



DINNER MENU

APPETIZERS

- MEDITERRANEAN PLATTER** GRAPE LEAF DOLMAS, HUMMUS, TABOULEH, ROASTED EGGPLANT PUREE, PEPPERONCINI & IMPORTED OLIVES **14** SIDES AVAILABLE **7**
- SPANAKOPITA** SPINACH, FETA & RICOTTA STUFFED PHYLLO DOUGH SERVED ON A BED OF BABY ORGANIC GREENS WITH A SIDE OF TZATZIKI SAUCE **10**
- FRIED CALAMARI** SERVED WITH A TANGY COCKTAIL SAUCE **12**
- MACARTHUR PARK SMOKED SALMON** SERVED ON BUCKWHEAT BELLINI'S WITH DILL CUCUMBER SAUCE & SALMON CAVIAR **12**
- ANTIPASTO SAMPLER** (SERVES 2 OR 4 PERSONS) ROASTED PEPPERS, MARINATED MUSHROOMS, PROSCIUTTO, SALAMI, GRILLED ZUCCHINI & EGGPLANT, MEDITERRANEAN OLIVES, TOMATO & SHAVED PARMIGIANO **6 PP**
- COMBINATION PLATTER** (SERVES 2 OR 4 PERSONS) SASHIMI STYLE AHI TUNA, SMOKED SALMON, MARINATED & GRILLED SHRIMP AND SALMON CAVIAR **7 PP**

SALADS

- GREEK** CHOPPED HEARTS OF ROMAINE, CRISP CUCUMBER, TOMATOES, RED ONIONS, IMPORTED OLIVES & FETA CHEESE WITH EXTRA VIRGIN OLIVE OIL & LEMON JUICE **8**
- ORGANIC BABY GREENS** TOMATOES, TOASTED WALNUTS & POMEGRANATE VINAIGRETTE **9**
- CLASSIC CAESAR** CRISP ROMAINE HEARTS, CREAMY ANCHOVY DRESSING, ANCHOVY FILET, PARMIGIANO CHEESE & HOUSE-MADE CROUTONS **9**

MESQUITE ROASTED KABOBS

SERVED WITH SAFFRON BASMATI RICE, ROASTED ROMA TOMATO & SEASONAL VEGETABLES

- ROLLED BEEF KABOB** DELICATELY SEASONED GROUND BEEF **10**
- ROLLED CHICKEN KABOB** DELICATELY SEASONED GROUND CHICKEN **12**
- ROLLED CHICKEN & ROLLED BEEF KABOB COMBO** SKEWER OF EACH **12**
- VEGETABLE** EGGPLANT, SQUASH, ZUCCHINI, BELL PEPPER, ONION & JALAPENO PEPPER **14**
- CHICKEN** BONELESS BREAST OF CHICKEN MARINATED IN ONION & LEMON JUICE **16**
- JUJEH** BONELESS CHICKEN THIGHS MARINATED IN ONION & LEMON JUICE **16**
- QUAIL** SERVED WITH JEWELLED BASMATI RICE **20**
- LAMB TENDERLOIN** STRIPS OF LAMB TENDERLOIN MESQUITE ROASTED TO PERFECTION **19**
- LAMB SOLTANI** A SKEWER OF EACH – LAMB KABOB & ROLLED GROUND BEEF **21**
- CHENJEH** STRIPS OF PRIME HANGER STEAK MESQUITE ROASTED TO PERFECTION **18**
- CHENJEH SOLTANI** A SKEWER OF EACH – CHENJEH KABOB & ROLLED GROUND BEEF **21**

WOOD BURNING BRICK OVEN PIZZAS

- CHICKEN PESTO** GRILLED CHICKEN WITH BASIL PESTO & ROASTED PEPPERS **13**
- MARGHERITA** A CLASSIC WITH TOMATOES, MOZZARELLA, BASIL & OREGANO **11**
- ROASTED VEGETABLE** EGGPLANT, ZUCCHINI, BELL PEPPER, FETA CHEESE, OLIVES & GARLIC **12**
- ITALIAN SAUSAGE** CARAMELIZED BALSAMIC ONIONS, ROASTED PEPPERS, MOZZARELLA AND A SPICY MARINARA SAUCE **13**
- PEPPERONI** WITH A SPICY MARINARA SAUCE, MOZZARELLA & OREGANO **13**

PASTA

- CANNELLONI** TENDER CREPES FILLED WITH CHICKEN, RICOTTA, PARMESAN ROMANO CHEESE & SPINACH **14**
- HOUSE MADE RAVIOLI** WITH FRESH TOMATO-BASIL & SAGE BUTTER SAUCE **13**
- ANGEL HAIR** ROMA TOMATOES, MUSHROOMS, SPINACH & BASIL, OLIVE OIL & GARLIC **13**
- SEAFOOD SPAGHETTINI** SCALLOPS, CALAMARI, PRAWNS & FRESH FISH, ROMA TOMATOES, GARLIC, SHALLOTS IN SPICY MARINARA BROTH **18**
- CHICKEN LINGUINE** MUSHROOMS, GARLIC, SUN-DRIED TOMATOES IN BASIL CREAM SAUCE **14**
- FETTUCCHINE MARCO POLO** PRAWNS, TOMATOES & SPINACH IN A LIGHT CURRY CREAM SAUCE **18**

FROM THE SMOKER, WOOD BURNING GRILL & SAUTÉ

- GRILLED BACON WRAPPED DIVER SCALLOPS** SERVED ON A BED OF SAFFRON BASMATI RICE AND FRESH VEGETABLES **26**
- FREE RANGE ROASTED CHICKEN WITH POMEGRANATE SAUCE** SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES **18**
- FILET MIGNON** SERVED WITH GARLIC MASHED POTATOES AND FRESH VEGETABLES **28**
- NEW YORK STEAK** SERVED WITH ROASTED ROSEMARY POTATOES AND GARDEN VEGETABLES **28**

SPLIT PLATE CHARGE \$3.00 • 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE