



APPETIZERS

TABBOULI

Parsley, cracked wheat, tomato, onion, naan 10

GF HUMMUS

Chickpeas, tahini, naan 11

add Shawarma 7

GF BABA GANOIJ

Eggplant puree, naan 11

add Shawarma 7

TOMATO KIBBEH

Cracked wheat, tomato, onion, olive oil, naan 13

MEDITERRANEAN SAMPLER

Hummus, tabbouli, baba ganouj, tomato kibbeh, veg. grape leaves, naan 19

FALAFEL (4)

Chickpea, fava, spices, herb puree 13

LAMB SLIDERS (3)

Braised leg of lamb, pan sauce, bao bun 18

MEDITERRANEAN NACHO

Fresh chips, beef shawarma, tabbouli, zhoug sauce, dill sour cream 16

GF CHICKEN WINGS (8)

Korean BBQ w honey roasted peanuts, Buffalo, or Hot Buffalo w Bleu Wing Sauce 16

TRUFFLE FRIES

Truffle cream, parmesan, chives 13

GRAPE LEAVES (6)

Stuffed w/ rice, spices 13

GF HAND DIPPED TENDERS (5)

Fresh buttermilk chicken tenders, house sauce 14

GF BOOM BOOM SHRIMP

Deep-fried, Boom Boom sauce 17

SOUPS / SIDES

GF LENTIL SOUP

Lentils, seasoning 7

SOUP OF THE DAY 7

GF PICKLED VEGETABLES 7

GF SAFFRON RICE 7

BULGAR PILAF 7

Sauteed cracked wheat, onions, mushrooms

NAAN PITA (8) 4

FRENCH FRIES 7

GF MASHED POTATOES 7

GF GRILLED VEGETABLES 7

SALADS

Add protein to your salad - shawarma 7 salmon 8 shrimp 7

GF FATTOUSH

Cucumber, organic spring mix, tomato, pita, parsley, red onion, sumac, watermelon radish, red cabbage, fresh herb vinaigrette dressing 14

CAESAR

Romaine, shaved parmesan, house made croutons, house made caesar, cherry tomatoes 14

GF GREEK

Cucumber, feta, tomato, olives, red onion, banana peppers, greek dressing 14

BEETROOT & GOAT CHEESE

Olive oil, honey, beet and goat cheese ravioli, grapefruit 14

CHAMPAGNE & BERRIES

Fresh baby spinach, maracona almond, strawberries, blueberries, blackberries, cucumber, feta cheese, raspberry champagne vinaigrette 14

HAND HELD

All hand helds served w fries (upgrade to truffle fries) 5

Build your own burger choices

lettuce, onion, tomato, pickle, olive, Bacon(\$2) avocado(\$2) mushroom, egg(\$1) cheddar, swiss, american, pepperjack, bleu, brick cheese

STEAK BURGER

1/2lb. blend of angus, chuck & brisket on brioche 14

PIEDMONTESE BURGER

1/2 lb. an exclusive grass fed ground beef from the hills of northern Italy. Tender beef w less fat and cholesterol on brioche 16

FALAFEL BURGER

1/2lb. falafel patty on brioche

Tomato, signature spicy mango sauce 15

CHICKEN OR BEEF SHAWARMA

Roasted, marinated, pickled turnips, pickles, garlic sauce, wrapped in pita 15

ENTREES

CHICKEN KABOB

Lemon yogurt-marinated roasted chicken saffron rice, grilled veg
half 14 full 24

FILET KABOB

Spice Marinated beef tenderloin, bulgar pilaf, grilled veg, Alex's sauce
half 19 full 29

CHICKEN KAFTA

Ground chicken with spices, parsley, onion, w/ saffron rice, grilled veg
half 14 full 24

SHISH KAFTA

Ground beef, lamb with spices, parsley, onion, w/ bulgur pilaf, grilled veg
half 14 full 24

GF CHICKEN SHAWARMA

roasted, marinated w/ saffron rice, grilled veg 21

GF BEEF SHAWARMA

roasted, marinated w/ bulgar pilaf, grilled veg 21

CHICKEN CREAM CHOPS

Breaded chicken breast cut into strips w/ saffron rice, grilled veg 19

RIBEYE

12oz. prime angus beef

Fried shallots, balsamic rosemary sauce w/ mashed potatoes, grilled veg 35

LAMB CHOPS (4)

Elysian Farms, grilled, green garlic sauce w/ mashed potatoes, grilled veg 39

FISH & CHIPS

8oz. Fresh wild-caught haddock Served w/ fries, tartar sauce 19

GF SALMON

8oz. Scottish farm-raised Blackened, maple bourbon glaze w/ mashed potatoes, grilled veg 29

SEA BASS

8oz. Glacier 51, mango salsa, saffron rice, grilled veg 39

FILET MIGNON

8oz. Chef's cut, Revier Farms Fried shallots, balsamic rosemary sauce w/ mashed potatoes, grilled veg 39

PORK SHANK

Korean bbq, mashed potatoes, grilled veg, fried onions 27

DESSERTS

RICE PUDDING

candied pistachios & Cook's pistachio ice cream 9

GODIVA CHEESECAKE

Godiva Chocolate Cheesecake w caramel sauce 9

BAKLAVA

Served warm w/ Cook's cinnamon ice cream 9

CHEESECAKE CONE

Almond infused cone, cheesecake filling, Cook's toasted coconut almond ice cream 9

Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness