

# TABLE SERVICE

*Table service is served with a plate of orange, lime, or lemon slices and includes two mixers of your choice:*

*Cranberry Juice, Orange Juice, Tonic Water or Club Soda*

## Tequila

Don Julio 1942 | 300  
Don Julio 70 | 150  
Don Julio Reposado | 140  
Don Julio Anejo | 140  
Don Julio Blanco | 130  
Clase Azul Reposado | 300  
Casa Dragones Blanco | 150  
Casa Dragones Joven | 600  
Aguasol Blanco | 140  
Aguasol Reposado | 140  
Reserva de la Familia by Jose Cuervo | 400  
Casamigos Blanco | 130  
Casamigos Reposado | 130  
Casamigos Anejo | 130  
Maestro Dobel | 150  
Maestro Dobel 50 Cristalino | 375

## Vodka

Grey Goose | 150  
Absolut Vodka | 130  
Tito's Handmade Vodka | 130

## Gin

Condesa | 120  
Gray Whale | 120  
Hendrick's | 120  
Tanqueray | 120  
Bombay | 120

## Mezcal

Casamigos Mezcal | 150  
Monte Lobos | 130  
400 Conejos | 150  
Rosaluna | 130

## Whiskey

Johnnie Walker Blue | 400  
Johnnie Walker Black | 150  
Johnnie Walker Red | 130  
Crown Royal | 150  
Chivas 12 | 130  
Chivas 18 | 175  
Jameson | 150  
Jack Daniels | 150  
Makers Mark | 150  
Woodford Reserve | 160  
Macallan Highland Single Malt 12 | 175  
Macallan Highland Single Malt 18 | 600  
Glenlivet Single Malt Scotch 12 | 130  
Glenlivet Single Malt Scotch 18 | 350  
Buchanan's 12 Year Old Scotch 150

## Rum

Ron Zacapa 23 | 130  
Ron Zacapa XO | 150  
Malibu | 120

## Cognac

Remy VSOP | 150  
Remy Martin XO | 130  
Hennessy VS | 150

## Meduza's Signature Cocktail Collection

### Billionaire Margarita | 40

Cointreau Liquor, freshly squeezed lime and orange juices, agave syrup and a 50mL bottle of Don Julio 1942

### Moet Aperol Spritz | 35

Aperol & a 187mL of Moet & Chandon Brut Imperial

### Hibiscus Mezcalita | 35

Cointreau Liquor, hibiscus tea, agave syrup, freshly squeezed lime juice & a 200mL bottle of Ojo de Tigre

### Millionaire Margarita | 35

Cointreau Liquor, freshly squeezed lime and orange juices, agave syrup and a 50mL bottle of Don Julio Blanco

### Limoncello Spritz | 35

Caravella Limoncello & a 187mL bottle of LaMarca Prosecco

### Greek Bloody Mary | 35

Greek Olive Juice, tabasco, pepper & a 50mL bottle of Tito's Handmade Vodka

## Cigars

Cohiba Connecticut | 40  
Cohiba Red Dot | 24

My Father Blue | 17  
My Father The Judge | 16

Gurkha Hartfield | 16  
Gurkha Abuelo | 15

Tatiana Groovy Blue | 12  
Tatiana Chocolate | 17



## GIRLS' NIGHT

Wednesdays

6pm - Close

\$10 Martinis | \$10 Wine Pours

# LUNCH

MONDAY - FRIDAY

11AM - 3PM

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## Gyro Sandwich | 15

Grilled lamb wrapped in warm pita with tomato, onion, feta cheese & creamy tzatziki.  
Served with a side of fries.

## Tricolor Quinoa Bowl | 16

A vibrant and nourishing blend of red, white, and black quinoa tossed with fresh seasonal vegetables, & crisp greens.

Add Protein: Shrimp 6 | Chicken 6 | Steak 10

## Meduza Burger | 16

A seasoned beef patty topped with ripe tomatoes, red onions, fresh lettuce and tangy tzatziki sauce, all served on a toasted brioche bun.

Served with a side of roasted potatoes.

## Greek Tacos | 16

(Pick 3)

Veggie | Shrimp | Chicken | Lamb | +2 Steak

Prepared on the griddle with Mediterranean chop salad mix, tzatziki, and feta cheese; served on pita bread.

## Chicken Prosciutto Panini | 15

Grilled chicken breast layered with thinly sliced prosciutto, mozzarella cheese, basil pesto, and tomatoes pressed between rustic artisan bread.

## Spaghetti | 12

Handcrafted daily, our fresh spaghetti is cooked al dente and tossed in our house marinara sauce.

Add Protein: Shrimp 6 | Chicken 6 | Steak 10

# SOUPS

*Enhance your soup by serving it in a warm, rustic baked bread boule +7*

## White Bean | 13

Silky white beans gently simmered with aromatic vegetables and herbs, brightened with lemon finished with extra-virgin olive oil. Served with toasted sourdough.

## Tomato Basil | 12

Velvety tomato soup simmered with fresh basil, vegetables & a touch of cream. Served with toasted sourdough.

