

We at Cypress use only the freshest ingredients in all of our preparations. Keeping with tradition of the Mediterranean diet, we prepare our food with only the finest first-pressed, cold-pressed olive oil from the Kalamata region of Greece as well as small batch saffron from Kozani and premium capers and legumes from the Island of Santorini.

## APPETIZERS

### SAGANAKI 11

PAN SEARED KEFALOTIRI CHEESE FLAMBÉED  
• LEMON BRANDY

### CYPRESS CHIPS 11

CRISPY ZUCCHINI AND EGGPLANT CHIPS • SKORDALIA

### PULPO GALLEGO 18

THINLY SLICED BRAISED OCTOPUS, MARINATED BELL PEPPERS,  
HEIRLOOM POTATOES, SLICED OLIVES, BASIL, ARUGULA,  
PAPRIKA FLAKES • E. V. OLIVE OIL

### CRAB CAKE 14

MARYLAND BLUE JUMBO LUMP, BELL PEPPERS, SHALLOTS,  
HORSERADISH, LEMON, CILANTRO  
• SWEET PIMENTÓN AIOLI

### OUZO MUSSELS 15

FRESH P.E.I. MUSSELS, FRESH TOMATOES, BASIL,  
SHALLOTS, CRUMBLÉD FETA • OUZO

### BUFFALO WINGS 10

CELERY • CHUNKY BLEU CHEESE SAUCE

### CHICKEN TENDERS 11

• HONEY MUSTARD SAUCE

### HALOUMI • LOUKANIKO 13

GRILLED CYPRIOT CHEESE • GREEK SAUSAGE

### TRADITIONAL SOUVLAKI STICKS 9

GRILLED PORK SOUVLAKI • MEDITERRANEAN PITA

### CALAMARI FRITTI 12

FLASH FRIED CALAMARI • FRESH TOMATO SAUCE

### KEFTEDES 11

SEASONED GROUND BEEF AND LAMB MEATBALLS, FETA,  
ONIONS, PARSLEY, GREEK HERBS • FRESH TOMATO SAUCE

### SHRIMP TABBOULEH 18

GRILLED SHRIMP, COUSCOUS, FRESH TOMATOES,  
PARSLEY • FRESH MINT LIME JUICE

### SESAME CHICKEN STRIPS 11

SESAME BATTERED CRISPY CHICKEN TENDERS  
• HONEY DIJON MUSTARD SAUCE

### SMOKING SLIDERS 12

APPLEWOOD BACON, SMOKED CHEDDAR CHEESE,  
SAUTÉED ONIONS • COOL RANCH DRESSING

### BURRATA 12

BURRATA CHEESE, GRILLED EGGPLANT, ROASTED  
RED PEPPERS • REDUCTION BALSAMIC VINAIGRETTE

### OCTAPODI SKARAS 18

CHAR-GRILLED OCTOPUS, CANNELLINI BEANS, CHERRY  
TOMATOES, CELERY, RED ONION, BABY ARUGULA  
• CITRUS VINAIGRETTE

### BOUREKAKIA 10

ROASTED EGGPLANT, FLORINA PEPPERS AND MANOURI  
CHEESE • WRAPPED IN PHYLLO DOUGH

### SHRIMP SANTORINI 18

JUMBO SHRIMP, FETA, FRESH TOMATO, BELL PEPPERS,  
ONIONS, ANISE, SAUTÉED IN E. V. OLIVE OIL  
• SANTORINI WHITE WINE

## MEDITERRANEAN MEZEDES

### SKORDALIA 6

GARLIC ALMOND MOUSSE, POTATOES,  
LEMON JUICE • E. V. OLIVE OIL

### TARAMOSALATA 6

LEMONY COD ROE MOUSSE (GREEK STYLE CAVIAR)

