FROM THE GRILL

All kabob plates are served with our Mediterranean salad, or Arugula Honey Herb Salad, and your choice of Rice Pilaf or Saffron Couscous. Add creamy or Spicy Hummus for +\$2

GRILLED CHICKEN KABOB ... \$16 Plump marinated chicken breast pieces

GRILLED KAFTA KABOB\$171/2 Ground beef filet mignon mixed with herbs and spices

GRILLED FILET MIGNON KABOB. \$18 1/2 Tender marinated beef filet mignon

GRILLED LAMB KABOB \$18 1/2 Tender marinated lamb

GRILLED SALMON KABOB .\$171/2 Firm wild Atlantic salmon

GRILLED SHRIMP KABOB ...\$171/2 Delectable marinated jumbo shrimp CHICKEN SHAWERMA...... \$16 1/2 Marinated chicken stacked on a vertical spit and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles.

GYRO\$18 Minced filet and lamb mixed with Mediterranean spices and slowly roasted on a vertical spit

THE OLIVE KABOB PLATTER \$231/2 Choose any 2 kabob skewers

ADD A SIDE OF SOUP - \$4 Add a cup of soup to any of our lunch specials

CHEF'S SPECIAL

CHICKEN PICATTA \$18 1/2 Chicken, Lemon Caper sauce, served with your choice of rice or couscous, & arugula salad

GRILLED SALMON......\$24 Grilled 6oz salmon filet, corn butter sauce, choice of rice or couscous, & arugula Salad PESTO CHICKEN FETTUCCINI \$22 Fettuccini pasta tossed on fresh made pesto sauce with marinated chicken breast pieces

FETTUCCINI ALFREDO......\$16 Fettuccini pasta tossed in House-made Alfredo sauce +chicken or beef 7 + shrimp 8

GRILLED LAMB CHOPS \$251/2 Grilled to order. Served with roasted garlic mashed potato, and mushroom ragu

VEGETARIAN CHOICES

FALAFEL PLATTER \$15 Hand made from ground garbanzo beans and Mediterranean spices, fried to crispy perfection and served with hummus, mixed pickles and tabbouli salad ROASTED SEASONAL VEGETABLES\$16 Herb marinated zucchini, yellow squash, mushroom, and cherry tomato with creamy hummus and arugula honey herb salad

VEGETARIAN FEAST\$16 Our delicious creamy hummus or spicy hummus, tabbouli, falafel and hand rolled grape leaves (dolmas)

HANDCRAFTED WRAPS \$16

Freshly baked pita bread topped with our signature dressing. Served with fresh cut French fries, Mediterranean salad, or arugula honey herb salad

Grilled Chicken Chicken Shawerma Beef Shawerma Grilled Filet Mignon Grilled Lamb Grilled Salmon Grilled Shrimp Gyro Kafta Falafel VGN

GRILLED PANINIS

Served with choice of Mediterranean salad, or arugula honey herb salad, or fresh cut French fries.

MEDI CHICKEN \$17 1/2 Marinated chicken breast, Mozzarella cheese, roasted bell pepper, grilled tomatoes, fresh basil pesto

FILET MIGNON.....\$18 Grilled Filet mignon steak, arugula, tomatoes, shallot aioli VEGETARIAN\$16 Grilled zucchini, squash, onions, mushroom, tomato, fresh basil pesto

Consuming raw or under cooked meats, may increase your risk of foodborne illness. We add 18% gratuity to parties of 6 or more. Prices subject to change without notice.



LUNCH SPECIALS

Available till 3:00 pm - Monday - Friday

APPETIZERS

SALMON CEVICHE\$12 Marinated salmon with fresh pico de gallo, chipotle chillies, lime, pita chips

BUTTERMILK CALAMARI\$12 1/2 Crispy fried calamari served with house made remoulade and lemon GRAPE LEAVES\$II Home made grape leaves stuffed with a mixture of rice, tomato, onion, parsley, fresh lemon juice and extra virgin olive oil VGN

SPICY POTATO \$9 Hand sliced fried kennebec potatoes tossed with jalapeno, garlic, cilantro and fresh lemon juice VGN

MEZZA SAMPLER

COLD MEZZA\$16 Hummus, Spicy Hummus, labneh, yogurt & cucumber

HOT MEZZA\$18 Grape leaves (dolma), falafel, kibbi, and cheese rolls

SOUP & SALAD _ \$141/2

Choose Salad: Tabbouli, Fattouche, Greek Salad Mediterranean Salad Arugula Honey Herb Salad Choose Soup: Chicken Lentil Soup of the day