

girls NIGHT

WEDNESDAYS 6PM - CLOSE

Hummus & Tzatziki | 15

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

Feta & Greek Olive Mix | 6

A mix of Kalamata and Green olives with fresh herbs, Feta Cheese, and Extra Virgin Olive Oil.

Feta & Honey Fries | 7

House French fries topped with Feta cheese & drizzled with honey.

8oz Wine Pours | 10

Chardonnay

Unknown Author
Monterey, Central Coast, California

Sauvignon Blanc

Emmolo
Napa Valley, California

Pinot Grigio

Ruffino
Colli Orientali del Friuli, Friuli-Venezia Giulia

Pinot Noir

Rickshaw
Sonoma Coast, California

Reisling

A to Z Riesling
Newberg, Oregon

Cabernet Sauvignon

Unknown Author
Napa Valley, California

Tempranillo

Campo Viejo
Rioja, Spain

Martinis | 10

The 'Classic' Martini

Tito's Vodka, Dry Vermouth &
Greek Olive Juice

Watermelon Gin Martini

Bombay Gin, Watermelon Schnapps,
Freshly Squeezed Lime Juice & Fresh Mint

Espresso Martini

Absolut Vanilia Vodka, Kahlua
& Espresso

Cucumber Basil Martini

Bombay, Freshly Squeezed Lime Juice,
Fresh Basil & Cucumber Syrup

Appletini

Tito's Vodka, Sour Apple Schnapps,
Vanilla Syrup, Apple Juice

Ex-presso Martini

Tito's Vodka, Strawberry Liqueur,
Espresso, & Strawberry Puree

Sangria Pitchers | 42

Agua de Valencia Sangria

RumHaven Coconut Rum, Chambord, Freshly
Squeezed Lime, Lemon and Orange Juices
& LaMarca Prosecco

Greek Summer Sangria

Tuaca Brandy, Cointreau,
Freshly Squeezed Lemon and Orange Juices,
Blackberry Syrup & House Red Wine

Meduza's Signature Cocktail Collection

Billionaire Margarita | 40

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

Millionaire Margarita | 35

Cointreau Liqueur, 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 Vodka.

Cigars



Cohiba Connecticut | 40

My Father Blue | 17

Gurkha Hartfield | 16

Tatiana Groovy Blue | 12

Cohiba Red Dot | 24

My Father The Judge | 16

Gurkha Abuelo | 15

Tatiana Chocolate | 17

LUNCH

MONDAY - FRIDAY

11AM - 3PM

Gyro Sandwich | 15

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

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 rosemary fries.

Chicken Prosciutto Panini | 15

Grilled chicken breast layered with thinly sliced prosciutto, mozzarella cheese, basil pesto, and tomatoes pressed between rustic artisan bread. Served with a side of rosemary fries.

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



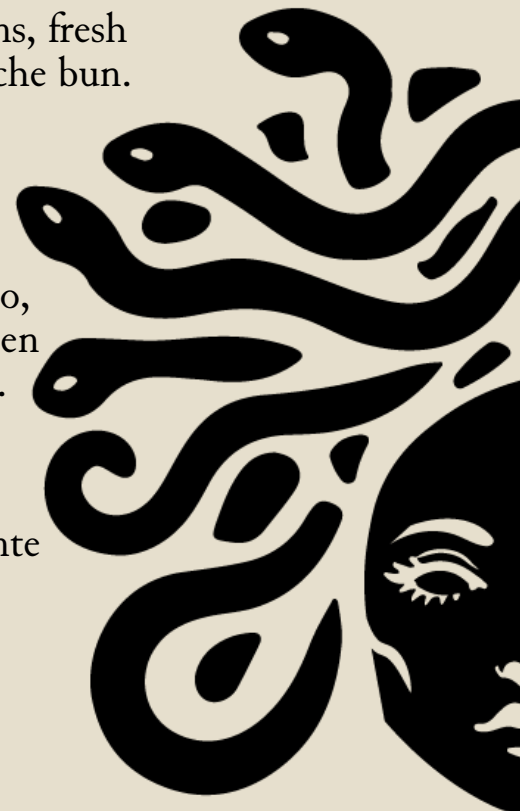
Rosemary Fries | 6

Vegetable Skewer | 7

Roasted Asparagus | 9

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.

Gyro Plate | 17

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

Jamon Iberico | 20

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

Escargot | 18

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

Mussels with Chorizo | 25

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

Raw Oysters | 18

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

Paella | 23

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

Beef Carpaccio | 18

Seared Tenderloin Beef Carpaccio with capers, Dijon mustard sauce, pickled shallots and shaved pecorino.

