

Dinner Specials

Appetizers, Salads and Small Plates

New! Grilled Romaine Wedge Charred Romaine heart topped with bacon, crumbled blue cheese, parmesan, cucumbers, red onions, green pepper & tomatoes; drizzled with blue cheese dressing. 14

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 & finished in a tangy Mediterranean style tomato-pepper sauce 11

Mango Salad Field greens topped with mangoes, dried cranberries, toasted pecans, red onions and blue cheese; served with balsamic vinaigrette. 13

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

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 \$3 ea., Chicken Grilled or Cajun Style \$6

Main Dishes

New! Clams Blue Bell Linguine & white clam sauce with tomatoes, spinach and clams. 24

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

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

Crab Cakes with Lobster Mashed Potatoes Panko breaded and Fried to perfection. Served with Lobster Mashed potatoes & Brussels Sprouts. 33