

MAZA / APPETIZERS

HUMMUS	9	CRISPY CHEESE ROLLS	10
<i>Pureed chickpeas, sesame paste, lemon and garlic</i>		<i>With roasted pepper marinara sauce</i>	
<i>With sautéed Tenderloin, onions and pine nuts</i>	16	CRAB CAKES	13
BABA GHANNOUGE	10	<i>With yogurt-honey apple slaw and red pepper tartar sauce</i>	
<i>Char grilled eggplant, sesame paste, lemon and garlic</i>		MAKANIK- LEBANESE SAUSAGES	11
<i>With sautéed Tenderloin</i>	17	<i>Ground beef, lamb and veal encased with pine nuts, sautéed with onion, tomato and pomegranate glaze</i>	
<i>onions, pomegranate, molasses and pine nuts</i>		CALAMARI	11
LABNEH SPREAD	10	<i>Sautéed, or flash-fried - tomatoes, capers, green onions, banana peppers, field greens and Lemon beurre blanc</i>	
<i>Strained Lebanese style yogurt with garlic and herbs</i>		FETA STUFFED PORTABELLA MUSHROOMS	11
<i>diced cucumber/pine nut relish – baked pita chips</i>		<i>Roasted pepper marinara sauce</i>	
MEDITERRANEAN FRIES	8	SAMBOOSIK	10
<i>Crispy potato wedges tossed with cilantro, garlic lemon juice and spices</i>		<i>Crispy pastry filled with ground lamb, onion, yogurt sauce</i>	
EGGPLANT ROLLATINI	12	SPINACH AND FETA PIE	11
<i>Thinly sliced eggplant, rolled with tomato, mushroom, onion basil and spinach, fresh mozzarella cheese</i>		<i>Spinach and feta cheese, layered between crispy phyllo</i>	
LEBANESE CHEESE	10	FRIED KIBBEE	11
<i>Fresh Mediterranean cheese – zaatar</i>		<i>Ground lamb, cracked wheat, pine nuts, onions</i>	
MEDITERRANEAN SLIDERS *	12	ARAYES- CRISPY PITA MEAT PIE	10
<i>Homemade brioche bun, Kafta, feta cheese patty, roasted red pepper "ketchup" and shoe string fries</i>		<i>Lamb Kafta thinly spread between grilled pita bread, served with Greek yogurt sauce</i>	
ROASTED TOMATOES	10	CHICKEN LETTUCE WRAPS	11
<i>Basil, mozzarella, pine nuts, balsamic vinegar reduction</i>		<i>Grilled chicken breast served with tomatoes, carrots and two specialty sauces</i>	
ELIE'S BRUSCETTA	10	SAUTÉED DANDELIONS	10
<i>Crispy pita crostini, olive tapenade, tomatoes, feta cheese</i>		<i>Sautéed dandelions topped with onions served cold</i>	
MUHAMMARA	10	KIBBEE NEYEE*	(regular) 12 (large) 16
<i>Red pepper, walnuts, breadcrumbs, lemon juice, pomegranate molasses, jalapeno, spices and olive oil</i>		<i>Lamb tartar, cracked wheat, onions, herbs and spices</i>	
SPICY TOMATO WITH CHEESE	10	VEGETARIAN KIBBEE	(regular) 10 (large) 14
<i>Sliced sautéed tomato with jalapeño topped with Lebanese cheese over spinach</i>		<i>Cracked wheat, onion, tomato, jalapeno, herbs and spices</i>	
		MEDITERRANEAN OLIVES & PICKLED TURNIPS	6

Appetizers to Share

MIXED APPETIZER <i>Taboulee, hummus and baba ghanouge</i>	(for 2) 12 - (for 4) 16 - (for 6) 20
ELIE'S MAZA <i>Hummus, baba ghanouge, grape leaves, arayess, samboosik, fried kibbe</i>	(for 2) 24 - (for 4) 32 - (for 6) 40
VEGETARIAN MAZA <i>Hummus, baba ghanouge, veg. grape leaves, mjadara, burgul, falafel</i>	(for 2) 24 - (for 4) 32 - (for 6) 40

SALADS

Small 9 / Large 12
 Add Chicken or Lamb Shawarma to any salad 6
 Add Salmon to any salad 8

TABOULEE

Parsley, mint, tomato, onion and cracked wheat

QUINOA TABOULEE

Parsley, mint, tomato, onion and quinoa

MULTIGRAIN SALAD

Chickpeas, barley, quinoa, lentils, tomato, arugula, spinach, onion, garlic, herbs and spices

FATTOUSH

*Lettuce, cucumber, tomato, onion, radish, crispy pita
 Sumac/lemon dressing*

CHOPPED MEDITERRANEAN SALAD

*Tomato, cucumber, onion, parsley, topped with crispy
 Chickpeas – Lemon-garlic-olive oil vinaigrette*

BARLEY SALAD

*Barley, tomato, green onion, cucumber,
 parsley, mint, olives, Feta cheese and toasted
 pine nuts – Lemon/olive oil dressing*

CLASSIC CAESAR

*Fresh Romaine lettuce and Croutons
 Tossed in our homemade Caesar Dressing (no egg)*

GREEK SALAD

*Fresh Romaine, beets, tomatoes, pepperoncini, olives,
 Feta cheese tossed in homemade Greek dressing*

SOUPS

Cup 6 / Bowl 7

CHICKEN NOODLE	CRUSHED LENTIL
WHOLE LENTIL	CLAM CHOWDER
MUSHROOM, BEEF-BARLEY	

HOT SMALL PLATES

SAUTÉED CHICKEN LIVERS	10
<i>Cooked with caramelized onions and Pomegranate sauce</i>	
EGGPLANT (MOUTABAL) AJAMI	11
<i>Char grilled eggplant puree mixed with tomato, onions, basil and light spicy tomato sauce</i>	
BITE SIZE KAFTA MEATBALLS	11
<i>Ground lamb, onion, parsley, cherries, crispy pita</i>	

