

Dinner Specials

Appetizers, Salads and Small Plates

New! Mezza Trio A sampling of our delicious Baba Ganush, Roasted Red Pepper/Feta humus and our original Humus; served with pita bread. 12

New! Shrimp Kataifi (3) jumbo shrimp wrapped in shredded filo and baked. Served with a small salad. 17

New! Grilled Octopus Char grilled and simply finished with lemon juice and olive oil over greens. 17

Poached Pear Salad Field greens, toasted pecans, dried cranberries and blue cheese topped with fresh poached pears with Balsamic Vinaigrette. 12

Fried Oysters Absolutely delicious! Breaded in house, fried to perfection & served with marinara and a lemon wedge 18

Pear Pizza (12" only) Thin crust with a touch of mozzarella topped with poached pears, arugula, goat cheese and toasted pecans; finished with a fig balsamic reduction. 17

Roasted Red Pepper Humus A new version of our home-made humus blended with roasted red peppers & Feta. Served with whole wheat or white pita. 9

Buffalo Cauliflower SPICY! Fried & tossed with **siracha** sauce. Topped with scallions & Blue cheese dressing. 8

Mussels Poblanos Fresh PEI Mussels steeped in Poblano Verde sauce spiced with Chorizo. 16

Main Dishes

New! Veal Pappardelle finished in a delicious cream sauce laced with wild mushrooms. 28

New! Moroccan Lamb Shank Long roasted and served over Couscous. 29

New! Grilled Strip Steak served with mashed potatoes and French green beans. 27

Chicken Shawarma Thinly sliced antibiotic and hormone free chicken prepared shawarma style; served with rice and a chopped Israeli salad. 19

Seafood Fra Diavolo (Spicy!) Mussels, Jumbo Shrimp and scallops in a spicy red sauce served over Linguine. 30

Crab Cakes with Lobster Mashed Potatoes Breaded in house and paired with Lobster Mashed potatoes; Accompanied by Brussels Sprouts. 33