### MELITZANOSALATA 6

PURÉED FIRE ROASTED EGGPLANT, GARLIC,  
LEMON JUICE, GREEK HERBS • E. V. OLIVE OIL

### HUMMUS 6

CHICK PEAS, TAHINI, LEMON JUICE, CUMIN • E. V. OLIVE OIL

### TZATZIKI 6

GREEK YOGURT • CUCUMBER, GARLIC, MINT AND DILL

ALL ABOVE SERVED WITH TOASTED PITA CHIPS

### PIKILIA 12

COMBINE 3 OF YOUR FAVORITE MEDITERRANEAN MEZEDES FROM ABOVE

## BURGERS

### "THE GREEK" \*\*

GRILLED TOMATO • FETA CHEESE

### "THE INFERNO" \*\*

SAUTEED ONIONS AND MUSHROOMS, JALAPEÑOS • HOT SAUCE

### "THE CLASSIC" \*\*

TOMATO • LETTUCE • RED ONIONS • CHOICE OF CHEESE

### "BLEU MOON" \*\*

AVOCADO, BACON, TOMATO, RED ONION • CRUMBLÉD BLEU CHEESE

### TURKEY BURGER \*\*

### VEGGIE BURGER \*\*

ROASTED RED PEPPERS, RED ONIONS • MOZZARELLA CHEESE

SIGNATURE 1/2 LB. BURGERS

ALL SERVED ON A BRIOCHE ROLL • GREEK FRIES

ALL BURGERS ARE 100% FRESH GROUND ANGUS BEEF

## SALADS

### DAKOS \*\*

WHOLE WHEAT RUSK, TOPPED DICED TOMATOES,  
OREGANO, SHREDDED FETA • E. V. OLIVE OIL AND LEMON

### PANTZARIA 13

ROASTED BEETS MARINATED IN E. V. OLIVE OIL  
OVER ARUGULA, MANOURI GOAT CHEESE  
• OREGANO E. V. OLIVE OIL AND RED WINE VINAIGRETTE

### ARUGULA 14

BABY ARUGULA, DRIED CRANBERRIES,  
SUN DRIED TOMATOES, WALNUTS, GOAT CHEESE  
• MAPLE BALSAMIC VINAIGRETTE

### HORIATIKI 13

HEIRLOOM TOMATOES, CUCUMBERS, RED ONIONS,  
CAPERS, FETA • E. V. OLIVE OIL AND  
RED WINE VINAIGRETTE

### GREEK SALAD 13

ROMAINE LETTUCE, TOMATOES, CUCUMBERS,  
BELL PEPPERS, KALAMATA OLIVES, ONIONS, FETA  
• E. V. OLIVE OIL AND MINT VINAIGRETTE

### SCARLET 14

ICEBERG WEDGES, BABY SPINACH, GRANNY SMITH APPLES,  
WALNUTS, DRIED CRANBERRIES, MANCHEGO  
CHEESE SHAVINGS • ROQUEFORT DRESSING

### PRASINI 13

SHAVED ROMAINE LETTUCE, SCALLIONS, DILL,  
CUCUMBERS, CRUMBLLED FETA  
• LEMON VINAIGRETTE

### ASPARAGUS SALAD 12

ROASTED RED PEPPERS, GOAT CHEESE, PECANS, ARUGULA  
• RED WINE VINAIGRETTE

## RAW BAR

### BLUE POINT OYSTERS 13

ON THE HALF SHELL, SIX PIECES

### LITTLE NECK CLAMS 10

ON THE HALF SHELL, SIX PIECES

### COLOSSAL LUMP CRAB COCKTAIL 20

### JUMBO SHRIMP COCKTAIL 16

### ITALIAN SEAFOOD SALAD 16

SHRIMP, CALAMARI, MUSSELS, CELERY, RED ONION,  
FENNEL, GARLIC, PARSLEY, LIMONCELLO LIQUOR,  
CHERRY TOMATOES, OREGANO • E. V. OLIVE OIL

### SALMON TARTARE 16

SUSHI GRADE SALMON, ROASTED RED BEETS  
• LIME AND DILL DRESSING

### TUNA MARTINI 18

SUSHI GRADE TUNA, AVOCADO, TOMATOES,  
JALAPENO PEPPER • HONEY GINGER SAUCE

## SOUPS

### AVGOLEMENO 5

TRADITIONAL GREEK CHICKEN EGG LEMON SOUP

### CHEF'S SOUP DU JOUR 5

## PASTA AND RISOTTO

### ORZETTO A LA OUZO 19

SALMON, ORZO, OUZO INFUSED FRESH TOMATO,  
ESTRAGON • PARMESAN CHIPS

### FETTUCCINE VEBONARA 17

FETTUCCINE, ASPARAGUS, SHIITAKE MUSHROOMS,  
SHALLOTS, OREGANO • CREAMY PARMESAN SAUCE

### CYPRESS PASTA 21

JUMBO GRILLED SHRIMP WITH ANGEL HAIR PASTA TOSSED,  
SUN DRIED TOMATOES, BABY SPINACH, ARUGULA  
• FRESH GARLIC CREAMY PARMESAN SAUCE

