

# *Dinner Specials*

## *Appetizers, Salads and Small Plates*

***New! Kibbeh*** Lebanese traditional meat patty mixed with bulger wheat & ground beef filled with pine nuts, onions and ground lamb. Served with Tahina 12

***New! Three Cheese Stuffed Mushrooms (GF)*** Wood oven baked & served in a tangy Mediterranean style tomato-pepper sauce 11

***New! Mussels Greek Style*** Wood oven baked, finished in a delicious lemon-wine sauce. 16

***Mezza Trio*** A sampling of our delicious Baba Ganush, Roasted Red Pepper/Feta humus and our original Humus; served with pita. 13

***Poached Pear Salad*** Field greens, toasted pecans, dried cranberries, blue cheese & fresh poached pears; with Balsamic Vinaigrette. 14

***Fried Oysters*** Breaded in-house and perfectly fried. Served with marinara 18

***Grilled Octopus*** Finished with lemon & evoo. 17

***Roasted Red Pepper Humus*** A new version of our home made humus blended with a touch of feta. Served with pita. 9

***Buffalo Cauliflower (mildly spicy)*** Fresh Cauliflower, buffalo sauce, scallions & Blue cheese dressing. 10

## *Main Dishes*

***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. 19

***New! Longbone Swordfish*** Wood oven baked and served with a sauté of shaved brussels sprouts and caramelized onions. Finished with Sicilian Aioli. 28

***Moroccan Stew (chicken)*** Chicken breast steeped with carrots, potatoes, & kalamata olives. Served in a tagine. 22

***Seafood Risotto*** Shrimp, scallops and crab meat steeped with risotto and finished in a tomato cream sauce. 28

***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. 20

***Crab Cakes with Lobster Mashed Potatoes*** Fried to perfection & served with Lobster Mashed potatoes & Brussels Sprouts. 33