

ATHENIAN LUNCHEON CLUB

featuring Freestyle Greek

MEZZE

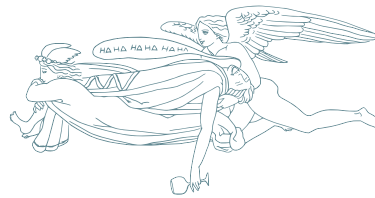
<i>Tria Dips</i>	23
<i>Tzatziki ~ Tirokafteri ~ Tarama</i>	
<i>Dolmadakia</i>	12
<i>Patates</i>	11
<i>Barrel-aged feta + pickles</i>	7
<i>Crudite</i>	5
<i>House Bread / Pita</i>	5

FOR THE TABLE

Anthotyro Tyropitakia	
<i>House made cheese, filo, Cretan honey . . .</i>	
14	
Halloumi	
<i>Figs, pistachio, mint, pine nuts</i>	
20	
Crispy Baby Calamari.	23
<i>Squid, pepperoncini</i>	
Sweet Potato Hummus	16
<i>Pasturma, preserved cherry tomatoes, pine nuts</i>	
Hortopita.	19
<i>Traditional Greek pie, local greens, feta</i>	
Flatbread.	23
<i>~ Loukaniko, Leeks & Clams</i>	
Sheftalia.	19
<i>Cypriot style sausage, sumac onions, garlic yogurt, parsley</i>	



serving 12-4:30



Get the #4 Daily Special!
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Από τον Κήπο

FROM THE GARDEN

Horiatiki (Vasili's Classic)	22
<i>Tomato, cucumber, bell pepper, olives, barrel-aged feta</i>	
Chickpea and Lentil	18
<i>Seasonal vegetables, herbs, apples</i>	
Add	
~ Catch of the Day	19
~ Chicken Skewer	18

FROM POSEIDON'S PALACE

Ceviche of the Day	
<i>Daily Preparation</i>	
21	
Tuna Dolmadakia	21
<i>Spanakorizo, garlic yogurt, pickled cucumber</i>	
Marinated Scallops Crudo	24
<i>Greek yogurt, lemon, dill</i>	
East Coast Oysters	30/60
<i>Lemoun-Ouzo Mignonette</i>	
Shrimp Cocktail	24
<i>Saffron cocktail sauce, lemon</i>	

MAINS

Κυρίως Πιάτα



Fish Fillet with Pasta	42	Stefas Burger	34
<i>Lemon, oil, wine</i>		<i>Ground lamb, spicy feta, LTO</i>	
Chicken Souvlaki	36	Chicken Greek Sandwich	21
<i>Patates, garlic yogurt, pita</i>		<i>Kataifi, cabbage, fennel slaw, yogurt ranch, house roll</i>	
Soutzoukakia	26	Short Rib Gyro	28
<i>Rice pilaf, tomato sauce</i>		<i>House pita, burnt butter, garlic yogurt, sumac onions, heirloom tomatoes</i>	
Tavern Steak	42		
<i>Brizola, patates</i>			

PLEASE
ENJOY!

V3 19-12

IN THE MORTAL REALM, BEAUTY HAS A PRICE. SHOULD YOU COVET THIS MENU, WE ACCEPT PAYMENT OF THREE HUNDRED AMERICAN DOLLARS.

CUSTOM ALPACA THROWS & FINE JEWELRY SOLD HERE

House of
Simple Pleasures

WELCOME TO OUR HOUSE



PRE - FIX



Weekly Offerings

\$59 * Tip & Tax not included

Trio Dip

Ceviche of the Day

Chicken Greek Sandwich

Greek Yogurt

Beverage Special

TAHINI MILKSHAKE

Vanilla, Tahini

+ 12



Philosophy Φιλοσοφία *Welcomed*
Democracy Δημοκρατία . . . *Required*

WE ENCOURAGE YOU TO ALWAYS
INDULGE YOURSELF, DRINK WELL,
CONSIDER THE DAY TO DAY LIFE
AND LEAVE THE REST TO CHANCE

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or egg may increase your risk of foodborne illness.

DESSERT

DESSERT! OH! DESSERT IS
WORTH ALL THE TRAGEDY! WE HAVE
FAILED YOU IF YOU HAVEN'T
LEARNED THIS!

16 ea.

Loukoumades

Honey, walnuts Make deluxe style + 8

Stefas Baklava

Chocolate, Hazelnut

Katina's Assorted Traditional Cookies

Melomakarona, Koulourakia, Kourambiedes

Egmek

Kataifi, almonds, syrup, vanilla cream whipped cream

House Made Greek Yogurt

Greek honey, walnuts

~~~~~ Yogurt Sweets ~~~~~

Imported Spooned Desserts

*Rose Petal ~ Fig
Sour Cherry ~ Vanilla Submarine*

5 ea.



HOUSE OF STEFAS IS ROOTED IN QUIET REBELLION AND FUN, HONORING THE PAST AND EMBRACING THE WORLD. THIS HOUSE IS A REFLECTION OF OUR ROOTS : OUR FAMILY, OUR HERITAGE, AND THIS COMMUNITY THAT SHAPED US. IT IS BORN FROM A DEEP PASSION TO GATHER, TO SHARE, AND TO GIVE OTHERS THE VERY BEST OF WHAT LIFE OFFERS. WE SERVE YOU THE BOUNTY OF THE HUDSON VALLEY, THE TRADITIONAL GREEK RECIPES FROM OUR FAMILY, AND CELEBRATE THE SPIRIT OF GENUINE HOSPITALITY DEEPLY ROOTED WITHIN US.

TOGETHER WHILE WE CELEBRATE THE LOVE OF LIFE AND EACH OTHER, DIONYSIUS GENEROUSLY SHARES HIS CHALICE OF WINE, GRANTING IMMORTALITY AND FREEDOM TO EVERYONE PRESENT.

Executive Chef: Roel Alcudia

Produced by: John + Paul Stefanopoulos

PLEASE ENJOY!