



SPRINGTIME

"No winter lasts forever; no spring skips its turn." -Hal Borland

STARTER PLATES

- MADE IN-HOUSE PITA *Mesquite grilled & oven-baked flatbread, extra virgin olive oil, rigani* 4
- LAGANA *warm focaccia bread, zucchini, caramelized onions, Attiki honey-butter, Aleppo, maldon* 7
- FETA & OLIVES *Dodoni baked feta, warm assorted marinated olives, herbs* 14
- TZATZIKI *made in-house sheep's milk yogurt spread, garlic, cucumber, dill, made in-house pita* 14
- TIRO-KAFTERI *roasted chili, Dodoni feta spread, served with our made in-house pita* 15
- MELITZANOSALATA *Mesquite-grilled eggplant, tomato, onion, mint, served with sliced cucumbers* 14
- SILLOGI *traditional Greek assortment of three spreads, served with made in-house pita* 26
- SAGANAKI *oven-baked, imported phyllo-wrapped feta, thyme honey, toasted sesame* 18
- KOLOKITHO-KEFTEDES *crispy zucchini cakes, feta, herbed yogurt* 18
- SPANAKO-TIRÒPITA *crispy phyllo, spinach & leeks pastries, imported feta & Graviera* 16
- HTÉNIA SCAMPI *two North Atlantic, wild seared scallops, yogurt pomme-purée, lemon-garlic* 28
- OKTAPODI *Galicia Spanish coast, mesquite-grilled octopus, skordolado, Greek oregano* 24
- GARIDES SANTORINI *sautéed shrimp, feta, tomatoes, orange zest, garlic, onion, Ouzo* 20
- SASHIMI *thinly sliced New Zealand raw Ōra King Salmon, radish, red onion, Wasabi, basil dressing* 16
- SOUTZOUKAKIA *oven-baked lamb & beef meatballs, blistered tomatoes, citrus Greek yogurt* 24
- PLEVRAKIA *slow-roasted, Duroc pork riblets, Attiki honey gastrique, lime, mint* 20
- "CANOE CUT" *pasture raised, USDA Prime, Allen Bros. roasted beef marrow bones, crusty bread* 32


SECOND COURSE

- GAZPACHO *tomato-based, chilled watermelon soup, cucumber, red pepper, onion, feta, sesame* 18
- HORIATIKI "VILLAGE" *local tomatoes & cucumber, red onion, peppers, Dodoni feta, Kalamata olives* 20
- TWIST ON GREENS *baby gems, arugula & seasonal vegetables garden salad, hazelnuts, smoked allium* 18
- SALAD ENHANCEMENTS *"souvlaki" chicken skewer, add* 12 | *New Zealand Ōra King Salmon, add* 26

THE ENTRÉES

- MERLUZA NEGRA *seared Chilean Sea Bass, arugula, watermelon, feta, scallions, pomegranate, walnuts* 48
- LOBSTER PASTA *butter-poached lobster, fettuccine made in-house, Assyrtiko beurre blanc, sweet herbs* 68
- SOLOMOS *roasted New Zealand Ōra King salmon, green lentils, arugula, pesto, herbal lado-lemono* 44
- HTÉNIA *North Atlantic large wild seared scallops, creamy polenta, bacon jam, pine nuts, herb-onion salad* 58
- RATATOUILLE PASTA *made in-house veggie fettuccine, zucchini, peppers, tomatoes, onion, basil* 38
- MANOURI ROLÒ *rolled vegetarian pasta, sautéed spinach, manouri cheese, tomato sauce* 38
- MOUSSAKA *Maple leaf farms Pekin duck baked casserole layered with eggplant, potato, bechamel* 40
- BRAISED WAGYU *Allen Bros. short rib, allium, mushrooms, tomato, herbs, broccolini, pommes purée* 54
- YOUVETSI *Allen Bros., all-natural "volcano" lamb shank, orzo, wild rice, roasted tomato, myzithra* 62

CERTAIN ITEMS MAY CONTAIN OR HAVE BEEN PREPARED WITH NUTS

FOR BUSINESS BREAKFAST & LUNCHEONS, PRIVATE & CORPORATE EVENTS OR FAMILY CELEBRATIONS OF ALL OCCASIONS  EVENTS@DIODEKA.COM

APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY NOT INCLUDED. A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A \$4 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE. DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR DESSERTS MAY CONTAIN NUTS.
FOUNDED & MANAGED BY THE PANLEMONIUM BUNCH. © 2025 KRONOS