Flatbreads

EGGPLANT AND ARUGULA	12
<i>Klamata olive tapenade, sun-dried tomatoes Shaved parmesan cheese, toasted pine nuts</i>	
CAPRESE	13
<i>Roasted tomatoes, fresh mozzarella, toasted pine nuts, Basil, balsamic vinegar reduction</i>	

Ask your server about our daily specials

All entrees served with house salad or add \$1 for a cup of soup/ Splitting entrees \$5 service charge / No substitutions

*Consuming raw meats and seafood may increase your risk of food borne illness.

May be served raw or cooked to order.

Vegetarian / Vegan

Falafel <i>crispy bean croquettes – lettuce, parsley, onions, tomatoes and pickles – tahini sauce</i>	13
Bulgur and Tomatoes <i>cracked wheat cooked with tomatoes, onions and green peppers</i>	14
Mjadara <i>lentils and cracked wheat cooked with onions and olive oil – crispy onions – yogurt sauce</i>	14
Loubyee <i>fresh green beans cooked with onions, garlic and tomato sauce</i>	16
Lima Bean Stew <i>lima beans, carrots and potatoes, stewed in our homemade tomato sauce</i>	16
Crispy Cauliflower <i>crispy cauliflower, parsley and lemony tahini sauce – bulgur</i>	15
Quinoa Stuffed Zucchini <i>toasted almonds, basil and roasted pepper sauce</i>	16
Vegetarian Grape Leaves <i>stuffed with rice, parsley, onions, tomatoes and herbs cooked in lemon sauce</i>	16
Veggi Combo Plate <i>combination of burgul, mjadara and veg. grape leaves</i>	18

Seafood / Vegan

Pistachio Encrusted Whitefish <i>broiled and dusted with pistachio - Barley and artichoke risotto</i>	23
Spicy Whitefish <i>broiled and topped with tomato, walnuts, jalapeno, cilantro and tahini sauce</i>	24
Sautéed Great Lake Perch <i>sautéed in garlic, scallions, tomatoes, capers, herbs – lemon/white wine sauce</i>	25
Baked Salmon <i>lemon and herb crust - mushroom / asparagus quinoa – caramelized onions, capers and olives</i>	25
Lemon-Herb Salmon <i>lemon and jalapeno – fresh oregano – arugula, apple salad</i>	26
Jumbo Prawns <i>sautéed with cilantro, tomato, garlic and scallions served with rice</i>	26
Jeffrey's Shrimp <i>sautéed with Portabella, cooked in cream sauce over linguini</i>	26
Moroccan Spiced Swordfish <i>grilled swordfish steak - seasonal vegetables, couscous and harissa sauce</i>	27

Poultry

Homemade Chicken Pot Pie <i>carrots, celery, peas, potatoes, and chicken</i>	15
Baked Chicken <i>lemon and garlic half chicken – whipped garlic sauce – vermicelli rice</i>	18
Mediterranean Chicken and Rice <i>roasted chicken, Basmati rice, toasted pine nuts, tomato/herb relish</i>	20
Shish Tawook <i>char grilled traditional chicken brochettes – grilled vegetables – vermicelli rice</i>	21
Lemon-Herb Chicken <i>marinated chicken skewers – grilled vegetables - basmati rice</i>	21
Chicken Shawarma <i>sliced rotisserie breast of chicken, hummus, couscous and marinated shaved onions</i>	21
Chicken Gallaba <i>breast of chicken sautéed with onions, carrots, peppers and tomatoes - rice</i>	21
Moroccan Chicken <i>citrus glazed chicken breast – seasonal vegetables and couscous</i>	22
Chicken Diane <i>breast of chicken sautéed with, mushrooms, artichokes, peppers and garlic - rice</i>	23
Jeffrey's Chicken <i>breast of chicken sautéed with Portabella, cooked in cream sauce over linguini</i>	24
Tony's Chicken <i>Pan fried breast sautéed with mushroom, red and green peppers, onion, cream sauce - rice</i>	25

Meats

Warak Enab <i>grape leaves stuffed with rice, lamb, onions, tomatoes and herbs cooked in lemon sauce</i>	19
Kibbee Bissayniyeh <i>baked minced lamb, cracked wheat layers, filled with seasoned lamb, onions - rice</i>	20
Lamb Shawarma <i>sliced rotisserie lamb, hummus, couscous and marinated shaved onions</i>	21
Shish Kafta* <i>char grilled ground lamb, onion and parsley</i>	21
Beef Gallaba <i>tenderloin sautéed with onions, carrots, peppers, banana peppers and tomatoes – rice</i>	23
Shish Kabob* <i>char grilled beef tenderloin brochettes</i>	23
Sweet Breads <i>Middle Eastern delicacy charbroiled and sautéed in a lemon garlic sauce – rice</i>	24
Mixed Shawarma <i>sliced rotisserie chicken and lamb, hummus, couscous and marinated shaved onions</i>	24
Braised Lamb Shank <i>fall off the bone - served with stewed potatoes and carrots</i>	25
Mixed Grill* <i>a combination of shish kafta, grape leaves, baked kibbee and rice</i>	25
Combo Grill* <i>shish Kafta, kabob, Tawook, rice and seasonal vegetables</i>	26
Grilled Lamb Chops* <i>char grilled and served with sautéed spinach, artichoke hearts and rice</i>	39

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