# SIDES



Rosemary Fries | 6

Rainbow Carrots | 7

Roasted Asparagus | 9

Feta & Honey Fries | 10

Feta & Greek Olive Mix | 10

Roasted Rosemary Potatoes | 7



# STARTERS

## Beef Tartare | 34

Hand-cut top sirloin with fresh herbs, capers, a hint of truffle oil, topped with a quail egg. Served with toasted sourdough.

## Charcuterie Board | 45

A selection of pepperoni, italian salami, prosciutto. Served with warm pita bread, greek olives, creamy hummus cucumbers, cherry tomatoes, Pecorino & Swiss cheese cubes, fig spread & garlic butter sourdough slices.

## Escargot | 18

Six tender escargots baked in garlic-herb butter. Served with toasted sourdough.

## Feta & Honey Fries | 10

House french fries topped with Feta cheese & honey

## Gyro Plate | 17

Grilled lamb served with warm pita bread, romaine lettuce, tomatoes, cucumber, red onions & a side of creamy tzatziki.

## Hummus & Tzatziki | 18

House-made hummus & tzatziki served with warm pita bread, Mediterranean olives, cucumber & feta cheese.

## Jamon Iberico | 20

Spain's prized cured ham, hand-carved & aged to perfection.

## Lamb Chops | 25

Three tender, juicy lamb chops seared to perfection with a side of velvety goat cheese beurre blanc sauce.

## Mussels with Chorizo | 25

Steamed mussels in a rich tomato sauces with a white wine reduction, Spanish chorizo, garlic & herbs.  
Served with toasted sourdough.

## Rockefeller Oysters | 20

Six baked oysters nestled on sea salt, finished with a silky Dijon butter, fresh garden herbs, crispy bacon crumbles & a blanket of Parmesan.

## Raw Oysters | 18

Six raw half-shucked oysters on a bed of crushed ice, served with lemon, side of classic mignonette & a mini Tabasco.

## Grilled Octopus Risotto | 24

Char-grilled octopus over creamy parmigiano risotto, finished with fresh herbs & extra virgin olive oil.

## Paella | 23

A traditional Spanish rice dish with chorizo, shrimp, chicken, and mussels, simmered with saffron, peppers & herbs.

# GREENS

## Caprese | 13

Fresh mozzarella and roma tomatoes drizzled with basil infused extra virgin olive oil balsamic glaze.

## Mediterranean Chopped | 14

Crisp cucumber, tomatoes, olives, feta cheese, and fresh herbs tossed in a light Mediterranean vinaigrette.

## Cesar | 15

Chopped romaine lettuce, made in-house parmesan croutons, caesar dressing, topped with a parmesan crisp.

*Add grilled chicken, salmon or shrimp to any salad for \$6 or Pistachio Crusted Salmon for \$8*

# SOUPS

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## Tomato Basil | 12

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# SEA

## **Pistachio-Crusted Salmon | 28**

Our pistachio, panko and parmesan-crusted salmon seared with garlic & fresh herbs.

Served a top of a bed of tricolor quinoa.

## **Roasted Cod | 30**

Roasted cod with cherry tomatoes, garlic, lemon zest finished with a balsamic honey glaze.

Served over a bed of arugula.

## **Branzino | 45**

Seared Mediterranean sea bass with shaved fennel, lemon & fresh herbs.

# LAND

*Allow for a minimum of 20-25 min to cook to your selected temperature*

## **New York Strip (12 oz) | 57**

Classic New York steak, grilled to order with herbs, garlic, a side of cowboy butter & served with Rainbow Carrots.

## **Rosemary Smoked Ribeye (12 oz ) | 58**

Juicy ribeye, smoked with a fresh rosemary sprig for a rich, aromatic flavor.

Served with a side of cowboy butter & Rainbow Carrots.

## **Filet Mignon (6 oz) | 45**

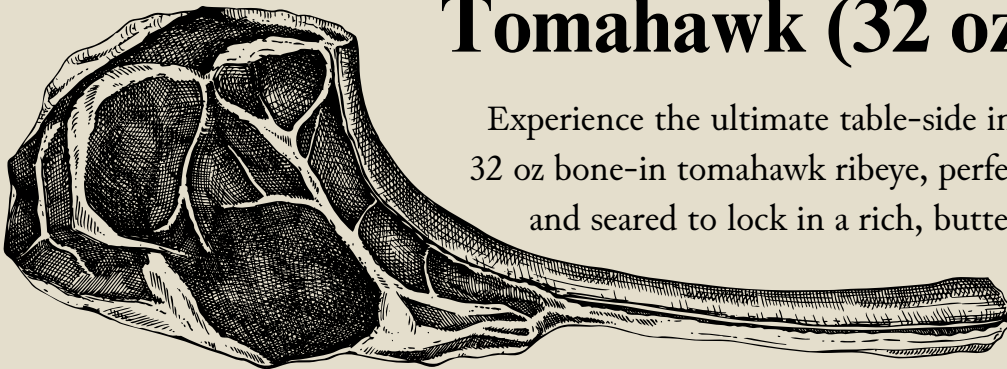
Tender center-cut filet, seared with herbs, garlic and in-house made cowboy butter & served with a side of Rainbow Carrots.

