

Dinner Specials

We have a brand-new menu that includes many of our specials from the past year! Please check the printed menu available on the website if you don't see your favorite items here!

Appetizers, Salads and Small Plates

New! Kibbeh Lebanese traditional meat patty mixed with bulgur 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! Mango Salad Field greens topped with mangoes, dried cranberries, toasted pecans, red onions and blue cheese; served with balsamic vinaigrette. 13

New! Strawberry Salad Field greens, goat cheese, sliced strawberries, slivered almonds dressed with balsamic vinaigrette. 13

Grilled Octopus Finished with lemon & extra virgin olive oil. 17

New! M.C. Salad (Entrée size, DF, GF) Romaine with cranberries, carrots, strawberries & mangoes topped with jumbo shrimp and toasted almonds. Served with aged balsamic. 22

Add to any salad: Shrimp \$3ea, Chicken Grilled or Cajun Style \$6

Main Dishes

New! Lemon Chicken Oven baked semi-boneless chicken breast. Served with an arugula salad topped with strawberries and toasted almonds. Drizzled with balsamic reduction. 21

New! Fresh Halibut Oven baked and finished in a lemon caper sauce. Accompanied by mashed potatoes and asparagus. 29

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

Crab Cakes with Lobster Mashed Potatoes

Fried to perfection & served with Lobster Mashed potatoes & Brussels Sprouts. 33