

Cold Small Plates

Hummus 13

Pureed Chickpeas, Sesame Paste, Lemon and Garlic

With Sautéed Tenderloin/ Chicken, Onions and Pine Nuts 20

Baba Ghannouge 14

Chargrilled Eggplant, Sesame Paste, Lemon and Garlic

With Sautéed Tenderloin/ Chicken 21

Onions, Pomegranate, Molasses and Pine Nuts

Labneh Spread 13

Strained Lebanese Style Yogurt with Garlic and Herbs

Diced Cucumber/Pine Nut Relish– Baked Pita Chips

Lebanese Cheese 15

Fresh Mediterranean Cheese – Zaatar

Chicken Lettuce Wraps 18

Grilled Chicken Breast Served with Tomatoes, Carrots

And Two Specialty Sauces

Kibbee Neyee* Small 18 large 22

Lamb Tartar, Cracked Wheat, Onions, Herbs and Spices

Vegetarian Kibbee Small 15 large 19

Cracked Wheat, Onion, Tomato, Jalapeno, Herbs and Spices

Mixed Appetizer (for2) 18 (for4) 22

Taboulee, Hummus and Baba Ghannouge

Salads

Traditional Taboulee Small 14 / Large 18

Parsley, Mint, Tomato, Onion and Cracked Wheat

Chopped Mediterranean Small 14 / Large 18

Tomato, Cucumber, Onion, Parsley, Topped with Crispy

Chickpeas– Lemon-Garlic– Olive Oil Vinaigrette

Fattoush Small 14 / Large 18

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

Sumac, Zaatar/Lemon Dressing

Classic Caesar Small 14 / Large 18

Fresh Romaine Lettuce and Croutons

Tossed in our Homemade Caesar Dressing (no egg)

Quinoa Taboulee Small 15 / Large 19

Parsley, Mint, Tomato, Onion and Cracked Wheat

Multigrain Salad Small 15 / Large 19

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

Spinach, Onion, Garlic, Herbs and Spices

Add Chicken Or Lamb Shawarma 9

Add Salmon 12

Ask your Server about our Daily Specials / No substitutions

Hot Small Plates

Fried Kibbee 16

Ground Lamb, Cracked Wheat, Pine Nuts, Onions

Bite Size Kafta Meatballs 16

Ground Lamb, Onion, Parsley, Cherries, Crispy Pita

Samboosik 15

Crispy Pastry Filled with Ground Lamb, Onion, Yogurt Sauce

Homemade Mekanik- Sausages 16

Ground Beef, Lamb and Veal Encased with Pine Nuts,

Sautéed with Onion, Tomato and Pomegranate Glaze

Sautéed Chicken Livers 15

Cooked with Caramelized Onions and Pomegranate Sauce

Crispy Cheese Rolls 15

With Roasted Pepper Marinara Sauce

Eggplant Rollatini 17

Thinly Sliced Eggplant, Rolled with Tomato, Mushroom,

Onion Basil and Spinach, Fresh Mozzarella Cheese

Mediterranean Potatoes 16

Crispy Potato Tossed with Cilantro, Garlic Lemon Juice

and Spices, Topped with Pickled Eggplant, and Mint Yogurt

Sautéed Dandelions 16

Sautéed Dandelions Topped with Onions Served Cold

Spinach and Feta Pie 17

Spinach and Feta Cheese, Layered Between Crispy Phyllo

Feta Stuffed Portabella Mushrooms 17

Roasted Pepper Marinara Sauce

Calamari 18

Flash-Fried - Tomatoes, Capers, Green Onions,

Banana Peppers, Field Greens and Lemon Beurre Blanc

Crab Cakes MP

With Yogurt-Honey Apple Slaw and Red Pepper Tartar Sauce

Soups

Chicken Noodle Cup 7 / Bowl 8

Crushed Lentil Cup 7 / Bowl 8

Clam Chowder Cup 8 / Bowl 9

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

Meats

Warak Enab 23

Grape Leaves Stuffed with Rice, Lamb, Onions,

Kibbee Bissayniyeh 25

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

Lamb Shawarma 26

Sliced Rotisserie Lamb, Hummus, Couscous and Onions

Shish Kafta* 26

Char-Grilled Ground Lamb, Onion and Parsley – Rice

Shish Kabob* MP

Char-Grilled Beef Tenderloin Brochettes - Vegetables - Rice

Sweet Breads 29

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

Combo Grill* 32

Shish Kafta, Kabob, Tawook, Rice and Vegetables

Grilled Lamb Chops* MP

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

Vegetarian / Vegan

Falafel 19

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

Bulgur and Tomatoes 19

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

Mjadara 19

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

Crispy Cauliflower 20

Crispy Cauliflower, Parsley and Lemony Tahini Sauce - Bulgur

Loubyee 21

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

Lima Bean Stew 21

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

Vegetarian Grape Leaves 22

Stuffed with Rice, Parsley, Onions, and Tomatoes

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Poultry

Homemade Chicken Pot Pie 22

Carrots, Celery, Peas, Potatoes, and Chicken

Baked Chicken 23

Lemon and Garlic Half Chicken - Whipped Garlic Sauce - Rice

Shish Tawook 25

Char-Grilled Traditional Chicken Brochettes – Vegetables - Rice

Chicken Shawarma 25

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

Chicken Gallaba 26

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

Lemon-Herb Chicken 27

Chicken Skewers - Zesty Lemon and Herb Aioli – Basmati Rice

Tony's Chicken 27

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

Jeffrey's Chicken 27

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

Chicken Diane 27

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

Seafood

Pistachio Encrusted Whitefish 30

Broiled and Dusted with Pistachio - Barley and Artichoke Risotto

Baked Salmon 32

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

Lemon-Herb Salmon 33

Lemon and Jalapeno - Fresh Oregano - Arugula, Apple Salad

Jumbo Shrimp MP

Sautéed with Cilantro, Tomato, Garlic and Scallions - Rice

Jeffrey's Shrimp MP

Sautéed with Portabella, Cooked In Cream Sauce over Linguini

Great Lake Perch 34

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

Moroccan Spiced Swordfish 35

Grilled Fresh Steak - Vegetables, Couscous and Harissa Sauce

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