



2018 Fathers Day Dinner Menu

Sunday, June 17th, 2018 from 5:00 pm to 8 pm

starters

Chef's Soup of the Day 8.25

Battered Calamari with Spicy Harissa Yogurt Sauce 15

Fried Jumbo Prawns Spicy Cocktail Sauce 15

Mediterranean Platter with House Made Flatbread

Hummus, Tabbouleh, Babaghanoush, Marinated Olives, Cherry Tomatoes & Pepperoncini's 15

salads

Roasted Beef Salad Baby Arugula, Toasted Almonds, Crumbled Goat Cheese & Pomegranate Vinaigrette 12

Greek Salad Chopped Hearts of Romaine, Cucumber, Tomato, Red Onion, Imported Olives & Feta Cheese with Extra Virgin Olive Oil & Lemon Juice 12

Classic Caesar Crisp Hearts of Romaine, Toasted Crouton, Shaved Parmesan & Creamy Caesar Dressing 10

pasta & pizza

Ravioli of the Day - Chef's Choice 17

Baked Neapolitan Lasagna Pasta Sheets layered with Seasoned Ground Beef, Italian Style Tomato Sauce, Mozzarella & Parmesan Cheese 18

Fettuccini Marco Polo Jumbo Prawns, Tomatoes & Baby Spinach with Light Curry Cream Sauce 22

Sausage Sliced Red Onions, Mozzarella, Tomato Sauce, Parmesan & Fresh Basil 16

Pepperoni Mozzarella, Tomato Sauce, Oregano & Fresh Basil 16

Vegetarian Roasted Seasonal Vegetables, House Made Marinara Sauce & Fresh Mozzarella 15

fire roasted kabobs

Served with Saffron Basmati Rice, Roasted Roma Tomato & Seasonal Vegetable

Fire Roasted Chicken Kabob Marinated Boneless Breast of Chicken 16

Lamb Barg Strips of Marinated Lamb Tenderloin 22

Lamb Soltani A Skewer of Each—Lamb Barg & Beef Kubideh 26

from the grill & sauté

Fresh Fish Selections AQ

Roasted Half Chicken with Pomegranate Pan Jus Oven Roasted Potato & Garden Vegetable 22

Slowly Braised Lamb Shank Herb Saffron Basmati Rice with Dill & Fava Bean 24

Double Cut Pork Chop Sautéed Apples, Garlic Mashed Potatoes & Seasonal Vegetable 23

Rack of Lamb Roasted Rosemary Potatoes & Seasonal Vegetable 36

NY Steak w/ Mushroom Demi Glace Oven Roasted Potatoes & Fresh Vegetable 32