Charcuterie Board | 45

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

Feta & Honey Fries | 10

House French fries topped with Feta cheese & drizzled with honey.

Hummus & Tzatziki | 18

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

Lamb Chops | 25

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

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.

Grilled Octopus over Lemon Orzo | 24

Char-grilled octopus over creamy lemon butter orzo, finished with fresh herbs & extra virgin olive oil.

GREENS

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

Caprese | 13

Fresh mozzarella and Roma tomatoes drizzled with basil infused extra virgin olive oil & balsamic.

Mediterranean Chopped | 14

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

Caesar | 15

Chopped romaine lettuce, Caesar dressing, Italian herb croutons & topped with a parmesan crisp.

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.

PIZZAS

Create Your Own | 18

Your choice of: Marinara or Alfredo Sauce

Choice of Protein: Pepperoni, Salami & Prosciutto +\$4 Chicken & Shrimp +\$5, Lobster +\$8,

Choice of Vegetables: Sun Dried Tomatoes, Red Onions, Olives, Grape Tomatoes +\$2.50

Greek | 17

Mozzarella, olives, cherry tomatoes, red onions, and micro greens on our house marinara sauce, finished with oregano finished with garlic oil.

Neapolitan | 19

Authentic Neapolitan-style pizza, on our house marinara sauce, topped with tomatoes, fresh mozzarella, basil finished with garlic oil.

Quattro Formaggi | 16

Mozzarella, gorgonzola, pecorino, and Parmigiano Reggiano, on our house marinara sauce finished with rosemary finished with garlic oil.

Pepperoni | 18

Pepperoni on our house marinara sauce topped with melted mozzarella finished with garlic oil.

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 finished with garlic oil.



PASTAS

Carbonara | 28

Fresh tagliatelle tossed with pancetta, egg yolk, and pecorino, finished with 2024-aged Parmesan wheel cheese and white truffle oil.

Bucatini Bolognese | 21

Slow-simmered beef, carrots, celery and zucchini over bucatini pasta with our house marinara sauce, finished with Parmigiano & 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 sauteed 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

SEA

Mediterranean Herb Salmon | 28

Sushi-grade salmon pan-seared in butter, finished with Mediterranean green oil, accompanied with asparagus.

Roasted Cod | 30

Roasted cod with cherry tomatoes, garlic, lemon zest finished with a balsamic honey glaze and over a bed of orzo.

Branzino | 45

Seared Mediterranean sea bass with 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, served with a side of cowboy butter & Mediterranean vegetable skewers.

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 & Mediterranean vegetable skewers.

Filet Mignon (6 oz) | 45

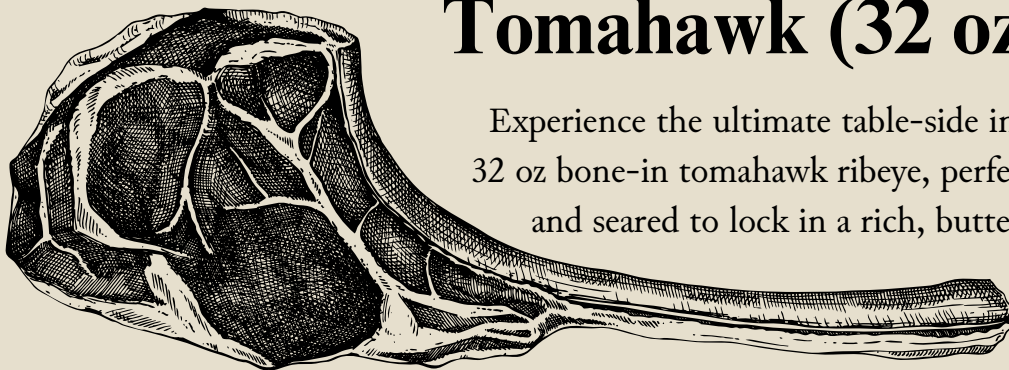
Tender center-cut filet, seared with herbs, and garlic; Served with a side of cowboy butter & Mediterranean vegetable skewers.

Surf & Turf | 55

Indulge in the best of land and sea with a tender 6oz filet mignon and Jumbo Shrimp; Served with a side of cowboy butter & Mediterranean vegetable skewers.

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

Vegetable Skewer | 7

Roasted Asparagus | 9

Feta & Greek Olive Mix | 10

Roasted Rosemary Potatoes | 7

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*

Pecan & Honey Baklava | 14

Traditional baklava with pecans & spiced Mediterranean honey.

Served with a scoop of butter pecan ice cream.

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
Cappuccino	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