TO OFFSET RISING COSTS OF RESTAURANT LABOR, EMPLOYEE HEALTH BENEFITS AND TO BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED KITCHEN STAFF, WE APPLY A 4% VENUE FEE TO ALL CHECKS. WE DO THIS IN LIEU OF INCREASED MENU PRICES. NOT EVERY SINGLE INGREDIENT IS LISTED ON THE MENU DESCRIPTIONS. DUE TO SHARED COOKING & PREP AREAS IN OUR KITCHENS, WE DO NOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS YOU MAY HAVE.
CREATED 5/27/25

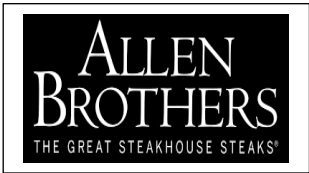
EMBER-ROASTED FISH & MEATS

“The only time to eat diet food is while you are waiting for a steak to cook” Julia Child - American Chef, Author

Dorade & Branzino are sustainably managed and sourced to us directly from Greece.
All filleted fish maintain the chance of pin-bone segments remaining from our in-house fabrication.

LAVRAKI mesquite-grilled filleted **Branzino**, Swiss chard, roasted potatoes 44

TSIPOURA mesquite-grilled whole fish **Dorade** served with the bone, lemon, fennel, thimari 54



Partnered with Chicago’s Allen Bros. a premier purveyor of fine beef since 1893, we exclusively feature their finest hand-cut selections of steaks and chops. All our beef is grain-fed, rated USDA Prime and solely sourced from Midwest Native Beef farms in Nebraska, Iowa, Kansas and Colorado. Only 2% of all beef produced has been allocated to be certified as USDA Prime.

DOUBLE RIB LAMB CHOPS Australian pasture raised, distinct richness with a sweet, grassy flavor profile
PETITE - two chops from four ribs 54 or CLASSIC - three chops from six ribs 81

HERITAGE DUROC PORK CHOP 16 oz. All-natural, thick cut from rib of loin, high level of marbling 52

WET-AGED USDA PRIME MIDWEST BEEF

Hand-cut for fine texture and rich marbling, “wet-aged” for 32-48 days to achieve an incredibly robust flavor and juicy tenderness.

BASEBALL CUT FILET MIGNON 8 oz.	74	CENTER CUT BONE-IN FILET MIGNON 14 oz.	142
NEW YORK STRIP LOIN 16 oz.	87	KANSAS CITY BONE-IN STRIP LOIN 18 oz.	98
DELMONICO BONE-IN RIBEYE 22 oz.	107	COWBOY BONE-IN RIBEYE 32 oz.	185
T-BONE PORTERHOUSE 48 oz.	245	TOMAHAWK LONG-BONE RIBEYE 40 oz.	225

DRY-AGED USDA PRIME MIDWEST BEEF

Dry-aged a minimum of 30 days under highly controlled conditions allows natural enzymes to tenderize the meat, deepens the beef's nuanced flavor while imparting a rich taste with a sweet nuttiness reminiscent of roasted peanuts. The longer aging time increases moisture evaporation creating a texture with a bit more bite than what you would expect from a wet-aged steak, we also recommend cooking to a rare or medium-rare to maintain the delicate flavor profile.

BISTECCA ALLA FIORENTINA 36 oz.	230	SARATOGA BONELESS RIBEYE 22 oz.	138
AMBASSADOR 16 oz. BONELESS STRIP LOIN, 60 DAY DRY-AGED	112		


All steaks and chops are served à la carte and may be subject to a limited availability.

Larger steak cuts may be presented sliced while highly recommended not be ordered past a medium temperature.

ON THE SIDE

HORTA Swiss Chard, garlic, chili 14	ROASTED POTATOES lemon & cumin emulsion 15
BRUSSELS SPROUTS onion, cherry tomatoes, honey 16	SAUTÉED BROCCOLINI garlic, herbs 15
TRUFFLE FRIES garlic, parmigiano, truffle oil, herbs 14	“JUST SALT” FRIES 12
POMMES PURÉE Yukon, butter, cream, thyme 12	FORAGED LOCAL MUSHROOMS allium, herbs 15
KRITHARAKI orzo pasta, wild rice, roasted tomato, myzithra 16	RICE PILAF butter & thyme 12

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