Starters

	Middle Eastern Egg Roll Savory aromatic ground meat filling.	6	GFV	Baba G'noush Roasted eggplant dip served with pita	10
GF	Fried and served with house Tzatziki Stuffed Grape Leaves (6)	10	GFV	Falafel (4) Chickpeas, fresh herbs and spices.	10
	Tender leaves stuffed with seasoned beef and rice	12	2-11	Deep fried and served with pita and yogurt	, sterning transfer
	Raw Kibbeh (Available Thurs-Sat) Twice ground raw beef mixed with fine bulgur,	12	GFV	Hummus Roasted garlic and pine nuts. Served with pita	10
	onion and spices		GF	Jumbo Shrimp Cocktail	12
	Fried Kibbeh (4)	10		5 jumbo shrimp. Served with cocktail sauce	
	Filled with spiced beef, onions and pine nuts. Fried and served with pita and yogurt		V	Fried Feta	12
V	' Tabouli	9		Hand breded feta cheese fried and drizzled with our house Aleppo pepper hot honey	
	Parsley salad with tomatoes, bulgur wheat, and green onions		V	Taste of Middle East Hummus, Tabouli, Falafel (2), Baba G'noush and Pita Bread	18
	Desert Inn				

Famous Grecian Salad	SM	LG	Protein Choices:	ADD
Tomatoes, onion, cucumbers, Kalamata olives tossed with our House Grecian Dressing and imported feta cheese. Served with garlic toast.	8	12	Steak Shrimp Chicken Falafel (3) Salmon	8 8 7 6 13



Served with fries or broasted potatoes Substitute rice for 2.00, feta fries for 1.00, or Grecian salad for 3.50

Lamb Burger	16	Chicken Gyro	12
Roasted red pepper, feta cheese, and Tzatziki		Lettuce, tomato, onion and Tzatziki	
Smashburger 2 patties, American cheese, lettuce, and tomato, onion	14	Prime Rib Sandwich Provolone cheese and Au Jus	14
Gyro Lettuce, tomato, onion and Tzatziki	12		



*Our fried items are NOT fried in a dedicated Gluten Free fryer. They may not be Celiac Safe.

*Consuming raw or under cooked meats could increase risk for food illnesses.
3.5% processing fee for credit card transactions. 20% gratuity added to large parties.

Family Style

Our famous family style includes our Grecian salad, garlic toast, broasted potatoes and Syrian rice. Served on a platter in the center of your table with your choice of any of the entrèes below.

Priced per person. Split meal charge 13.00

Lamb Shish-Kabob Tender chunks of lamb marinated and skewered with onions and red peppers	32	Shrimp Kabob Succulent shrimp marinated and skewered with peppers and onions
Lamb Shank Seasoned and slow roasted to perfection	28	16 oz. Bourbon Glazed Pork Chop Seasoned and flame broiled 30
Rack of Lamb Flavorful and seasoned with aromatic herbs and	42	Broiled Cod Cod filet seasoned and broiled with lemon burre blanc
spices Beef Kabob Tender chunks of sirloin marinated and skewered with green peppers and	26	Chicken Kabob Tender chunks of chicken breast skewered with green peppers and onions
onions 14 oz. Strip Steak USDA Prime Beef house seasoned and grilled	40	Veggie Kabob Bell peppers, onions, mushrooms and tomatoes
Prime Rib Slow Roasted and grilled to perfection and served with Au Jus	43	Kefta Kabob 9 oz. flavorful ground beef with fresh herbs and 7 spice. Served with Tzatziki
Filet Kabob Filet Mignon skewered with onions and green peppers	41	Lobster Tail Broiled oz. lobster with Market Price lemon butter
8 oz. Filet Mignon USDA Prime Beef seasoned and grilled	45	Surf and Turf 8 oz Filet and Lobster Market Price Tail
Steak Diane 8 oz. Filet Mignon, mushrooms and onions flammed in Brandy sauce	49	All entrées are gluten free! *Excluding Prime Rib*

Additions

Skewer of Peppers & Onions	8	Desert Inn Hot Sauce	1.5
Sautèed Mushrooms Sautèed	5	Toum (Garlic) Sauce	1.5
Mushrooms & Onions	6	Shrimp Skewer	12
Tzatziki	1.5	Veggie Skewer	9
		Peppers, onions, mushrooms, tomatoes	

