

COLD APPETIZERS

***Hommos**

Chick-peas mashed to a paste, flavored with tahini, lemon juice and garlic 7.50

Tabbouleh

Salad Made of cracked wheat with chopped parsley, tomatoes, onions, oil and lemon juice 7.50

***Baba Ganooj**

Puree of eggplant, flavored with tahini, lemon juice and garlic 7.99

***Labneh** Served plain or with garlic 4.99

Raw Kibbe (Friday and Saturday only)**

Ground lean beef, mixed with cracked wheat and spices 12.50

Cucumber & Yogurt

With mint and garlic 4.75

Cold Mezza

Hommos, Baba Ganooj, Tabbouleh and Vegetarian Grape Leaves, Feta and Olives 15.99

***Vegetarian Grape Leaves**

Grape leaves rolled and stuffed with rice, chick peas, parsley and tomatoes flavored with spices, lemon juice and oil 9.50

***Veggie Combo**

Colorful platter of tomatoes, cucumber, olives, onions & feta cheese topped with olive oil 8.50

***Mjadara**

Cooked lentils mashed with rice & onions 6.50

***Shrimp Cocktail**

Six large shrimp served on crisp lettuce with a tangy cocktail sauce 9.99

HOT APPETIZERS

***Hommos with Meat or Chicken**

Hommos topped with sauteed lamb meat or chicken, onions and roasted nuts 12.99

Baked Kibbe

Ground lean beef and lamb, mixed with cracked wheat and special stuffing 8.99

Kibbe Balls

Stuffed with meat and nuts, and deep fried 9.50

***Kafta**

Ground lean beef and lamb, mixed with parsley, onion and spices, charcoal broiled (2 pieces) 7.99

***Makanek**

Lebanese sausage links, pan fried and served in a lemon butter sauce 9.50

***Stuffed Grape Leaves**

Grape leaves rolled and stuffed with a generous blend of ground lamb and beef, rice and special spices, cooked in tomato sauce 9.50

***Stuffed Cabbage**

Cabbage leaves rolled and stuffed with a generous blend of ground lamb and beef, rice and special spices, cooked in tomato sauce 9.50

***Stuffed Peppers**

Large juicy bell peppers, stuffed with a generous blend of ground lamb and beef, rice and special spices, cooked in tomato sauce 9.50

Mozzarella Sticks

Fingers of mozzarella, breaded and deep fried. Served with marinara sauce 6.99

Chicken Wings

Regular or Buffalo 6.99

Chicken Fingers

Chicken Tenders, breaded and deep fried. Served with sweet and sour sauce 7.50

Zaatar Flat Bread

Zaatar, Fetta, Tomatoes and Olives 7.99

Kafta Flat Bread

Kafta topped with Arugula and Yogurt sauce 9.99

****These Menu Item May Be Served Raw or Uncooked.**

Consuming Raw and Undercooked Meat may increase your risk of Food Borne illness. *Gluten Free

Please Alert Your Server if You have Food Allergies.

SALAD AND SOUP

Soup Du Jour 3.50 cup 4.75 bowl
Ask your server about today's offering

**House Salad* 6.50 *Fattoush* 7.50

Caesar Salad 7.50

**Mediterranean Chopped Salad* 8.50

**Beet Salad* 8.99

The following items may be added to any salad:

Chicken Kabob 5.00

Tuna Salad 4.00

Grilled Shrimp 7.00

Olives 1.00

*Beef Tips*** 7.00

Feta Cheese 1.00

Falafel 5.00

SIDE ORDERS

**Lamb and Eggs* 9.99

Falafel Plate 9.99

Green Beans and Lamb Casserole 9.99

**Shawarma Plate (Beef or Chicken)* 9.99

Rice Pilaf 3.50

**Chicken Hashwee* 9.99

**French Fries* Freshly homemade 3.50

Onion Rings 3.50

**Skewer of Vegetables*

Charbroiled onions, peppers and tomatoes 3.50

**Yogurt* 2.75

SANDWICHES

Sandwiches are made with pita bread and served with French Fries

*Lamb***

Served with lettuce, tomatoes, onions & house dressing inside bread 11.99

*Tenderloin***

Served with lettuce, tomatoes, onions & house dressing inside bread 11.99

Shawarma (beef or chicken)

Cooked with tomatoes, onions, parsley and topped with tahini 9.99

Steak and Cheese

Add mushrooms, peppers, onions, or extra cheese (.50 each extra), salad inside (.75 extra) 8.99

Steak Bomb

Steak & cheese with mushrooms, peppers & onions 9.99

Chicken Bomb

Chicken and cheese with mushrooms, peppers and onions 9.99

Kafta

Served with lettuce, tomatoes, onions & house dressing inside bread 9.99

*8 oz. Black Angus Burger***

Served with lettuce, tomatoes & onions on toasted bun 9.99 with cheese (0.50 extra)

Baked Kibbe

Served with lettuce, tomatoes, onions & house dressing inside bread 9.50

*Shish Kabob***

Served with lettuce, tomatoes, onions & house dressing inside bread 10.99

Chicken Kabob

Served with lettuce, tomatoes, onions & house dressing inside bread 9.99

Tuna

with lettuce, tomatoes & onions 9.50

Falafel

Crushed beans mixture, deep fried and topped with lettuce, onions, tomatoes, parsley and tahini sauce 9.50

Vegetarian Sandwich

Sauteed onions, peppers, mushrooms and tomatoes with melted cheese 8.99

Grilled Cheese 7.99

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LUNCH SPECIALS

Served from 11:00 a.m - 3:00 p.m

Served with bread and butter and a choice of TWO sides: Salad~French Fries~Rice~Vegetables

Except where noted below

Lamb*

On the stick. Charcoal broiled with onion 12.99

Tenderloin*

On the stick. Charcoal broiled with onion 12.99

***Shish Kabob** (Sirloin Tips)**

On the stick. Charcoal broiled with onion 11.99

***Kafta**

Ground lean beef and lamb, mixed with parsley, onion and spices. Charcoal broiled 11.99

***Chicken Kabob**

Charcoal broiled. Marinated in homemade sauce 11.99

***Chicken Hashwee**

Pulled chicken on rice & ground meat topped with roasted nuts and one additional side 11.99

Stir Fry (Beef or Chicken)**

With tender vegetables and teriyaki sauce. Served on rice pilaf and one additional side 11.99

Baked Haddock

Topped with seasoned bread crumbs 12.99

***Swordfish Kabob**

Charcoal broiled to perfection 12.99

Baked Kibbe

Ground lean beef and lamb, mixed with cracked wheat and special stuffing 11.99

***Stuffed Grape Leaves**

Grape leaves rolled and stuffed with a generous blends of ground lamb and beef, rice and special spices, cooked in tomato sauce 11.99

***Vegetarian Grape Leaves**

Grape leaves rolled and stuffed with rice, chick-peas, parsley and tomatoes flavored with spices, lemon juice and oil 11.99

***Stuffed Cabbage**

Cabbage leaves rolled and stuffed with a generous blend of ground lamb and beef, rice and special spices, cooked in tomato sauce 11.99

Arabic Platter

Baked Kibbe, Grape Leaves and Cabbage 12.50

***Stuffed Pepper**

Large juicy bell pepper, stuffed with a generous blend of ground lamb and beef, rice and special spices, cooked in tomato sauce 11.99

Green Beans & Lamb Casserole

Fresh green beans cooked with cubes of lamb and tomato sauce. Served on rice pilaf and one additional side 11.99

BEVERAGES

Soft Drink 2.50

Hot Chocolate 2.50

Milk 2.50

Coffee 2.50

Juices 2.50

Tea 2.50

Fiji Water 2.50

Perrier 2.75

Please ask your server about our delicious Desserts

****These Menu Item May Be Served Raw or Uncooked.**

Consuming Raw and Undercooked Meat may increase your risk of Food Borne illness. ***Gluten Free**
Rare= Red with cool center; Medium Rare= Red with warm center; Medium= Pink with hot center;
Medium Well or Well= Broiled throughout (Not responsible for Well Done)

DINNERS

*Served with bread and butter and a choice of TWO sides: Salad~French Fries~Rice~Vegetables
Except where noted below*

Lamb*

On the stick. Charcoal broiled with onion 20.99

Lamb Chops* Cooked to perfection 21.99

Prime Rib Eye Steak*

Charcoal broiled to perfection 21.99

Tenderloin*

On the stick. Charcoal broiled with onion 20.99

***Shish Kabob** (Sirloin Tips)**

On the stick. Charcoal broiled with onion 17.99

***Kafta**

Ground lean beef and lamb, mixed with parsley, onion and spices. Charcoal broiled 16.99

***Chicken Kabob**

Charcoal broiled. Marinated in homemade sauce 16.99

***Chicken Hashwee**

Pulled chicken on rice & ground meat topped with roasted nuts and one additional side 16.99

Baked Haddock

Topped with seasoned bread crumbs 17.99

***Haddock With Tarator**

Broiled haddock served with spicy homemade tahini sauce topped with nuts 18.99

Broiled Scallops

Tender, plump sea scallops cooked to perfection and finished with seasoned bread crumbs 18.99

***Swordfish Kabob**

Charcoal broiled to perfection 17.99

***Salmon**

Charcoal broiled. Cajun or herb butter 18.99

Stir Fry

(Beef**, Chicken or Shrimp) with tender vegetables and teriyaki sauce. Served on rice and one additional side 17.99

Baked Kibbe

Ground lean beef and lamb, mixed with cracked wheat and special stuffing 16.99

***Stuffed Grape Leaves**

Grape leaves rolled and stuffed with a generous blends of ground lamb and beef, rice and special spices, cooked in tomato sauce 16.99

***Vegetarian Grape Leaves**

Grape leaves rolled and stuffed with rice, chick-peas, parsley and tomatoes flavored with spices, lemon juice and oil 16.99

***Stuffed Cabbage**

Cabbage leaves rolled and stuffed with a generous blend of ground lamb and beef, rice and special spices, cooked in tomato sauce 16.99

Arabic Platter

Baked Kibbe, Grape Leaves and Cabbage 17.99

***Stuffed Peppers**

Large juicy bell peppers, stuffed with a generous blend of ground lamb and beef, rice and special spices, cooked in tomato sauce 16.99

Green Beans & Lamb Casserole

Fresh green beans cooked with cubes of lamb and tomato sauce. Served on rice pilaf and one additional side 16.99

FAMILY STYLE PLATTERS

Arabic Combo for 2

Baked Kibbe, Green Beans on Rice, Stuffed Grape Leaves, Cabbage and Pepper 18.99

Arabic Combo for 4 34.99

Mashawi for 4

Charbroiled Lamb, Beef, Chicken, Kafta and Vegetables served with Rice & French Fries 52.99

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