### CHICKEN PENNE 18

FREE RANGE CHICKEN BREAST, FRESH TOMATO,  
VODKA SAUCE • GRANA PADANO SHAVINGS

### PAPPARDELLE A LA KING 22

BRAISED SHORT RIBS, PAPPARDELLE PASTA, FRESH TOMATO,  
• GRANA PADANO SHAVINGS

### RISOTTO PORCINI 18

RICE VIALONE NANO, PORCINI, ZUCCHINI,  
SHALLOTS • GRANA PADANO SHAVINGS

### ASTAKO MAKARONDA 35

8 OZ. LOBSTER TAIL

LINGUINE • FRESH TOMATO • BASIL PESTO • PARMIGIANO-REGGIANO CHEESE  
• LOBSTER BISQUE SAUCE

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

## TRADITIONAL GREEK

### PASTICHO 16

GREEK PASTA, SEASONED GROUND BEEF,  
HERBS, KEFALOTIRI • BÉCHAMEL SAUCE

### EXOHIKO 22

LAMB AND BEEF CHUNKS, CHEF'S SELECTED VEGETABLES,  
CHILES, ASSORTED CHEESES • SERVED IN A CROCK POT

### PAIDAKIA - LAMB CHOPS 29

CHAR-GRILLED CHERVIL • GREEK FRIES

### SOUVLAKI PLATTER 16

MARINATED CUBES OF PORK OR CHICKEN  
ON A SKEWER, GREEK FRIES,  
TZATZIKI • GRILLED PITA

### MOUSAKA 18

LAYERS OF ZUCCHINI, EGGPLANT, POTATOES,  
SEASONED GROUND BEEF, HERBS • BÉCHAMEL SAUCE

### SPANAKOPITA 16

FRESH BABY SPINACH, FETA, LEAKS, DILL  
• OVEN BAKED CRISPY PHYLLO DOUGH

### GYRO PLATTER 16

SLICED GYRO MEAT SERVED WITH GREEK FRIES,  
TZATZIKI • GRILLED PITA

### ARNI YOVETSI 22

BRAISED COLORADO LAMB SHANK SERVED  
ON THE BONE WITH ORZO, FRESH SAVORY  
TOMATO SAUCE • CRUMBLLED FETA

## TRADITIONAL ITALIAN

### VEAL SALTIMBOCCA 20

VEAL PROSCIUTTO, ARTICHOKE HEARTS,  
FONTINA CHEESE, SAUTÉED SPINACH,  
ROSEMARY RED ROASTED POTATOES  
• SAVORY BROWN SAUCE

### CHICKEN MILANESE 18

THINLY POUNDED CHICKEN BREAST, PAN FRIED TOPPED  
WITH ARUGULA, TOMATOES, RED ONIONS  
• PARMIGIANO-REGGIANO SHAVINGS

### CHICKEN MEDITERRANEO 18

BREADED CHICKEN CUTLET TOPPED WITH  
EGGPLANT AND MOZZARELLA CHEESE,  
PASTA • TOMATO BASIL SAUCE

### SCALOPPINE DI VITELLO 20

SAUTÉED VEAL SCALOPPINE TOPPED WITH PORCINI  
MUSHROOMS, ROASTED PEPPERS AND MELTED FONTINA CHEESE,  
ROSEMARY RED ROASTED POTATOES, ASPARAGUS  
• WHITE WINE SAUCE

