



## Christmas Eve & Day Dinner

Sunday, December 24<sup>th</sup> & Monday, December 25<sup>th</sup>, 2017  
from 4:00 PM to 9:00 PM

### *Appetizers*

- Soup du Jour** Shrimp Bisque 8
- Sautéed Jumbo Prawns** Champagne Tomato Sauce 15
- Battered Calamari** Chickpeas, Marinated Artichokes, Crispy Parsley, Harissa Aioli & Lemon 15
- Mediterranean Platter** Hummus, Tabbouleh, Babaghanoush, Grape Leaf Dolmas,  
Imported Olives, Tomatoes & Pepperoncini's 15

### *Salads*

- Christmas Salad** Organic Greens with Cara Cara Orange, Dried Cranberries, Roasted Walnuts &  
Pomegranate Vinaigrette 12
- Classic Caesar Salad** Crisp Hearts of Romaine, Creamy Caesar Dressing,  
Parmesan Cheese & Toasted Crouton 10
- Greek Salad** Cucumber, Tomato, Red Onion, Romaine, Feta Cheese & Lemon Mint Vinaigrette 12

### *Entrée's*

- Grilled Atlantic Salmon** with Cranberry Glaze, Chive Mashed Potatoes & Blue Lake Green Beans 25
- Bacon Wrapped Scallops** Lentil Basmati Rice & Sautéed Spinach 27
- Mary's Organic ½ Chicken with Pomegranate Sauce** Jeweled Saffron Basmati Rice &  
Blue Lake Green Beans 22
- Jujeh Kabob** Saffron Basmati Rice & House Made Sour Cherry Preserves 18
- Lamb Soltani** Lamb Tenderloin Kabob & Rolled Beef with Saffron Basmati Rice & Roasted Roma 27
- Grilled Rack of Lamb with Au Jus** Roasted Fingerling Potatoes & Blue Lake Green Beans 36
- Chenjeh Soltani** Chenjeh Kabob & Rolled Beef with Saffron Basmati Rice & Roasted Roma 27
- NY Steak with Wild Mushroom Red Wine Demi-Glace**  
Creamy Mashed Potatoes & Sautéed Spinach 38

### *Pasta & Wood Burning Oven Pizza's*

- Lobster & Sea Scallop Fettuccini** Mushrooms & Fresh Basil in Sun Dried Tomato Cream Sauce 32
- Butternut Squash Ravioli** Sage Brown Butter, Parmesan & Pistachio 19
- Italian Sausage** Tomato, Mozzarella, Parmesan & Basil 16
- Pear & Prosciutto** Mozzarella, Parmesan, Red Onion, Pesto & Mint 15
- Roasted Seasonal Vegetable Pizza** Pesto Sauce, Goat Cheese & Parmesan 16