

# APPETIZERS

## TOUR OF MYTHOS

THINLY SLICED GYRO MEAT TOPPED WITH FETA CHEESE AND TOMATO BRUNOISE, SIDES OF TZATZIKI, SPANAKOPITA, TYROPITA, DOLMADES, OLIVE TEMPANADA, PEPPERONCINI PEPPERS, KALAMATA OLIVES, TARAMOSALATA, SKORDALIA AND PITA BREAD. SERVED WITH BLUE OUZO.

**SERVES TWO 10.95 / SERVES FOUR 18.95**

## AHI TUNA SASHIMI

SESAME SEARED, SLICED AND SERVED RARE WITH WASABI, JAPANESE SEAFOOD SAUCE, PICKLED GINGER AND SOY SAUCE. 10.99

## CRAB CAKES

DUNGENESS CRAB MEAT BLENDED WITH FRESH HERBS AND SPICES, DELICATELY FRIED. SERVED WITH DIJONNAISE SAUCE. 8.95

## MOZZARELLA FRITTE

BUFFALO MOZZARELLA COATED IN A SIMPLE BATTER AND DELICATELY FRIED UNTIL GOLDEN. SERVED WITH MARINARA. 7.95

## KALAMARI

DUSTED IN FLOUR AND CRISPED IN EXTRA VIRGIN OLIVE OIL AND SPRINKLED WITH A TOUCH OF FRESH LEMON JUICE. SERVED WITH A SWEET TOMATO REMOULADE 8.95

## MUSSELS PERNOD

PRINCE EDWARD MUSSELS STEAMED IN PERNOD CREAM, SERVED WITH GRILLED CRUSTINIS. 9.95

## SPICY FETA DIP

A SMOOTH BLEND OF FETA CHEESE, CREAM CHEESE AND PEPPERONCINI PEPPERS. TOPPED WITH TOMATO BRUNOISE. PITA CHIPS. 6.95

## PORTABELLA FRIES

HAND BATTERED AND FRIED. SERVED WITH A CREAMY ROASTED RED PEPPER DIP. 6.95

## KASSERI SAGANAKI

(FLAMBÉED TABLE SIDE)

KASSERI CHEESE PAN SEARED IN OLIVE OIL WITH A TOUCH OF FRESH LEMON JUICE. 7.95

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# SOUPS AND SALADS

TOMATO CREAM SOUP / VEGETABLE BEEF SOUP / SOUP OF THE DAY  
CUP 4.95 / BOWL 6.95

## MYTHOS CLASSIC SALADS

**HORIATIKI** - TOMATOES, CUCUMBERS, RED ONIONS, PEPPERONCINI PEPPERS, KALAMATA OLIVES, FETA CHEESE TOSSED IN OUR WHITE WINE VINAIGRETTE. SERVED WITH PITA BREAD. 9.95

**CAESAR** - CRISPY ROMAINE TOSSED IN CREAMY ANCHOVY GARLIC DRESSING, GARLIC CROUTONS AND PARMIGIANO REGGIANO. 9.95

**HOUSE GREEK** - SPRING MIX, TOMATOES, CUCUMBERS, RED ONIONS, KALAMATA OLIVES, FETA CHEESE AND MYTHOS HOUSE DRESSING. 9.95

## SPECIALTY SALADS

**SOUTHWEST CHICKEN SALAD** - SPRING MIX, GRILLED CHICKEN BREAST, TOMATOES, CORN, BLACK BEANS, AVOCADO, PEPPER JACK CHEESE, ONIONS TORTILA STRIPS AND CHIPOTLE RANCH. 12.95

**ASIAN CHICKEN SALAD** - SPRING MIX, CRISPY CHICKEN, TOMATOES, MANDARINS, GREEN ONIONS, TOASTED ALMONDS, RICE NOODLES, CRISPY WONTONS AND ASIAN SESAME DRESSING 12.95

**SEARED TUNA TATAKI** - SPRING MIX, AHI TUNA SEARED RARE, TOMATOES, GREEN ONIONS, AVOCADO, SESAME SEEDS, CRISPY WONTONS AND ASIAN SESAME DRESSING. 15.95

