

## Cold Small Plates

**Hummus** 9  
*Pureed Chickpeas, Sesame Paste, Lemon and Garlic*  
 With Sautéed Tenderloin Or Chicken, Onions and Pine Nuts 16

**Baba Ghannouge** 10  
*Chargrilled Eggplant, Sesame Paste, Lemon and Garlic*  
 With Sautéed Tenderloin Or Chicken, Onions and Pine Nuts 17

**Labneh Spread** 10  
*Strained Lebanese Style Yogurt with Garlic, Herbs, Diced Cucumber, Pine Nut Relish and Baked Pita Chips*

**Lebanese Cheese** 12  
*Fresh Mediterranean Cheese Topped with Zaatar*

**Chicken Lettuce Wraps** 13  
*Grilled Chicken Breast Served with Tomatoes, Carrots And Two Specialty Sauces*

**Kibbee Neyee\*** Small 12 Large 16  
*Lamb Tartar, Cracked Wheat, Onions, Herbs and Spices*

**Vegetarian Kibbee** Small 10 Large 14  
*Cracked Wheat, Onion, Tomato, Jalapeno, Herbs and Spices*

**Mixed Appetizer** Two 14 Four 18  
*Taboulee, Hummus and Baba Ghannouge*

## Salads

**Taboulee** Small 10 Large 14  
*Parsley, Mint, Tomato, Onion and Cracked Wheat*

**Chopped Salad** Small 10 Large 14  
*Tomato, Cucumber, Onion, Parsley, Topped with Crispy Chickpeas, Lemon, Garlic and Olive Oil Lemon Dressing*

**Fattoush** Small 10 Large 14  
*Lettuce, Cucumber, Tomato, Onion, Radish, Crispy Pita, Sumac, Zaatar and Lemon Dressing*

**Classic Caesar** Small 10 Large 14  
*Fresh Romaine Lettuce and Croutons*  
 Tossed in our Homemade Caesar Dressing (no egg)

**Quinoa Taboulee** Small 12 Large 16  
*Parsley, Mint, Tomato, Onion and Quinoa*

**Multigrain Salad** Small 12 Large 16  
*Chickpeas, Barley, Quinoa, Lentils, Tomato, Arugula, Spinach, Onion, Garlic, Herbs and Spices*

Add Chicken Or Lamb Shawarma 8  
 Add Salmon 10

## Hot Small Plates

**Fried Kibbee** 13  
*Ground Lamb, Cracked Wheat, Pine Nuts, Onions*

**Bite Size Kafta Meatballs** 13  
*Ground Lamb, Onion, Parsley, Cherries, Crispy Pita*

**Samboosik** 12  
*Crispy Pastry Filled with Ground Lamb, Onion, Yogurt Sauce*

**Homemade Mekanik- Sausages** 14  
*Ground Beef, Lamb and Veal Encased with Pine Nuts, Sautéed with Onion, Tomato and Pomegranate Glaze*

**Sautéed Chicken Livers** 12  
*Cooked with Caramelized Onions and Pomegranate Sauce*

**Crispy Cheese Rolls** 12  
*With Roasted Pepper Marinara Sauce*

**Eggplant Rollatini** 13  
*Thinly Sliced Eggplant, Rolled with Tomato, Mushroom, Onion Basil and Spinach, Fresh Mozzarella Cheese*

**Mediterranean Potatoes** 12  
*Crispy Potato Tossed with Cilantro, Garlic Lemon Juice and Spices, Topped with Pickled Eggplant, and Mint Yogurt*

**Sautéed Dandelions** 12  
*Sautéed Dandelions Topped with Onions Served Cold*

**Spinach and Feta Pie** 13  
*Spinach and Feta Cheese, Layered Between Crispy Phyllo Dough*

**Feta Stuffed Portabella Mushrooms** 14  
*Roasted Pepper Marinara Sauce*

**Calamari Frites** 14  
*Sliced Fried Calamari Steak, Breaded Served with Chili Garlic Aioli*

**Crab Cakes** 15  
*With Yogurt, Honey Apple Slaw and Red Pepper Tartar Sauce*

## Soups

**Chicken Noodle** Cup 6 Bowl 7  
**Crushed Lentil** Cup 6 Bowl 7  
**Clam Chowder** Cup 7 Bowl 8

Ask your Server about our Daily Specials / No substitutions

\*Consuming Raw Meats and Seafood May Increase Your Risk of Food Borne Illness. \* May be served raw or cooked to order.

