



## MYKONOS STEAK CLUB

### Menu

**Address:** The Grove, Seven Mile Beach

**Phone:** 1 (345) 623 5555

**Cuisine:** Greek Restaurant & Bakery

## CAVIAR

### Beluga (50g)

MP

Served with crème fraîche, chopped egg whites and egg yolks, minced shallots and blinis

### Imperial Oscietra (50g)

MP

Served with crème fraîche, chopped egg whites and egg yolks, minced shallots and blinis

## OYSTERS

Add caviar: 15g Beluga (MP) / 15g Imperial Oscietra (MP)

### Variety of Oysters

MP

Mignonette, fresh lemon. ½, a dozen or more

## FOR THE TABLE

### Tzatziki ☐

CI\$9

Greek yoghurt, cucumber, dill oil

### Hummus ☐

CI\$10

Chickpeas, fresh parsley, Ageras olive oil from Crete

### Feta Spread ☐

CI\$11

Feta cheese, herbs, olive oil

### Fava Spread ☐

CI\$8

Yellow split peas, tahini, Ageras olive oil from Crete

## FROM THE GARDEN

<b>Greek Salad</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$17</b>
Local tomatoes, onions, cucumber, green pepper, capers, olives, feta cheese	
<b>Mykonos Salad</b>	<b>CI\$16</b>
Summer beets, fresh rocket, hummus, pancetta, chickpeas, white balsamic and honey emulsion	
<b>Caesar Salad</b>	<b>CI\$17</b>
Classic preparation, house smoked bacon	
<b>Smoked Brisket Wedge</b>	<b>CI\$18</b>
Iceberg, tomatoes, avocado, blue cheese crumble, smoked brisket, red onion, gorgonzola dressing	

## APPETIZERS

<b>Jonny's Pastrami</b>	<b>CI\$24</b>
Family recipe smoked brisket thinly sliced with house toast, pickles & mustard	
<b>Charred Mediterranean Octopus</b>	<b>CI\$26</b>
Simply grilled in Greek olive oil & vinegar with a petite parsley salad & a kalamata sauce	
<b>Popcorn Greek Prawns</b>	<b>CI\$22</b>
Tempura & tossed in our signature Mykonos coconut sauce finished over fire with wakame seaweed salad	
<b>Flaming Saganaki Fondue (good for two)</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$32</b>
Greek cheese fondue flambé table side served with house bread, charred broccoli, mushrooms & fried artichoke hearts	
<b>Mykonos Bacon</b>	<b>CI\$19</b>
House cured and smoked bacon served with a scotch bonnet honey and house pickles	
<b>Tuna Tartare</b>	<b>CI\$24</b>
Sweet & sour truffle tuna tartare, avocado, wakame & tapioca chips	
<b>Wagyu &amp; Foie Gras Gyoza (5 pieces)</b>	<b>CI\$29</b>
Wagyu & shiitake mushroom filled gyoza served with a miso-ponzu sauce	
<b>Greek Calamari</b>	<b>CI\$18</b>
Tartar sauce & horseradish marmalade	

## PIZZA

From the olive wood-fired oven

<b>Margherita</b> <span>V</span>	<b>CI\$15</b>
Fresh mozzarella, basil, olive oil	
<b>Pepperoni</b>	<b>CI\$16</b>
Fresh mozzarella, Italian pepperoni, olive oil	
<b>Sexy Truffle</b>	<b>CI\$26</b>
Fresh parmesan, mozzarella cheese, homemade truffle cream, shiitake mushroom, thinly sliced lean serrano	
<b>Smoked Salmon</b>	<b>CI\$24</b>
Red onion, dill creme fraiche, smoked salmon, capers. Add caviar (15g) CI\$55	
<b>Chicken Souvlaki</b>	<b>CI\$22</b>
Tzatziki, grilled organic chicken, peppers, onions, roasted cherry tomatoes, feta	

## CHARCOAL GRILLED STEAKS

All steaks are prepared with signature Mediterranean salt & spice blend

All proteins include 1 side and 1 sauce of preference

<b>Mykonos Signature Delmonico Steak</b>	<b>CI\$62</b>
14oz boneless ribeye	
<b>Kansas Strip</b>	<b>CI\$49</b>
16oz bone-in New York strip	
<b>Barrel Cut Filet Mignon</b>	<b>CI\$59</b>
8oz centre cut	
<b>Skirt Steak</b>	<b>CI\$55</b>
10oz all natural outside skirt	
<b>Rib Steak for Two</b>	<b>CI\$135</b>
36oz bone-in rib eye, 2 sides, 2 sauces	
<b>Porterhouse for Two</b>	<b>CI\$135</b>
32oz, 2 sides, 2 sauces	
<b>Wagyu Cuts of the Day</b>	<b>MP</b>

