

Our Menu

Our dinner menu changes seasonally & a variety of specials are offered nightly. This is an example of our eclectic fare. Entrée's range from \$11-\$23

Mezze

Roasted Local Beet & Goat Cheese Salad

Baby greens

Lebanese "Fattoush" Salad

Baby greens, green onion, cucumber, radish, tomato, crispy pita

Caprese Salad

Home-made mozzarella, tomato, basil oil

Fresh Pear & Arugula Salad

Gorgonzola cheese, caramelized onions

Hummus, Baba Ghanoush & Foule Mudammas

Pita wedges

Bruschetta

Fresh asparagus, wild mushrooms, garlic, truffle oil, crispy crostini

Calamari

Smoked chili aioli

Hand-cut Pommès Frites

Black olive aioli, cinnamon scented ketchup

Mediterranean Tapas Plate

Smoked chili aioli

Entrees

Spinach & Ricotta Gnocchi

Butter-herbed wild mushrooms

Butternut Squash Risotto

Roasted apples

Marinated Chicken Kabobs

Lebanese rice

Pete's Roasted Little Neck Clams over Linguine

Garlic white wine sauce

Seared Salmon with Chermoula Sauce

Couscous of the day

Beef "Shawarma" Kabobs

Lebanese rice

Tahini Baked Rockfish

Potato and onion cassoulet

Za'atar crusted Yellowfin Tuna

Lemon caper vinaigrette, roasted potatoes

Cilantro Scented New Zealand Rack of Lamb

Fresh garlic-cilantro oil and roasted potatoes

Middle Eastern Spice Rubbed Prime Angus Sirloin

Hand-cut pommes frites