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# PASTA

(ALL PASTAS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

## MYTHOS ALFREDOS

FETTUCCINI NOODLES TOSSED IN A CREAMY ALFREDO SAUCE WITH PEAS AND MUSHROOMS.  
REGULAR 12.95 / ADD CHICKEN 15.95 / ADD SHRIMP 16.95

## CHICKEN PORTABELLA PENNE

CHICKEN BREAST SAUTÉED WITH PORTABELLA MUSHROOMS AND SPINACH TOSSED WITH PENNE PASTA AND A CREAMY SUNDRIED TOMATO SAUCE 16.95

## CHICKEN CARBONARA

CHICKEN BREAST SAUTÉED WITH PANCETTA AND SMOKED BACON, TOSSED WITH PENNE PASTA AND A CREAMY SAUCE WITH MUSHROOMS AND SHALLOTS. 16.95

## BEEF VESUVIUS

ANGUS TENDERLOIN BEEF, DRIZZLED WITH BALSAMIC GLAZE AND CARAMELIZED ONIONS, SERVED OVER LINGUINI NOODLES AND SPINACH TOSSED IN GORGONZOLA CREAM SAUCE 18.95

## PASTA MARINARA

LINGUINI NOODLES TOSSED IN OUR MARINARA SAUCE TOPPED WITH PARMESAN CHEESE.  
REGULAR 11.95 / ADD CHICKEN 14.95 / ADD SHRIMP 15.95

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# CHICKEN

(ALL CHICKEN DINNERS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

## CHICKEN MADEIRA

SAUTÉED CHICKEN BREAST TOPPED WITH FRESH ASPARAGUS AND SWISS CHEESE FONDUE, COVERED WITH MUSHROOM MADEIRA SAUCE. SERVED WITH MASHED POTATOES. 17.95

## CHICKEN KABOB

SKEWERED CHICKEN BREAST WITH PEPPERS AND ONIONS SEASONED AND GRILLED. SERVED WITH ORZO PASTA AND VEGETABLES. 15.95

## WALNUT CHICKEN

WALNUT CRUSTED CHICKEN BREAST TOPPED WITH KENTUCKY BOURBON GLAZE, SERVED WITH RICE AND VEGETABLES. 15.95

## CHICKEN DUXELLE

SAUTÉED CHICKEN BREAST TOPPED WITH CRAB, MUSHROOM AND SPINACH DUXELLE.  
SERVED WITH SAFFRON RISOTTO. 17.95

# GRILL

(ALL GRILL DINNERS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

## FILET OF BEEF

9OZ CENTER CUT TENDERLOIN, GRILLED TO YOUR PREFERRED TEMPERATURE, TOPPED WITH TRUFFLE BUTTER.  
SERVED WITH BAKED POTATO AND VEGETABLES. 25.95

## RIBEYE

CERTIFIED ANGUS BEEF SEASONED AND GRILLED TO YOUR PREFERRED TEMPERATURE. SERVED WITH TRUFFLE BUTTER, BAKED POTATO AND VEGETABLES. **10oz** 18.95 / **14oz** 24.95

## KC STRIP

CERTIFIED ANGUS BEEF SEASONED AND GRILLED TO YOUR PREFERRED TEMPERATURE. SERVED WITH TRUFFLE BUTTER, BAKED POTATO AND VEGETABLES. **10oz** 18.95 / **14oz** 24.95

## FILET AND PRAWNS

MEDALLIONS OF BEEF WITH SAUTEED JUMBO PRAWNS TOPPED WITH LOBSTER SAUCE. SERVED WITH MASHED POTATES AND VEGETABLES. 28.95

## FRENCH ONION FILET

FILET OF BEEF DRIZZLED WITH FRENCH ONION DEMI GLAZE, TOPPED WITH A PARMESAN CROUTON AND BLANKETED WITH SWISS CHEESE FONDUE. SERVED WITH MASHED POTATOES. 28.95

