



mediterranean grill/bar

## DINNER MENU

### Cold Small Plates

<b>Hummus</b>	13
Pureed Chickpeas, Sesame Paste, Lemon and Garlic	
With Sautéed Tenderloin/ Chicken, Onions and Pine Nuts	21
<b>Baba Ghannouge</b>	14
Chargrilled Eggplant, Sesame Paste, Lemon and Garlic	
With Sautéed Tenderloin/ Chicken	23
Onions, Pomegranate, Molasses and Pine Nuts	
<b>Labneh Spread</b>	14
Strained Lebanese Style Yogurt with Garlic and Herbs Diced Cucumber/Pine Nut Relish- Baked Pita Chips	
<b>Lebanese Cheese</b>	15
Fresh Mediterranean Cheese - Zaatar	
<b>Chicken Lettuce Wraps</b>	18
Grilled Chicken Breast Served with Tomatoes, Carrots and Two Specialty Sauces	
<b>Kibbee Neyee*</b>	Small 18 large 22
Lamb Tartar, Cracked Wheat, Onions, Herbs and Spices	
<b>Vegetarian Kibbee</b>	Small 15 large 19
Cracked Wheat, Onion, Tomato, Jalapeno, Herbs and Spices	
<b>Mixed Appetizer</b>	(for2) 18 (for4) 22
Taboulee, Hummus and Baba Ghannouge	

### Salads

<b>Traditional Taboulee</b>	16
Parsley, Mint, Tomato, Onion and Cracked Wheat	
<b>Chopped Mediterranean</b>	16
Tomato, Cucumber, Onion, Parsley, Topped with Crispy Chickpeas- Lemon-Garlic- Olive Oil Vinaigrette	
<b>Fattoush</b>	16
Lettuce, Cucumber, Tomato, Onion, Radish, Crispy Pita, Sumac, Zaatar/Lemon Dressing	
<b>Classic Caesar</b>	16
Fresh Romaine Lettuce and Croutons Tossed in our Homemade Caesar Dressing (no egg)	
<b>Quinoa Taboulee</b>	18
Parsley, Mint, Tomato, Onion and Quinoa	
<b>Multigrain Salad</b>	18
Chickpeas, Barley, Quinoa, Lentils, Tomato, Arugula, Spinach, Onion, Garlic, Herbs and Spices	
Add Chicken	9
Add Lamb Shawarma	10
Add Salmon	12

### Hot Small Plates

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

### Soups

<b>Chicken Noodle</b>	Cup 8 / Bowl 9
<b>Crushed Lentil</b>	Cup 8 / Bowl 9
<b>Clam Chowder</b>	Cup 9 / Bowl 10

### Sides

<b>Garlic</b>	Small 5 / Large 8
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**\*AND GLUTEN FREE OPTIONS\***

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### Meats

<b>Meat Grape Leaves</b>	23
Grape Leaves Stuffed with Rice, Lamb	
<b>Kibbee Bissayniyeh</b>	26
Baked Minced Lamb and Cracked Wheat Layers, Filled with Seasoned Lamb, Onions - Rice	
<b>Lamb Shawarma</b>	27
Sliced Rotisserie Lamb, Hummus, Couscous and Onions	
<b>Shish Kafta*</b>	27
Char-Grilled Ground Lamb, Onion and Parsley - Rice	
<b>Shish Kabob*</b>	Market Price
Char-Grilled Beef Tenderloin Brochettes - Vegetables - Rice	
<b>Sweet Breads</b>	30
Middle Eastern Delicacy Charbroiled / Sautéed in a Lemon Garlic Sauce - Rice	
<b>Combo Grill*</b>	35
Shish Kafta, Kabob, Tawook, Rice and Vegetables	
<b>Grilled Lamb Chops*</b>	Market Price
Char-Grilled and served with Sautéed Spinach, Artichoke Hearts - Rice	

### Vegetarian/Vegan

<b>Falafel</b>	19
Crispy Bean Croquettes - Lettuce, Parsley, Tomatoes And Pickles - Tahini Sauce	
<b>Bulgur and Tomatoes</b>	20
Cracked Wheat Cooked with Tomatoes, Onions and Green Peppers - Yogurt Sauce	
<b>Mjadara</b>	20
Lentils and Cracked Wheat Cooked with Onions and Olive Oil - Crispy Onions - Yogurt Sauce	
<b>Crispy Cauliflower</b>	22
Crispy Cauliflower, Parsley and Lemony Tahini Sauce - Bulgur	
<b>Loubyee</b>	22
Fresh Green Beans Cooked with Onions, Garlic and Tomato Sauce - Rice	
<b>Lima Bean Stew</b>	20
Lima Beans, Carrots and Potatoes cooked in tomato sauce-Rice	
<b>Vegetarian Grape Leaves</b>	22
Stuffed with Rice, Parsley, Onions, and Tomatoes	

### Poultry

<b>Homemade Chicken Pot Pie</b>	22
Carrots, Celery, Peas, Potatoes, and Chicken	
<b>Baked Chicken</b>	24
Lemon and Garlic Half Chicken - Whipped Garlic Sauce - Rice	
<b>Shish Tawook</b>	26
Char-Grilled Traditional Chicken Brochettes - Vegetables - Rice	
<b>Chicken Shawarma</b>	26
Sliced Rotisserie Breast of Chicken, Hummus, Couscous and Marinated Shaved Onions	
<b>Chicken Gallaba</b>	28
Breast of Chicken Sautéed with Onions, Carrots, mushrooms, Peppers and Tomatoes - Rice	
<b>Lemon-Herb Chicken</b>	28
Chicken Skewers - Zesty Lemon and Herb Aioli - Basmati Rice	
<b>Tony's Chicken</b>	28
Pan Fried Breast Sautéed with Mushroom, Red and Green Peppers, Onion, Cream Sauce - Rice	
<b>Jeffrey's Chicken</b>	28
Breast of Chicken Sautéed with Portabella, Cooked in Cream Sauce over Linguini	
<b>Chicken Diane</b>	29
Breast of Chicken Sautéed with, Mushrooms, Artichokes, Peppers and Garlic - Rice	
<b>Deboned/ Broiled Chicken</b>	28
Preparation 35 min	
<b>Seafood</b>	
<b>Pistachio Encrusted Whitefish</b>	30
Broiled and Dusted with Pistachio - Barley and Artichoke Risotto	
<b>Baked Salmon</b>	32
Mushroom, Asparagus Quinoa - Caramelized Onions, Capers	
<b>Lemon-Herb Salmon</b>	32
Lemon and Jalapeno - Fresh Oregano - Arugula, Apple Salad	
<b>Jumbo Shrimp</b>	Market Price
Sautéed with Cilantro, Tomato, Garlic and Scallions - Rice	
<b>Great Lake Perch</b>	34
Sautéed in Garlic, Scallions, Tomatoes, Capers, Herbs - Lemon/White Wine Sauce	
<b>Moroccan Spiced Swordfish</b>	35
Grilled Fresh Steak - Vegetables, Couscous	

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