

APPETIZERS

CALAMARI

lightly dusted fresh calamari fried golden served with roasted garlic remoulade
8.5

SCALLOPS

fresh sea scallops grilled & glazed with teriyaki
9.5

ITALIAN GREENS

sauté escarole & endive with onions & garlic topped with a Hungarian hot pepper
6.5

CRAB CAKES

grilled Maryland style crab cakes served with roasted garlic remoulade
8.5

FILET TIPS

grilled USDA choice filet tips lacquered with knob creek bourbon molasses glaze
10.5

PORTABELLA

grilled marinated mushroom drizzled with balsamic reduction
5.5

UPSTAIRS' SHRIMP

sauté gulf shrimp with spinach & northern beans in a light wine sauce
8.5

STUFFED HOT PEPPERS

Hungarian hot peppers stuffed with homemade sausage topped with provolone cheese & marinara
6

HOT PEPPERS IN OIL

fresh cut Hungarian hot peppers with garlic, onions & herbs
4.5

BABA GHANNOUGE

mashed eggplant with tahini & lemon
4.5

HUMMOUS TAHINI

mashed chick peas with lemon, garlic & tahini
4.5

SALADS

TABBOULEH

crushed wheat, parsley, tomatoes & onions seasoned with olive oil & lemon
6.5

FATOUSH

romaine salad, parsley, cucumbers, green peppers, tomatoes, onions & toasted pita chips with sumac dressing
8

CHARRED CHICKEN SALAD

mixed garden greens & vegetables tossed with house dressing topped with grilled chicken, provolone cheese & buttermilk ranch dressing
11

CEASAR SALAD

crisp romaine lettuce tossed with Caesar dressing, croutons & pecorino Romano cheese 8

Add chicken to any salad...3

HOUSE, HONEY MUSTARD, BUTTERMILK RANCH, FRENCH, LITE ITALIAN, BALSAMIC VINAIGRETTE
CRUMBLED BLEU CHEESE.....1..25

ENTREES

PORK PORTERHOUSE

grilled Black Pearl pork porterhouse chop rubbed with lemon and garlic topped with crispy onion frizzles
19.5

BOSTON SCROD

“San Francisco style” scrod lightly breaded baked golden set on a sherry- lemon wine sauce
15

FAMOUS BABY BACK RIBS

slow roasted tender baby back ribs smothered with our spicy BBQ sauce

Full Slab....19.5 Half Slab.....15

CHICKEN UPSTAIRS’

sauté boneless chicken breast topped with Maryland crabmeat Imperial & Swiss cheese in a light wine sauce
16.5

FILET MIGNON-
USDA choice hand cut
26

BOURBON CHICKEN

grilled boneless chicken breast lacquered with Knob creek bourbon molasses glaze topped with toasted almonds
14.5

NEW YORK STRIP STEAK

hand cut USDA choice
24.5

CHICKEN L.A.

sauté boneless chicken breast with moonlight mushrooms in an imported Dijon mustard cream sauce
15.5

ACCOMPANIMENTS FOR STEAKS & CHOPS

Caramelized Bermuda red onions...2.5 Gorgonzola cream sauce...3.25
Sauté moonlight & portabella mushrooms in a Madeira wine sauce...3.75
Knob Creek Bourbon Molasses glaze.....1.75

DINNER SIDES

Potato Du Jour	Rice pastina	Pasta Marinara
French fries	Steamed vegetable	Grilled Vegetables...4

Saturday’s Only

Prime Rib-
western prime rib of beef au jus smoked over a wood fire on our patio
Upstairs’ cut...25 Downstairs’ cut...22.5

Monday's Middle Eastern Specialties

BABA GHANNOUGE
mashed eggplant with tahini & lemon
4.5

HUMMOUS TAHINI
mashed chick peas with lemon, garlic & tahini
4.5

GRAPE LEAVES
hand rolled meat & rice served over rice pastina with yogurt
12

VEGETARIAN GRAPE LEAVES
hand rolled with chick peas, parsley & rice 1
2

SPINACH PIE
house made with spinach, onions & lemon juice
3

MEAT PIE
house made seasoned ground beef, onions
3

RAW KIBBEH
fresh ground extra lean beef with onions, sweet red peppers & crushed wheat
Small...6.5 Large...10

TABBOULEH
crushed wheat, parsley, tomatoes, & onions with lemon juice & olive oil
6.5

FATOUSH
romaine lettuce tossed with parsley, tomatoes, green peppers, cucumbers, onions
& toasted pita chips with a sumac dressing
8

CUCUMBER SALAD
garden cucumbers tossed with yogurt & mint
5

SHISH-KE-BOB
grilled marinated lamb served over rice pastina with hot pepper garlic sauce
15.5

SHISH-TA-WOK
grilled chicken marinated with garlic & sumac served over rice pastina with garlic sauce
14.5

KAFTA
grilled ground beef with parsley, onions & spices served over rice pastina
11

FRIED KIBBEH
stuffed with ground beef, onions & pine nuts served over rice pastina
11

MAZA FOR ONE
3 grape leaves, fried kibbeh, tabbouleh, hummous, baba ghannouge, shish-ke-bob, shish-ta-wok
& meat or spinach pie
20

MAZA FOR TWO
6 grape leaves, 2 fried kibbeh, tabbouleh, hummous, baba ghannouge, shish-ke-bob, shish-ta-wok
& meat & spinach pie
35

UPSTAIRS' SPECIAL
6 grape leaves, fried kibbeh, tabbouleh, hummous, baba ghannoughe & meat or spinach pie
16