## BRIE STEAK

CERTIFIED ANGUS BEEF SEASONED AND GRILLED AND TOPPED WITH SMOKED BACON AND MELTED BRIE CHEESE. SERVED WITH MASHED POTATOES AND VEGETABLES. **CHOOSE KC STRIP OR RIBEYE.** **10oz** 20.95 / **14oz** 26.95

## BEEF KABOB

SKEWERED TENDERLOIN WITH PEPPERS AND ONIONS SEASONED AND GRILLED TO YOUR PREFERRED TEMPERATURE. SERVED WITH ORZO PASTA AND VEGETABLES. 18.95

## STEAK AND LOBSTER

YOUR CHOICE OF 10OZ KC STRIP OR 10OZ RIBEYE SERVED WITH A BROILED LOBSTER TAIL AND CLARIFIED BUTTER. SERVED WITH BAKED POTATO AND VEGETABLES. 30.95

## LAMB CHOPS

GRILLED LAMB CHOPS, WITH A PINOT NOIR PEPPERCORN SAUCE. SERVED WITH MASHED POTATOES AND VEGETABLES. 24.95

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# SEAFOOD

(ALL SEAFOOD DINNERS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

## PARMESAN TILAPIA

PARMESAN ENCRUSTED TILAPIA WITH SHRIMP AND SCALLOPS SERVED OVER BASIL CREAMED GNOCCHI. 19.95

## PANKO SEABASS

SAUTÉED PANKO COVERED SEABASS WITH GRILLED SHRIMP SERVED OVER BASIL PESTO CREAMED GNOCCHI. 27.95

## BROILED LOBSTER TAILS

PERFECTLY BROILED LOBSTER TAILS SERVED WITH CLARIFIED BUTTER, LEMON, BAKED POTATO AND VEGETABLES. 38.95

## MANGO SALMON

PISTACHIO ENCRUSTED SALMON TOPPED WITH A SHRIMP, MANGO, AVOCADO SALSA. DRIZZLED WITH LEMON INFUSED OLIVE OIL. SERVED WITH RICE AND VEGETABLES. 22.95

## TUNA PEPPERNATA

GRILLED AHI TUNA. SERVED RARE AND TOPPED WITH A PEPPERNATA OF ASSORTED PEPPERS. SERVED WITH SAFFRON RISSOTTO AND ASPARAGUS. 24.95

## GRILLED PRAWNS

WITH SWEET AND SPICY RUB, SERVED OVER BLACK BEAN AND CORN RAGOUT, TOPPED WITH CHIVE SAFFRON CREAM. 24.95

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# HOUSE SPECIALS

(ALL HOUSE SPECIALS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

## GYRO PLATTER

THIN SLICED GYRO MEAT TOPPED WITH TOMATO BRUNOISE AND FETA CHEESE. SERVED WITH TZATZIKI SAUCE AND POTATO FRIES. COMES WITH PITA BREAD 15.95

## MYTHOS PICKILIA

THINLY SLICED GYRO MEAT TOPPED WITH TOMATO BRUNOISE AND FETA CHEESE. SERVED WITH A SIDE OF MOUSAKA, PASTICHIO AND TZATZIKI SAUCE. COMES WITH PITA BREAD. 16.95

## PORK MILANESE

SAUTÉED PORK IN CAPER GARLIC WHITE WINE SAUCE, SERVED OVER LINGUINI NOODLES. 18.95

## VEAL PICATTA

SAUTÉED VEAL, TOPPED WITH WHITE WINE LEMON SAUCE, A CONCASSE OF TOMATOES AND FRIED CAPERS. SERVED WITH LINGUINI AND VEGETABLES. 20.95

## GARDEN LASAGNA

GARDEN VEGETABLES LAYERED IN NOODLES WITH RICOTTA CHEESE AND PARMESAN CHEESE IN A HEARTY MARINARA SAUCE. 14.95

## MEDITERRANEAN CHICKEN

SAUTÉED CHICKEN BREAST, SPINACH, ARTICHOKES, TOMATOES AND FETA CHEESE OVER A BED OF ORZO PASTA AND DRIZZLED WITH LEMON BASIL SAUCE. 16.95