

med

RAW

COCKTAIL OYSTERS

East & West Coast oysters served with seasonal mignonettes

half dozen 28 | dozen 48

CLASSIC BEEF TARTARE

rosemary cured egg yolk, crostini, house pickles & Aureilius olive oil

26

CRUDO

daily fresh fish & seasonal accompaniments served with taro chips

27

SEAFOOD TOWER

dozen oysters, whole poached East Coast lobster, crudo, colossal shrimp, Snow crab, Northern Divine sturgeon caviar, mignonettes, crostini, blini, cocktail sauce and lemon

300

APPETIZERS

- ✓  **BREAD AND MARINATED OLIVES** - focaccia, pita & oregano 13
-  **KOPANISTI** - spiced feta dip, fried pita chips, red pepper mostarda, crispy shallot & Aureilius olive oil 20
-  **BAKED FETA** - filo wrapped aged feta, ouzo honey & sesame seeds 23
-  **CRISPY SPICED KALAMARI** - toum, pickled samphire & charred lemon 28
-  **KEFTEDES** - spiced lamb meatballs, tzatziki, pickled zucchini, preserved lemon & aged feta 29
- KALAMARI SKARAS** - beurre blanc, capers, charred lemon & slow roasted Roma tomatoes 32
-  **CHARGILLED OCTOPUS** - romesco sauce, squid ink tuille & dehydrated kalamata olives 34
- COLOSSAL SHRIMP** - cocktail sauce, garlic and lobster butter & lemon 34

SALATA

- ✓ **MAROULSALATA** - lettuce, cucumber, green onions, dill, parsley & oregano 16
- HORIATIKI** - heirloom tomato, cucumber, black olives, red onion, caper berries, aged feta & mint 24
-  **SEARED HALLOUMI** - frisée, arugula, charred lemon vinaigrette, honey tuille, puffed quinoa, pomegranate seeds & molasses 25

PASTA

-  **PAPPADELLE ROSÉ** - tomato sugo, crispy capers, pangrattato, Parmigiano reggiano & basil 29
- ✓  **SUN-DRIED TOMATO ORZO** - kalamata olives, basil, cashew cream & Aureilius olive oil 29
-  **PORCINI MUSHROOM RAVIOLI** - seared mushroom, truffle cream & Parmigiano reggiano 36
-  **SPAGHETTI ASTAKO** - East Coast lobster in garlic butter, tomato and lobster velouté, lemon ricotta & Sturgeon caviar 49

FROM THE SEA

- MUSSELS PROVENCAL** - steamed mussels in white wine, cherry tomato, parsley & focaccia 28
- SEARED YELLOWFIN TUNA** - sesame seeds, caponata, charred lemon vinaigrette, arugula & crispy capers 36
- CANADIAN SALMON** - garlic rosemary fingerlings, parsley and mustard soubise & sautéed kale 38
-  **SEARED SEA SCALLOPS** - Harrisa vin blanc, tobiko, squid ink tuille & micro herbs 42
- PAN ROASTED HALIBUT** - clams, mussels, white wine cream, confit fingerling potato, fresh herbs, peas & baby spinach 55

LAND

- PAN ROASTED CHICKEN SUPREME** - pommes puree, asparagus, chicken jus & crispy leek 35
- RACK OF LAMB** - salsa verde, whipped goat cheese, duck fat roast potatoes, red wine demi & charred broccolini 61
- STRIPLOIN** - 12 oz | certified Angus beef, blacked onion, red wine Demi, sweet onion gel, celeriac remoulade & potato pave 67
- TOMAHAWK** - 35 oz | Prime beef, truffle frites, roasted vine cherry tomato, Maroulsalata, red wine Demi 245

MED'S SIGNATURE DISH

WHOLE GRILLED FISH

whole grilled fresh fish, flown in daily from Greece, Italy, Lebanon, Spain & North America

served with preserved lemon, Cretan olive oil, and fresh parsley

we recommend one pound per person. ask your server for today's selection.

MP

SIDES

- ✓ **SIDE MAROULSALATA** 8
- POMMES PURÉE** 10
- ✓ **CHARRED BROCCOLINI** 10
- ✓ **FINGERLING POTATOES** 10
- CRISPY POTATO PAVE** 12
- ROASTED HERITAGE CARROTS** 12
- TRUFFLE FRITES** 14
- HALF/WHOLE GARLIC BUTTER LOBSTER** 35/75

 CONTAINS GLUTEN ✓ VEGAN

ALL MEATS ARE 100% HALAL. PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. TAX AND GRATUITY EXCLUDED.