



Persian Cuisine & Steakhouse

APPETIZERS AND TOWERS

- Alaskan Crab Cake** Baby frisee, remoulade, caperberry **18**
Herbed Bone Marrow Arugula, Parmesan, Crostini **18**
Yuzu Jalapeno Hamachi Sashimi, Ginger yuzu soy, crispy onion **12**
Pomegranate Pistachio Meatballs, Pinot noir Pomegranate sauce **10**
Fried Calamari Roasted red pepper sauce **12**
Hummus, flatbread, kalamata olives **8**
Beef Carpaccio, wild Arugula, Parmesan, capers, crostini **12**
Kiwi Chilean Sea bass Sashimi, Masago, Ginger yuzu soy, **12**
Borani Bademjoon
eggplant mixed with yogurt, mint, whey, caramelized onions **10**
Vege Mezze Platter hummus, borani, falafel, samosa **25**
Oysters Rockefeller spinach, shallots, fontina **18**
"Panir Sabzi" fresh herbs, walnuts, radish, and imported feta **10**

ARYA'S SEAFOOD TOWER

*Create your own selection of fresh, chilled shellfish
presented on our signature iced seafood tower*

Colossal Crab lump cocktail **18**, Dungeness crab legs **11**, Lobster Cocktail **18**,
Shrimp Cocktail **19**, Oysters ½ dz **18**

SOUP & SALAD

- Ash Reshteh Soup** *noodles, veggies, pinto beans, whey, garlic, mint* **8**
Caesar Croutons, *Parmesan cheese, Anchovy* **11**
Beet Salad *beets, feta, walnuts, herbs, greens* **12**
Heirloom Tomato Burrata *balsamic reduction, basil oil* **14**
Baby Kale Quinoa Salad, *Parmesan, cranberry, pecans, Yuzu Vinaigrette* **12**
French Onion Soup *crostini, swiss cheese* **10**
Truffle Cream Mushroom Soup *Cheese Crostini* **12**

KABOBS

*Kabobs are served with basmati rice, topped with saffron, and grilled tomato
Substitute for flavored Rice for additional \$4 Adas Polo,
Shirin Polo, Baghali Polo, Zereshk Polo,*

- Boneless Chicken Kabob** **20**
Chicken Bone-in Kabob **25**
Soltani Kabob (Combo of Barg and Koobideh) **35**
Beef Koobideh **20**
Barg Kabob (Filet Mignon) **27**
Boneless Lamb kabab **29**



Persian Cuisine & Steakhouse

STEAK

***Our Angus are Raised in the Northern Midwest and USDA Certified, Aged and Cut by our In-House Butcher, and Seasoned with our custom steak Rub, Customize your own sides from our list below**

Ribeye 12 oz	35
Dry Aged Ribeye 12oz	48
Cowboy Ribeye 22 oz	50
NY Steak 12oz	38
Halal New York Strip 12 oz	38
Bone-in- NY 18oz	43
Porterhouse 24oz	72
Filet Mignon 6oz	38
Filet Mignon 8oz	46
Bone-in Filet 14 oz	56
Lamb Rack 16oz	40
Tomahawk 48oz	120

Wagyu A5 Filet 6oz *Miyazaki Japan* 98

SAUCES

3 for \$6
Red Wine Bordelaise
Green Peppercorn
Herb Butter
Chimichurri

ENHANCEMENTS

Alaskan Crab leg 11
Alaskan Crab Lump 18
Garlic Butter Prawn 6
Lobster Tail 18
Jumbo Scallop 8

SIDES WITH OUR STEAKS OR KABOBS

Twice Baked Potato, crispy shell, mash filled, cheddar **8**
Herbed wild Mushrooms, crimini, enoki, garlic, rosemary **8**
Adas Polo Basmati rice, lentils, dates, raisins **8**
Shirin Polo basmati rice, almonds, pistachios, orange peel **8**
Baghali Polo basmati Rice, dill weed, lima beans **8**
Zereshk Polo Basmati Rice, barberries **8**
Alaskan Crab truffle Gnocchi alfredo sauce, black truffle **33**
Mac n cheese fontina, sharp cheddar, Mozzarella, **10**
***add Lobster 18 *Add Crab 16 *add Truffle 20**
Truffle Fries Parmesan cheese, garlic, Truffle oil **12**
Sweet Potato Fries honey Mustard sauce **9**
Garlic Sauteed Spinach 8
Potato Pot onion, cheddar, jalapeno **8**
Garlic Mash Potato 8
yogurt cucumber dip Maust khiair **8**
Yogurt shallots Dip Maust Moussier **8**

SPECIALTY ENTREE'S

Seafood Paella, Saffron rice, Argentinian Prawns, jumbo scallops, Mussels **38**
Red Velvet Salmon, Cherry Sauce, Garlic Mash Potato **38**
Pollo Firenze, Ricotta Mozzarella, spinach, lemon Cream sauce **25**
Braised Lamb Shank, Dill weed, Lima Beans, Basmati rice **28**
Vegetarian Tower, Mushroom, spinach, Eggplant, Tomato, Rice, saffron yogurt **18**
Fesenjoon avail vegetarian 19 pomegranate *walnut stew with chicken breast, rice*
Ghormeh Sabzi available vegetarian 19
Sauteed vegetables, beef, dried limes,,kidney beans, basmati rice

DESSERTS

ASK TO SEE OUR SPECIAL DESSERT MENU BY OUR PASTRY CHEFS



Persian Cuisine & Steakhouse