## Meats

### Warak Enab 19

*Grape Leaves Stuffed with Rice and Lamb*

### Kibbee Bissayniyeh 22

*Baked Minced Lamb, Cracked Wheat Layers With Seasoned Lamb, Onions and served with Rice*

### Lamb Shawarma 22

*Sliced Rotisserie Beef, Lamb, Hummus, Couscous and Onions*

### Shish Kafta\* 22

*Char-Grilled Ground Lamb, Onion, Parsley and Rice*

### Shish Kabob\* 24

*Char-Grilled Beef Tenderloin Brochettes, Vegetables and Rice*

### Sweet Breads 25

*Middle Eastern Delicacy Charbroiled then Sautéed in a Lemon Garlic Sauce served with Rice*

### Combo Grill\* 26

*Shish Kafta, Kabob, Tawook, Rice and Vegetables*

### Grilled Lamb Chops\* 39

*Char-Grilled, served with Sautéed Spinach, Artichoke Hearts and Rice*

## Vegetarian / Vegan

### Falafel 14

*Crispy Bean Croquettes, Lettuce, Parsley, Tomatoes and Pickles*

### Bulgur and Tomatoes 15

*Cracked Wheat Cooked with Tomatoes, Onions and Green Peppers*

### Mjadara 15

*Lentils and Cracked Wheat Cooked with Onions, Olive Oil and Crispy Onions*

### Crispy Cauliflower 17

*Crispy Cauliflower, Parsley and Lemony Tahini Sauce, and Bulgur*

### Loubyee 17

*Fresh Green Beans Cooked with Onions, Garlic and Tomato Sauce and Rice*

### Lima Bean Stew 17

*Lima Beans, Carrots and Potatoes cooked in tomato sauce*

### Vegetarian Grape Leaves 17

*Stuffed with Rice, Parsley, Onions, and Tomatoes*

## Poultry

### Homemade Chicken Pot Pie 16

*Carrots, Celery, Peas, Potatoes, and Chicken*

### Baked Chicken 19

*Lemon Garlic Half Chicken, served with Rice*

### Shish Tawook 22

*Char-Grilled Chicken Brochettes, Vegetables and Rice*

### Chicken Shawarma 22

*Sliced Rotisserie Breast of Chicken, Hummus, Couscous And Marinated Onions*

### Chicken Gallaba 23

*Breast of Chicken Sautéed with Onions, Carrots, mushrooms, Peppers, Tomatoes and served with Rice*

### Lemon-Herb Chicken 23

*Chicken Skewers, Zesty Lemon, Herb Aioli and Basmati Rice*

### Tony's Chicken 24

*Pan Fried Breast Sautéed with Mushroom, Red, Green Peppers, Onion, Cream Sauce and served with Rice*

### Jeffrey's Chicken 24

*Breast of Chicken Sautéed with Portabella, Cooked In Cream Sauce over Linguini*

### Chicken Diane 25

*Breast of Chicken Sautéed with, Mushrooms, Artichokes, Peppers, Garlic and served with Rice*

## Seafood

### Pistachio Encrusted Whitefish 25

*Broiled Topped With Pistachio, Barley and Artichoke Risotto*

### Baked Salmon 26

*Herb Bread Crust, Mushroom, Asparagus, Quinoa, Caramelized Onions, Capers and Olives*

### Lemon-Herb Salmon 27

*Lemon and Jalapeno - Fresh Oregano - Arugula, Apple Salad*

### Prawns 27

*Sautéed with Cilantro, Tomato, Garlic, Scallions served with Rice*

### Great Lake Perch 28

*Sautéed in Garlic, Scallions, Tomatoes, Capers, Herbs, Lemon and White Wine Sauce*

### Moroccan Spiced Swordfish 28

*Grilled Fresh Steak, Vegetables, Couscous and Harissa Sauce*

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