

Cold Mezzeh

Homus: A chickpea – tahini dip **8 - lg. 14**

Baba Ghanouj: Smoked eggplant – tahini dip **8 - lg. 14**

Khyar B'Laban: Yogurt, cucumbers, mint, and garlic **6**

Labneh: Homemade cheese spread, garnished with mint and olive oil **7**

Feta cheese: Served with zaatar and Greek olives **8**

Shenkleesh: Aged cheese served with diced onions and tomato **10**

Marinated Artichoke: Marinated in a Mediterranean sauce **10**

Hot Mezzeh

Foul Moudamass: Fava beans, with diced onions and tomatoes in a garlic sauce **9**

Fassoulia: White kidney beans prepared in a Mediterranean sauce **9**

Stuffed Grape Leaves: with ground meat, rice, and spices **8**

Vegetarian Grape Leaves: **8**

Kibbee Balls: Stuffed with sautéed ground meat **10**

Sautéed Lebanese Sausage **10**

Balilah: Chickpeas prepared in Mediterranean sauce **8**

Homus Blahme: Served with sautéed ground meat **10**

Falafel: Ground chick peas served over a bed of greens, garnished with tahini sauce **10**

Sembousik: Fried pastry dough, with lamb and pine nuts **10**

Mousaka: Eggplant, tomato, garlic, chickpeas, olive oil **12**

Rakakat: Lebanese cheese rolls **10**

Seafood

Tuna Tartar: **12**

Mussels: Sautéed in garlic, tomato, white wine **14** ^{LA}

Soup Du Jour

Lentil or Chicken **7**

Salads

Garden: The old 'EL" salad **8**

Greek : Garden salad with feta cheese and Greek olives **10**

Tabouli: Fresh cut parsley, bulgar wheat, onions and tomatoes **12**

Israeli: Fresh chopped vegetables tossed in house dressing **10**

Fatouch: Fresh chopped vegetables and toasted pita bread **12**

Mediterranean : Fresh tomato, diced red onion and cucumber
in a mint vinaigrette dressing (Mom's specialty) **12**

Salad Toppings: Grilled Chicken **6** Grilled Shrimp **8** Grilled Sirloin tips **8**

Feta cheese **2** Salmon **10** Swordfish **10** Pickled Beets **4**

All Mezzeh served with Lebanese Bread.

Grilled Kabobs

Chicken Kabob: *Marinated chicken tenders* **20**

Shish Kabob: *Steak tips* **24**

Kafta Kabob: *A mix of fresh ground meat with minced onions and parsley* **22**

Lamb Kabob: *Baby Lamb cuts* **28**

Shrimp Kabob: *Six jumbo prawns* **24**

Seafood Mixed Grill: *Swordfish, salmon, and shrimp* **28**

Chef's Specials

Salmon: *10 oz Grilled Filet, sautéed spinach & onion: with house salad* **24**

Lamb Rack: *Full rack of frenched baby lamb chops* **32**

Swordfish Titanic: *Mediterranean style, topped with feta cheese, onions, artichoke, and olives* **28**

Kabob Mixed Grill: *A combination of shish, kafta, chicken* **28**

All of the above served with rice and grilled vegetables

Vegetarian Entrees

Vegetarian Port Saiid: *Sautéed fresh vegetables in garlic lemon sauce* **17**

Pumpkin Kibbee: *Vegetarian kibbee baked with spinach, onion, and chic peas with side salad* **18**

Combination Vegetarian Platter: *Vegetarian kibbee and grape leaves* **18**

Falafel: *Ground chickpeas served over a bed of greens, garnished with tahini sauce* **18**

Sides

Roasted Brussel sprouts **6** *Truffle fries* **6** *Sautéed spinach & onion* **5**

Broccoli **5** *Cauliflower* **5**

Azeeme

Complete Lebanese Dinner:

Hummous, Baba, Grape Leaves, Kibee, Salad & Kabobs

Highly Recommended; Ultimate Dinner

\$35 per person, tax & gratuity not included

2 person minimum

Signature Entrees

Chicken Shawarma: *Marinated chicken, served over a bed of greens dressed with tahini sauce* **18**

Beef Shawarma: **22**

Mediterranean Rissotto: *Sautéed garlic, white wine, parmesan over rice. Veggie* **20** *Chicken* **22** *or Shrimp* **24**

Port Saiid: *Sautéed w/ mushrooms in a garlic lemon sauce*

Beef **24** *Chicken* **22** *Lamb* **28** *Shrimp* **24**

Ché Sautéed: *Sautéed w/ onions & peppers in a garlic lemon sauce*

Beef **24** *Chicken* **22** *Lamb* **28** *Shrimp* **24**

Beef Stroganoff: *Sautéed sirloin tips with mushrooms in a reduced cream and soy sauce* **24**

Combination Platter: *Kibbee balls and stuffed grape leaves* **20**

Tripoli Haddock: *Spicy. Baked, served with sautéed vegetables* **22**

***Kibbee Nayeh:** *A mixture of ground lamb, fine bulgar wheat, and spices - served raw* **30**

Samkeh Harra: *Baked filet of haddock finished with harra sauce (tahini, fried onion)* **22**

Seafood Mediterranean *Haddock, shrimp, onions, peppers, zucchini squash, and cilantro prepared in a garlic tomato sauce* **25**

*Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy or gluten concerns
Please Note: For parties of six and more, a gratuity of 20% will be added to your check • All items subject to 7% meal tax • Items may contain gluten
Contains Raw Meat.