Starters

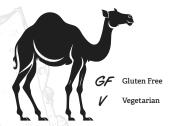
	Middle Eastern Egg Roll w. Tzatziki Savory aromatic ground meat filling.	6	GF	✓ Baba G'noush Roasted eggplant dip served with pita	8
GF	Fried and served with house Tzatziki Stuffed Grape Leaves (6) Tender leaves stuffed with seasoned	10	GF	 Falafel (4) Chickpeas, fresh herbs and spices. Deep fried and served with pita and yogurt 	8
	Raw Kibbeh (Available Thurs-Sat) Twice ground raw beef mixed with fine bulgur,	10	GF	 Hummus Roasted garlic and pine nuts. Served with pita 	8
	onion and spices Fried Kibbeh	10	GF	Jumbo Shrimp Cocktail 5 jumbo shrimp. Served with cocktail sauce	11
V	Filled with spiced beef, onions and pine nuts. Fried and served with pita and yogurt Tabouli	8	ı	Mozzarella Sticks Breaded and fried mozzarella cheese. Served with Marinara sauce	7
	Parsley salad with tomatoes, bulgur wheat, and green onions		1	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	8	12	Steak	8
tossed with our House Grecian Dressing and			Shrimp	8
imported feta cheese.			Chicken	7
Served with garlic toast.			Falafel (3)	6

Sandwiches

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	
Cheeseburger	14	Prime Rib Sandwhich	14
American cheese, lettuce, and tomato		Provolone cheese and Au Jus	14
Gyro	10		
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 portions 12.00

Lamb Shish-Kabob	28	Shrimp Kabob	22
Tender chunks of lamb marinated and skewered with onions and red peppers		Succulent shrimp marinated and skewered with peppers and onions	
Lamb Shank Seasoned and slow roasted to perfection	28	16 oz. Pork Chop Seasoned and flame broiled	28
Rack of Lamb Flavorful and seasoned with aromatic herbs and spices	38	Broiled Cod 10-12 oz. cod filet seasoned and broiled with lemon butter	23
Beef Kabob Tender chunks of sirloin marinated and skewered with green peppers and onions	25	Chicken Kabob Tender chunks of chicken breast skewered with green peppers and onions	21
12 oz. Strip Steak USDA Prime Beef house seasoned and grilled	37	Veggie Kabob Bell peppers, onions, mushrooms and tomatoes	19
Prime Rib Roasted to perfection and served with Au Jus	38	Kefta Kabob 9 oz. flavorful ground beef with fresh herbs and 7 spice. Served with Tzatziki	18
Filet Kabob Filet Mignon skewered with onions and green peppers	39	Lobster Tail Market Broiled 10-12 oz. lobster with lemon butter	et Price
8 oz. Filet Mignon USDA Prime Beef seasoned and grilled	42	Surf and Turf 8 oz. Filet and Lobster Tail Market	et Price
Steak Diane 8 oz. Filet Mignon, mushrooms and onions flammed in Brandy sauce	45	All entrées are gluten free! *Excluding Prime Rib*	

Additions

Skewer of Peppers & Onions	8	Desert Inn Hot Sauce	1
Sautèed Mushrooms	7	Toum (Garlic) Sauce	1
Sautèed Mushrooms & Onions	8	Shrimp Kabob	12
Tzatziki	1.5	Veggie Kabob	9
		Peppers, onions, mushrooms, tomatoes	