### VEAL MILANESE 20

THINLY POUNDED LOIN OF VEAL, PAN-FRIED  
TOPPED WITH ARUGULA, TOMATOES, RED ONIONS  
• PARMIGIANO-REGGIANO SHAVINGS

## STEAK HOUSE

### FILETO - FILET MIGNON 30

8 OZ. FILET MIGNON, CYPRESS RIBBON FRIES  
• MADEIRA PEPPERCORN REDUCTION

### JACK DANIELS RIB-EYE \*\*

16 OZ. CHAR-BROILED BONELESS RIB-EYE  
• BEER BATTERED POTATO WEDGES  
• SIGNATURE SAUCE

### BRIZOLA - PORK CHOP 19

HERB MARINATED CHAR-GRILLED PORK CENTER CUT  
• CINNAMON BASMATI RICE

### KOTOPOULO - CHICKEN 19

CHAR-GRILLED FREE RANGE BONE-IN CHICKEN BREAST,  
MESCLUN SALAD, BASMATI RICE  
• DIJONNAISE SAUCE

### PRIME STEAK 42

20 OZ. PRIME RIB-EYE STEAK BONE IN, SMOTHERED  
WITH SHITAKE MUSHROOMS AND ONIONS  
• BEER BATTERED POTATO WEDGES • GRILLED ASPARAGUS

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## FRESH WHOLE FISH

LAVRAKI • BRONZINO 29  
MEDITERRANEAN SEA BASS, LEAN WHITE MEAT,  
MOIST AND TENDER, MILD AND SWEET

LYTHRINI • RED SNAPPER MP  
ATLANTIC SPECIALTY, LEAN WHITE MEAT,  
MILD AND SWEET

ALL WHOLE FISH ENTRÉES ARE SERVED WITH ROASTED LEMON POTATOES,  
CHEF VEGETABLE OF THE DAY • LATHOLEMONO (SEASONED E. V. OLIVE OIL AND FRESH LEMON JUICE)

FRESHLY CAUGHT FISH ARE GRILLED ON CHARCOAL  
YOUR FISH WILL BE DEBONED UNLESS OTHERWISE INSTRUCTED. SUBJECT TO SEASONAL AVAILABILITY.  
ALLOW 20-30 MINUTES FOR PREPARATION. ALL WHOLE FISH ARE GLUTEN-FREE.

## SPECIALTIES FROM THE SEA

SOLOMOS • SALMON 22  
HERB CRUSTED ORGANIC KING SALMON, CHARCOAL GRILLED,  
BASMATI RICE • SAUTÉED SPINACH

CRUSTED TILAPIA \*\*  
HORSERADISH PARMESAN TILAPIA  
• SAUTÉED VEGETABLES WITH RICE

XIFIAS • SWORDFISH 22  
CHARCOAL GRILLED SWORDFISH,  
BASMATI RICE • GRILLED ASPARAGUS

GARIDES • SHRIMP SOUVLAKI 22  
CHAR-GRILLED SKEWERED SHRIMP, BASMATI RICE,  
GRILLED ASPARAGUS • GINGER AIOLI

HTENIA • SCALLOPS 24  
PAN SEARED DOVER SEA SCALLOPS, ROASTED GARLIC,  
FRESH TOMATO, SCALLIONS • ANGEL HAIR PASTA

## SIDE OFFERINGS

GREEK FRIES 5  
CRISPY HOME STYLE FRENCH FRIES  
• KEFALOTIRI, OREGANO, SALT AND PEPPER

LEMON POTATOES 6  
OREGANO AND LEMON CRUSTED  
OVEN BAKED POTATOES

ASPARAGUS 8  
SAUTÉED IN LEMON E. V. OLIVE OIL

BASMATI RICE 7  
PREPARED WITH ANGEL HAIR PASTA • PIGNOLI NUTS

SPANAKORIZO 6  
RICE FOLDED WITH FRESH BABY SPINACH,  
TOMATOES, DILL, SCALLIONS  
• E. V. OLIVE OIL

BRIAM 6  
PREPARED IN A CASSEROLE, POTATOES, CARROTS,  
ZUCCHINI, EGGPLANT, TRI-COLORED PEPPERS,  
GREEK HERBS • FRESH TOMATO SAUCE

GRAPE LEAVES 8  
• BED OF TZATZIKI

Olives. Grapes. Wheat. These basic Mediterranean ingredients allow us to prepare an endless kitchen. This is the foundation upon which I have built my professional career. My hope is to bring the blessed soil of this cultivated region to you. It is the marriage of these three elements that blends diverse cultures and transforms a love of food to a way of life.

EXECUTIVE CHEF YIANNIS AKTSALIS