

# *Dinner Specials*

## *Appetizers, Salads and Small Plates*

- New! Kibbeh*** Lebanese traditional meat patty mixed with bulgar wheat & ground beef filled with pine nuts, onions and ground lamb. Served with Tahina 12
- New! Stuffed Artichoke Hearts*** Stuffed with seafood and finished in a beurre blanc sauce. 17
- Herbed Goat cheese*** Baked in Marinara and served with sliced focaccia Bread. 11
- Mezza Trio*** A sampling of our delicious Baba Ganush, Roasted Red Pepper/Feta humus and our original Humus; served with pita. 12
- Poached Pear Salad*** Field greens, toasted pecans, dried cranberries, blue cheese & fresh poached pears; with Balsamic Vinaigrette. 12
- Fried Oysters*** Served with marinara 18
- Grilled Octopus*** Finished with lemon & olive oil. 17
- Roasted Pepper & Feta Humus*** A new version of our home made humus. Served with pita. 9
- Buffalo Cauliflower*** ***SPICY!*** Fresh Cauliflower, buffalo sauce, scallions & Blue cheese dressing. 8
- Mussels Poblano*** Fresh PEI Mussels steeped in Poblano Verde sauce spiced with Chorizo. 16

## *Main Dishes*

- New! Seafood Risotto*** Crab, shrimp and Scallops finished in a blush sauce. 32
- New! Greek Delight*** A combination of Greek dishes includes grilled chicken (sliced), roasted red pepper humus, Tzaziki, Feta, Olives, pita wedges and a small chopped Greek salad. 18
- New! Moroccan Stew (chicken)*** Chicken breast steeped with carrots, potatoes, & kalamata olives, Moroccan lemon and saffron in a tagine. 22
- Veal Pappardelle*** finished in a delicious cream sauce laced with wild mushrooms. 28
- Chicken Shawarma*** Thinly sliced chicken breast prepared shawarma style; served with rice and a chopped Israeli salad. 19
- Crab Cakes with Lobster Mashed Potatoes*** Breaded in house and served with Lobster Mashed potatoes & Brussels Sprouts. 33

