

Cold Small Plates

Hummus 9

Pureed Chickpeas, Sesame Paste, Lemon and Garlic

With Sautéed Tenderloin/ Chicken, Onions and Pine Nuts 16

Baba Ghannouge 10

Chargrilled Eggplant, Sesame Paste, Lemon and Garlic

With Sautéed Tenderloin/ Chicken 17

Onions, Pomegranate, Molasses and Pine Nuts

Labneh Spread 10

Strained Lebanese Style Yogurt with Garlic and Herbs

Diced Cucumber/Pine Nut Relish– Baked Pita Chips

Lebanese Cheese 12

Fresh Mediterranean Cheese – Zaatar

Chicken Lettuce Wraps 14

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 (for2) 14 (for4) 18

Taboulee, Hummus and Baba Ghannouge

Salads

Traditional Taboulee Small 10 / Large 14

Parsley, Mint, Tomato, Onion and Cracked Wheat

Chopped Mediterranean Small 10 / Large 14

Tomato, Cucumber, Onion, Parsley, Topped with Crispy

Chickpeas– Lemon-Garlic– Olive Oil Vinaigrette

Fattoush Small 10 / Large 14

Lettuce, Cucumber, Tomato, Onion, Radish, Crispy Pita,

Sumac, Zaatar/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 Cracked Wheat

Multigrain Salad Small 12 / Large 16

Chickpeas, Barley, Quinoa, Lentils, Tomato, Arugula,

Spinach, Onion, Garlic, Herbs and Spices

Add Chicken Or Lamb Shawarma 6

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 13

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

Feta Stuffed Portabella Mushrooms 14

Roasted Pepper Marinara Sauce

Calamari 14

Flash-Fried - Tomatoes, Capers, Green Onions,

Banana Peppers, Field Greens and Lemon Beurre Blanc

Crab Cakes 16

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 20

Grape Leaves Stuffed with Rice, Lamb, Onions,

Kibbee Bissayniyeh 22

*Baked Minced Lamb and Cracked Wheat Layers,
Filled with Seasoned Lamb, Onions - Rice*

Lamb Shawarma 23

Sliced Rotisserie Lamb, Hummus, Couscous and Onions

Shish Kafta* 23

Char-Grilled Ground Lamb, Onion and Parsley – Rice

Shish Kabob* 25

Char-Grilled Beef Tenderloin Brochettes - Vegetables - Rice

Sweet Breads 26

*Middle Eastern Delicacy Charbroiled / Sautéed in a
Lemon Garlic Sauce - Rice*

Combo Grill* 28

Shish Kafta, Kabob, Tawook, Rice and Vegetables

Grilled Lamb Chops* 39

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

Vegetarian / Vegan

Falafel 16

*Crispy Bean Croquettes - Lettuce, Parsley, Tomatoes
And Pickles - Tahini Sauce*

Bulgur and Tomatoes 17

*Cracked Wheat Cooked with Tomatoes, Onions and
Green Peppers - Yogurt Sauce*

Mjadara 17

*Lentils and Cracked Wheat Cooked with Onions and
Olive Oil - Crispy Onions - Yogurt Sauce*

Crispy Cauliflower 18

Crispy Cauliflower, Parsley and Lemony Tahini Sauce - Bulgur

Loubyee 18

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

Lima Bean Stew 18

Lima Beans, Carrots and Potatoes cooked in tomato sauce-Rice

Vegetarian Grape Leaves 18

Stuffed with Rice, Parsley, Onions, and Tomatoes

Poultry

Homemade Chicken Pot Pie 18

Carrots, Celery, Peas, Potatoes, and Chicken

Baked Chicken 19

Lemon and Garlic Half Chicken - Whipped Garlic Sauce - Rice

Shish Tawook 23

Char-Grilled Traditional Chicken Brochettes – Vegetables - Rice

Chicken Shawarma 23

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

Chicken Gallaba 24

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

Lemon-Herb Chicken 24

Chicken Skewers - Zesty Lemon and Herb Aioli – Basmati Rice

Tony's Chicken 25

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

Jeffrey's Chicken 25

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

Chicken Diane 25

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

Seafood

Pistachio Encrusted Whitefish 26

Broiled and Dusted with Pistachio - Barley and Artichoke Risotto

Baked Salmon 27

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

Lemon-Herb Salmon 28

Lemon and Jalapeno - Fresh Oregano - Arugula, Apple Salad

Jumbo Shrimp 28

Sautéed with Cilantro, Tomato, Garlic and Scallions - Rice

Great Lake Perch 30

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

Moroccan Spiced Swordfish 30

Grilled Fresh Steak - Vegetables, Couscous and Harissa Sauce

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