## FROM THE LAND

All proteins include 1 side and 1 sauce of preference

**Veal Chop**

**CI\$69**

16oz milk fed veal on the bone simply grilled

**Lamb Rack**

**CI\$59**

16oz New Zealand lamb

**Chicken Souvlaki**

**CI\$42**

Charcoal grilled organic chicken served with mini Greek salad, lemon potatoes, rice & tzatziki sauce

## FROM BOAT TO PLATE

All proteins include 1 side and 1 sauce of preference

**Tuna Steak**

**CI\$46**

Flash marinated in ponzu, seared & served with a wasabi aioli & pickled ginger

**Wild Salmon**

**CI\$44**

Crispy skin filet served with a sauce vierge

**Greek Branzino**

**CI\$55**

Grilled served whole & butterflied with a lemon-caper beurre blanc

**Black Cod**

**CI\$49**

Miso marinated and baked

**Maine Lobster & Shrimp Ravioli**

**CI\$46**

Lobster & tarragon butter, roasted tomatoes

## SASHIMI

**Wild Atlantic Salmon**

**CI\$14.3**

2pc

**Yellowfin Tuna**

**CI\$15.9**

2pc

**Boat to Plate Catch**

**CI\$13.9**

2pc

## ADD IT ON

<b>Alaskan King Crab</b>	<b>CI\$35</b>
<b>Roasted Bone Marrow</b>	<b>CI\$25</b>
<b>Foie Gras</b>	<b>CI\$28</b>
<b>Charcoal-Grilled Whole Greek Prawns</b>	<b>CI\$29</b>
<b>Maine Lobster Tail</b>	<b>MP</b>
<b>Grilled Halloumi Cheese</b>	<b>CI\$14</b>

## SIDES

<b>Frank's Fries</b> Triple cooked fries, truffle, aged parmesan	<b>CI\$10</b>
<b>Greek Potatoes</b> Baked wedges, oregano, lemon, olive oil, feta	<b>CI\$10</b>
<b>Mushroom Medley</b> Selection of imported & locally grown mushrooms in garlic butter	<b>CI\$10</b>
<b>Local Callaloo Spinach</b> sautéed or creamy	<b>CI\$10</b>
<b>Robuchon Potatoes</b> Joel Robuchon's inspired mash with too much butter	<b>CI\$10</b>
<b>Greek Mac &amp; Cheese</b> Blend of greek cheeses tossed with spinach, baked crispy	<b>CI\$10</b>
<b>Brisket Corn</b> Sautéed corn with smoked brisket served with a side of scotch bonnet aioli	<b>CI\$10</b>
<b>Asparagus</b> Simply grilled, salt & pepper	<b>CI\$10</b>
<b>Grilled Broccolini</b> Dressed with a garlic chili oil	<b>CI\$10</b>

<b>Greek Rice Pilaf</b>	<b>CI\$10</b>
Long grain rice, turmeric, local mint & dill, lemon	
<b>Spicy Rig</b>	<b>CI\$10</b>
House rigatoni pasta tossed in a spicy tomato sauce a la vodka	
<b>Baked Broccoli</b>	<b>CI\$10</b>
Steamed broccoli topped with aged cheddar and baked crispy	
<b>Classic Baked Potato</b>	<b>CI\$10</b>
All toppings separate, house bacon, sour cream, scallions, & salted butter	

## SAUCES

<b>Mykonos Truffle Butter</b>	<b>CI\$6</b>
<b>Greek Spiced Béarnaise</b>	<b>CI\$6</b>
<b>The Garlic Sauce</b>	<b>CI\$6</b>
<b>Three Peppercorn Sauce</b>	<b>CI\$6</b>
<b>Frank's Mustard, Blend of Dijon Cayman Tzatziki</b>	<b>CI\$6</b>
<b>Blue Cheese Fondue</b>	<b>CI\$6</b>

Last updated: Fri 19 Jan, 2024