



Appetizers

WALLEYE FINGERS \$12

Eight walleye fingers coated with saffron panko and deep fried. Served with tarator sauce.

COMBINATION PLATTER \$13

A combination of grape leaves, falafel, hummus, and baba ganoush. Served with pocket bread.



BABA GANOUSH \$6

Grilled eggplant puree with tahini, garlic, and lemon juice. Served with pocket bread.

HUMMUS \$6

Pureed chickpeas with tahini, garlic, and lemon juice. Served with pocket bread.

FALAFEL \$5

Five fried patties of ground chickpeas, onion, cumin, and parsley.

STUFFED GRAPE LEAVES \$5

Six grape leaves stuffed with rice, olive oil, and fresh mint.

CUCUMBER YOGURT \$7

House made yogurt with garlic, cucumber, olive oil, and chopped mint. Served with toasted pocket bread.

WINGS \$9

Nine chicken wings marinated with citrus and spices. Served with garlic sauce on the side.

EMPANADAS \$5

Two corn meal crusted empanadas filled with Mediterranean marinated chicken and deep fried.

Salads



All salads are served with Pocket bread or popover (popovers are served only between 11:00 - 1:00 and 4:00 - 7:00).

FATTOUSH \$10

Mixed greens with tomato, cucumber, radish, onion, green pepper, sumac, and toasted za'atar seasoned pocket bread in a lemon garlic vinaigrette with pomegranate molasses.

WALLEYE SALAD \$12

Walleye fingers coated with saffron panko and fried, served over mixed greens with seasonal fresh fruit, pecans, dried cranberries, and raspberry vinaigrette. Served with pocket bread.

TABBOULEH

Wheat bulgur with fresh chopped parsley, tomato, onion, fresh chopped mint, lemon juice, and olive oil. Served with pocket bread.

\$10

CREATE YOUR OWN SALAD \$9

Lettuce, mixed greens with your choice of vegetables, toppings, and dressing. Served with pocket bread.

VEGETABLE OPTIONS:

Cabbage, tomatoes, red pepper, broccoli onions, green onion, carrots, beets, cucumbers, garbanzo beans, corn.

TOPPING OPTIONS:

Feta, shredded cheddar, parmesan, za'atar seasoning, fried za'atar bread, sunflower seeds, dried cranberries.

DRESSING OPTIONS:

Raspberry vinaigrette, lemon garlic vinaigrette, cilantro vinaigrette, ranch.

Add falafel (\$2), add chicken (\$2), add beef (\$4), add kafta (\$4), add shrimp (5\$), add salmon (\$5).

Bowls

CREATE YOUR OWN BOWL \$11

Build your own Mediterranean bowl

MEAT OPTIONS:

- Falafel (\$2)
- Chicken (\$2)
- Beef (\$4)
- Kafta (\$4)
- Shrimp (\$5)
- Salmon (\$5)

SIDE OPTIONS:

- White rice
- Lebanese rice
- Bulgur.

TOPPINGS:

- Sautéed
- Sauteed vegetables
- Cucumber yogurt
- Hummus
- Baba ganoush
- Tarator sauce



Sandwiches

All sandwiches are served in grilled pocket bread with kettle chips. Substitute waffle fries or smashed potatoes for \$3.

FALAFEL SANDWICH \$12

Fried falafel patties, lettuce, onion, tomato, pickles, tarator sauce.

CHICKEN SHAWARMA SANDWICH \$13

Marinated chicken breast, lettuce, tomato, onion, pickles, garlic sauce.

STEAK SHAWARMA SANDWICH \$14

Marinated sirloin, lettuce, tomato, onion, pickle, tarator sauce.

KAFTA SANDWICH \$13

Ground sirloin mixed with chopped fresh parsley, onions, and tomato with lettuce, tomato, onion, pickle, tarator sauce.

PULLED ROTISSERIE CHICKEN SANDWICH \$13

Pulled rotisserie chicken with French fries inside, lettuce, tomato, onion, pickle, garlic sauce.



MEDITERRANEAN BEEF BRISKET PANINI \$14

Beef brisket roasted with Mediterranean herbs, sautéed onions, and garlic sauce on grilled za'atar focaccia.

House Speciality

PORK TENDERLOIN \$14

Roasted herb crusted tenderloin with mojito melba glaze served with smashed potatoes and cinnamon apple.

MUSSELS PROVENCAL \$15

Mussels steamed in a white wine and olive oil broth with diced tomato, onion, green pepper, garlic, and parsley.

Kabobs

All kabob plates are served with choice of Lebanese rice or hummus and side salad.

CHICKEN KABOB \$15

Grilled cubed chicken marinated in citrus juice and fresh herbs.

BEEF KABOB \$16

Grilled cubed steak marinated in shiraz consommé and spices.

KAFTA KABOB \$15

Grilled ground sirloin mixed with minced onion, diced tomato, fresh parsley, and spices.

SHRIMP KABOB \$17

Grilled shrimp marinated in citrus juice and fresh herbs.

ROASTED ROTISSERIE CHICKEN \$12

Half \$19

WHOLE \$19

Rotisserie chicken marinated with garlic sauce and roasted.





Breakfast

Breakfast served on Saturdays and Sundays from 9:00AM - 12:00PM.

CROISSANT SANDWICH \$9

Choice of ham, sausage, or bacon with eggs and cheese on a croissant. Served with house-made smashed potatoes.

CLASSIC BREAKFAST \$9

Choice of ham, sausage, or bacon and two eggs cooked to order. Served with house-made smashed potatoes and white toast.

MEDITERRANEAN BREAKFAST PIZZA \$9

Choice of ground beef, Italian sausage, or ham with two eggs cooked to order on flatbread. Ground beef and Italian sausage pizzas include sauteed onions and peppers. Topped with hollandaise sauce.

Sides

LEBANESE RICE \$5

Rice and vermicelli seasoned with Lebanese spices.

GARDEN SALAD \$5

Mixed greens with tomato, cucumber, and onion with choice of dressing.

FRENCH FRIES \$3

Waffle-cut and fried.

SMASHED POTATOES \$4

Smashed potatoes coated with seasoned panko breadcrumbs and fried. Served with seasoned sour cream.

FALAFEL \$1

Fried patty of ground chickpeas, onion, cumin, and parsley.

POCKET BREAD \$1

POPOVERS \$2

Regular or Mediterranean spiced. Available from 11:00AM - 1:00PM and 4:00PM - 7:00PM.

EXTRA SAUCE \$0.79

\$5

\$5

\$3

\$4

\$1

\$1

\$2

\$0.79



Kids menu

CORN DOGS \$8

Corn dogs served with waffle fries and juice.

CHICKEN NUGGETS \$8

Chicken nuggets served with waffle fries and juice.



Drinks



COCKTAILS

KABOB MARGARITA \$7

Tequila, orange liqueur, simple syrup, fresh lime juice.

WATERMELON MOJITO \$7

Rum, fresh watermelon juice, simple syrup, fresh lime juice, mint.

APEROL SPRITZ \$7

Aperol, prosecco, soda.

MOSCOW MULE \$7

Vodka, ginger beer, fresh lime juice, mint.

BEER \$4

Rotating seasonal selection of canned beers.

WINE

HOUSE \$5

SPECIALTY WINE \$7

SPIRITS

LIQUOR \$5

CRAFT COCKTAIL \$7

NON-ALCOHOLIC

FOUNTAIN DRINKS \$1.50

BOTTLED WATER \$1.50

MILK \$1.50

JUICE \$2.75

GINGER BEER \$3

