

ATHENIAN *featuring Freestyle Greek* LUNCHEON CLUB

ΜΕΖΕΣ

<i>Trio 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

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

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

FROM POSEIDON'S PALACE

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

MAINS Κυρίως Πιάτα



<i>Fish Fillet with Pasta</i>	42	<i>Stefas Burger</i>	19
<i>Lemon, oil, wine</i>		<i>Ground beef, kefalograviera, special sauce, LTO</i>	
<i>Chicken Souvlaki</i>	26	<i>Chicken Greek Sandwhich</i>	21
<i>Patates, garlic yogurt, pita</i>		<i>Kataifi, cabbage, fennel slaw, yogurt ranch, house roll</i>	
<i>Soutzoukakia</i>	24	<i>Short Rib Gyro</i>	22
<i>Rice pilaf, tomato sauce</i>		<i>House pita, burnt butter, garlic yogurt, sumac onions, heirloom tomatoes</i>	
<i>Tavern Steak</i>	39		
<i>Brizola, patates</i>			

PLEASE
ENJOY!

V3.1 05-02

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

Egnek

Kataifi, almonds, syrup, vanilla cream whipped cream

House Made Greek Yogurt

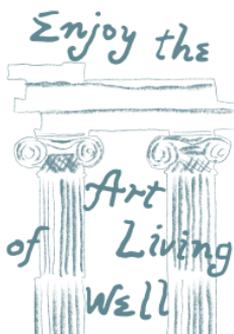
Greek honey, walnuts

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!

ΣΑΒΒΑΤΑ House of ΣΑΒΒΑΤΑ
 Simple Pleasures
 WELCOME TO OUR HOUSE

Από τον Κήπο

FROM THE GARDEN

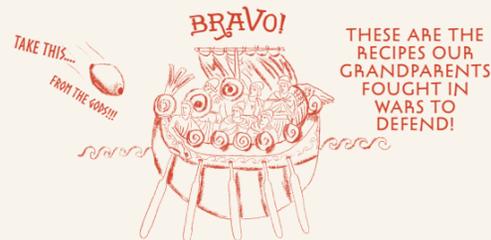
- Horiatiki (Vasili's Classic) 22
 Tomato, cucumber, bell pepper, olives,
 barrel-aged feta
- Chickpea and lentil. 18
 Seasonal vegetables, herbs, apples
- Maroulosalata 17
 Kale, green onions, dill, feta
- Sprouts 19
 Tahini lemon, pomegranate, manouri, roasted squash
- Add
- ~ Catch of the Day 19
- ~ Chicken Skewer 18

Beverage Special
TAHINI MILKSHAKE
 Vanilla, Tahini
 12



Philosophy Φιλοσοφία Welcomed
 Democracy Δημοκρατία Required

LET THE GODS DECIDE



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 CONSIDER THE DAY TO DAY LIFE
 AND LEAVE THE REST TO CHANCE

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ATHENIAN LUNCHEON CLUB

Ouzo Service 22
 (150ml)

featuring Freestyle Greek v2 03-10

ΜΕΖΕΣ

Traditional Dips 10 ea.
 w. house bread or crudite

Tzatziki ~ Tirokafteri ~ Tarama

- | | | |
|------|----------------------------|----|
| Cold | Beet + yogurt | 8 |
| | Gigandes w. feta | 8 |
| | Dolmadakia | 12 |
| | Barrel-aged feta + pickles | 7 |
| | Crudite | 5 |
| Hot | Patates | 11 |
| | Soutzoukakia | 11 |
| | Loukaniko | 14 |
| | Squash fritters | 11 |
| | Crispy Baby Calamari | 13 |
| | House Bread / Pita | 5 |

SPECIALS



MAINE LOBSTER ROLL
 House roll, crispy potatoes, garlic yogurt,
 burnt butter 42 Caviar +28

DAILY FISH ON THE GRILL
 Seasonal salad, ladolemono 44

SHORT RIB GYRO
 House pita, burnt butter, garlic yogurt, sumac onions,
 heirloom tomatoes 28

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FOR THE TABLE

- Anthotyro Tyropitakia
 House made cheese, filo wrapped, Cretan
 honey 16
- Smoked Eggplant, tahini, yogurt, pita . 18
- Halloumi, preserved tomatoes, mint,
 pine nuts 20
- Athenian Horta, grated heirloom tomato,
 grated feta/manouri cheese 17
- Flatbreads 21
 ~ Brussels Sprouts
 ~ Lamb & Pepper
- Sweet Potato Hummus 16
 Pasturma, preserved cherry tomatoes,
 pine nuts

#4 Daily Special MP

MAINS Κυρίως Πιάτα

- Mama Katina's Pasta 36
 Beef, peppers, mushrooms, tomato
- Fish Fillet with Pasta 42
 Lemon, oil, wine
- Stefas Burger 34
 Ground lamb, spicy feta, LTO
- Chicken Souvlaki 32
 Crispy potatoes, garlic yogurt, pita
- Hortopita 26
 Traditional Greek pie, local greens, feta
- Prawn Ouzo 36
 Orzo, tomato sauce, barrel aged feta



GET THE #4!
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 PLEASE ENJOY!

FINE JEWELRY SOLD HERE
 CUSTOM ALPACA THROWS
 SOLD HERE

FROM
 POSEIDON'S
 PALACE

Fresh Fish
 φρέσκιος Για Για Σαλε



- Ceviche of the Day
 Daily Preparation 21
- Marinated Scallops Crudo 24
 Greek yogurt, lemon, dill
- Bluefin Tuna Tartare. 28
 Heirloom tomato, pomegranate, basil
- Fluke Crudo. 22
 EVOO, chives, aleppo
- East Coast Oysters 30/60
 Lemoun-Ouzo Mignonette
- Shrimp Cocktail 24
 Saffron cocktail sauce, lemon

ΑΕΓΕΑΝ ΟΔΥΣΣΕΥ. Now Seating!
 Reserve with Host

BOUNTY SEAFOOD PLATTER
 Selection of Seafood for the Aristocracy
 95 / + 65 PP

CAVIAR SERVICE
 Siberian, potato chips, yogurt ranch, chives
 Classic 145 / Imperial 190



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