## **Surf & Turf | 55**

Indulge in the best of land and sea with a tender 6oz filet mignon paired with our cowboy butter sauteed shrimp & a side of Rainbow Carrots.

## **Tomahawk (32 oz) | 125**

Experience the ultimate table-side indulgence: a 32 oz bone-in tomahawk ribeye, perfectly seasoned and seared to lock in a rich, buttery flavor.



## **SIDES**



Rosemary Fries | 6

Rainbow Carrots | 7

Roasted Asparagus | 9

Feta & Greek Olive Mix | 10

Roasted Rosemary Potatoes | 7

# PIZZAS

## **Greek | 17**

Mozzarella, olives, cherry tomatoes, red onions, and baby arugula on our house marinara sauce, finished with oregano & olive oil.

## **Neapolitan | 19**

Authentic Neapolitan-style pizza, on our house marinara sauce, topped with tomatoes, fresh mozzarella, basil & extra virgin olive oil.

## **Quattro Formaggi | 16**

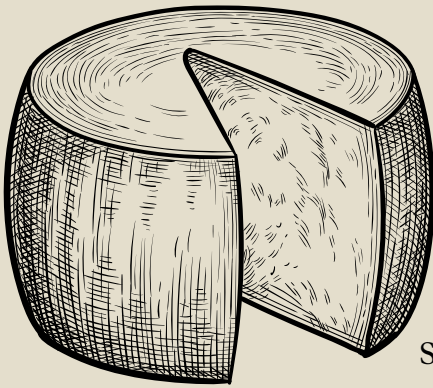
Mozzarella, gorgonzola, taleggio, and Parmigiano Reggiano, on our house marinara sauce finished with rosemary & extra virgin olive oil.

## **Pepperoni | 18**

Italian salami on our house marinara sauce topped with melted mozzarella.

## **Lobster & Shrimp | 27**

Succulent lobster and shrimp on our house white sauce over melted mozzarella and mascarpone cheeses, finished with garlic, lemon zest & fresh herbs.



# PASTAS

## **Carbonara | 28**

Fresh tagliatelle tossed with pancetta, egg yolk, and pecorino; finished with truffle oil. *Finished in our aged-parmesan cheese wheel.*

## **Bucatini Bolognese | 21**

Slow-simmered beef over bucatini with our house marinara sauce, finished with Parmigiano and a touch of olive oil.

## **Clam Linguini | 25**

Linguini tossed with littleneck clams, white wine, garlic, and fresh herbs, finished with lemon and a touch of cream.

## **Sautéed Shrimp Sacchetti | 33**

Sacchetti pasta with sautéed shrimp, garlic, white wine, our house marinara sauce, finished with Parmigiano and fresh herbs.

## **Chicken Alfredo | 25**

Fresh fettuccine tossed in a creamy alfredo sauce, served with grilled chicken and roasted zucchini, finished with a hint of lemon zest.

## **GLUTEN-FREE OPTIONS**



*Elevate any pasta or pizza with our carefully prepared gluten-free alternatives.*

Gluten Free Rice & Potato Pizza Dough + \$9.5

Gluten Free Corn, Rice & Quinoa Mix Pasta + \$6

# DESSERTS

## Affogato Espresso Martini | 12

A shot of espresso & Kahlua poured over your choice of ice cream

Vanilla | Butter Pecan | Pistachio

*\*decaf espresso available upon request*

## Baklava Cheesecake | 14

A decadent & creamy cheesecake with spiced honey-walnut baklava layered on a flaky phyllo crust.

## Crème Brûlée Cheesecake | 13

A rich and creamy vanilla bean cheesecake layered on a buttery graham cracker crust. Finished with a crisp caramelized sugar topping.

## Affogatos | 9

A shot of espresso poured over your choice of ice cream

Vanilla | Butter Pecan | Pistachio

*\*decaf espresso available upon request*

## Belgian Chocolate Cake | 17

Multi-layered buttercream dark chocolate cake served with premium vanilla ice cream.

## Pistachio Banana Bread | 15

House-made pistachio banana bread served warm & topped with a scoop of premium vanilla ice cream.

## Traditional Spanish Churros | 14

Warm, crispy, cajeta-filled churros coated in our special blend of cinnamon and sugar  
Served with a side of dulce de leche.

## COFFEE

Hot | Iced

*\*decaf & milk alternatives available upon request*

|           |   |
|-----------|---|
| Latte     | 7 |
| Espresso  | 4 |
| Cortado   | 5 |
| Americano | 5 |
| Capuccino | 7 |

## TEA

Hot | Iced

*\*decaf & milk alternatives available upon request*

|           |   |
|-----------|---|
| Chai      | 6 |
| Earl Grey | 6 |
| Green     | 6 |
| Chamomile | 6 |
| Black Tea | 6 |



# MEDUZA

MEDITERRANEAN  
STEAKHOUSE