

Cold Small Plates

Hummus	12
<i>Pureed Chickpeas, Sesame Paste, Lemon and Garlic</i>	
<i>With Sautéed Tenderloin/ Chicken, Onions and Pine Nuts</i>	19
Baba Ghannouge	13
<i>Chargrilled Eggplant, Sesame Paste, Lemon and Garlic</i>	
<i>With Sautéed Tenderloin/ Chicken</i>	20
<i>Onions, Pomegranate, Molasses and Pine Nuts</i>	
Labneh Spread	13
<i>Strained Lebanese Style Yogurt with Garlic and Herbs</i>	
<i>Diced Cucumber/Pine Nut Relish— Baked Pita Chips</i>	
Lebanese Cheese	14
<i>Fresh Mediterranean Cheese – Zaatar</i>	
Chicken Lettuce Wraps	17
<i>Grilled Chicken Breast Served with Tomatoes, Carrots</i>	
<i>And Two Specialty Sauces</i>	
Kibbee Neyee*	Small 16 large 20
<i>Lamb Tartar, Cracked Wheat, Onions, Herbs and Spices</i>	
Vegetarian Kibbee	Small 14 large 18
<i>Cracked Wheat, Onion, Tomato, Jalapeno, Herbs and Spices</i>	
Mixed Appetizer	(for2) 16 (for4) 20
<i>Taboulee, Hummus and Baba Ghannouge</i>	
Salads	
Traditional Taboulee	Small 12 / Large 16
<i>Parsley, Mint, Tomato, Onion and Cracked Wheat</i>	
Chopped Mediterranean	Small 12 / Large 16
<i>Tomato, Cucumber, Onion, Parsley, Topped with Crispy Chickpeas— Lemon-Garlic— Olive Oil Vinaigrette</i>	
Fattoush	Small 12 / Large 16
<i>Lettuce, Cucumber, Tomato, Onion, Radish, Crispy Pita, Sumac, Zaatar/Lemon Dressing</i>	
Classic Caesar	Small 12 / Large 16
<i>Fresh Romaine Lettuce and Croutons</i>	
<i>Tossed in our Homemade Caesar Dressing (no egg)</i>	
Quinoa Taboulee	Small 14 / Large 18
<i>Parsley, Mint, Tomato, Onion and Cracked Wheat</i>	
Multigrain Salad	Small 14 / Large 18
<i>Chickpeas, Barley, Quinoa, Lentils, Tomato, Arugula, Spinach, Onion, Garlic, Herbs and Spices</i>	
Add Chicken Or Lamb Shawarma	8
Add Salmon	12

Ask your Server about our Daily Specials / No substitutions

Hot Small Plates

Fried Kibbee	15
<i>Ground Lamb, Cracked Wheat, Pine Nuts, Onions</i>	
Bite Size Kafta Meatballs	15
<i>Ground Lamb, Onion, Parsley, Cherries, Crispy Pita</i>	
Samboosik	14
<i>Crispy Pastry Filled with Ground Lamb, Onion, Yogurt Sauce</i>	
Homemade Mekanik- Sausages	16
<i>Ground Beef, Lamb and Veal Encased with Pine Nuts, Sautéed with Onion, Tomato and Pomegranate Glaze</i>	
Sautéed Chicken Livers	14
<i>Cooked with Caramelized Onions and Pomegranate Sauce</i>	
Crispy Cheese Rolls	14
<i>With Roasted Pepper Marinara Sauce</i>	
Eggplant Rollatini	16
<i>Thinly Sliced Eggplant, Rolled with Tomato, Mushroom, Onion Basil and Spinach, Fresh Mozzarella Cheese</i>	
Mediterranean Potatoes	14
<i>Crispy Potato Tossed with Cilantro, Garlic Lemon Juice and Spices, Topped with Pickled Eggplant, and Mint Yogurt</i>	
Sautéed Dandelions	15
<i>Sautéed Dandelions Topped with Onions Served Cold</i>	
Spinach and Feta Pie	16
<i>Spinach and Feta Cheese, Layered Between Crispy Phyllo</i>	
Feta Stuffed Portabella Mushrooms	17
<i>Roasted Pepper Marinara Sauce</i>	
Calamari	17
<i>Flash-Fried - Tomatoes, Capers, Green Onions, Banana Peppers, Field Greens and Lemon Beurre Blanc</i>	
Crab Cakes	MV
<i>With Yogurt-Honey Apple Slaw and Red Pepper Tartar Sauce</i>	
Soups	
Chicken Noodle	Cup 6 / Bowl 7
Crushed Lentil	Cup 6 / Bowl 7
Clam Chowder	Cup 7 / Bowl 8

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

Poultry

Homemade Chicken Pot Pie 14

Carrots, Celery, Peas, Potatoes, and Chicken

Shish Tawook 16

Char-Grilled Traditional Chicken Brochettes – Vegetables - Rice

Chicken Shawarma 16

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

Chicken Gallaba 16

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

Chicken Diane 16

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

Tony's Chicken 16

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

Meats

Warak Enab 16

Grape Leaves Stuffed with Rice, Lamb, Onions,

Kibbee Bissayniyeh 16

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

Lamb Shawarma 16

Sliced Rotisserie Lamb, Hummus, Couscous and Onions

Shish Kafta* 16

Char-Grilled Ground Lamb, Onion and Parsley – Rice

Shish Kabob* MV

Char-Grilled Beef Tenderloin Brochettes - Vegetables - Rice

Seafood

Pistachio Encrusted Whitefish 19

Broiled and Dusted with Pistachio - Barley and Artichoke Risotto

Baked Salmon 20

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

Lemon-Herb Salmon 20

Lemon and Jalapeno - Fresh Oregano - Arugula, Apple Salad

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Vegetarian / Vegan

Falafel 12

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

Bulgur and Tomatoes 13

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

Mjadara 13

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

Loubiee 15

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

Lima Bean Stew 15

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

Vegetarian Grape Leaves 15

Stuffed with Rice, Parsley, Onions, and Tomatoes

SANDWICHES

Gourmet Hamburger* 15

*½ Pound Extra Lean Angus Beef, Topped with Lettuce,
Tomato, Onion and served with Fries*

Portabella Mushroom Sandwich 15

*Char-Grilled Portabella Sautéed with Fresh Garlic, Wine,
Red Pepper, Monterey Jack Cheese and served with Fries*

Aspen Burger 15

*Mixed of Squash, Zucchini, Eggplant, Tomato, Parsley,
Potato, Charbroiled and served with Fries*

ROLL UP

MEAT ROLL UP 7

Add Hummus or Taboulee 1

*Shish Kabob **

*Shish Kafta **

Lamb Shawarma

Grape Leaves

Chicken Shawarma

Shish Tawook

VEGETARIAN ROLL UP 6

Add Hummus or Taboulee 1

Vegetarian Grape Leaves

Falafel

Hummus & Taboulee

Mjadara

Bulgur