

Appetizers

	Ind	Fam
<i>Calamari</i> Baby squid dusted in flour and flash fried served with cocktail sauce.		10
<i>Hungarian Hot Peppers</i> Sautéed with sausage, potatoes, garlic and tomatoes.		12
<i>Kibbeh Nayee*</i> Raw ground beef tenderloin with ethnic spices	10	14
<i>Beef Tenderloin Tips*</i> Cajun style beef tenderloin with Portobello mushrooms & Shenandoah zip sauce		13
<i>Portobella Mushrooms</i> Oven roasted marinated mushrooms & topped with Shenandoah zip sauce.		10
<i>Beef Chili Fry</i> Beef tenderloin sautéed with green peppers, onions and fresh tomatoes.		13
<i>Chicken Chili Fry</i> Sautéed dice chicken breast with green peppers, onions and fresh tomatoes.		11
<i>Quails</i> 2 Farm raised breaded quails topped with garlic lemon sauce.		10
<i>Trio</i> Hummus, Baba Ghannouge and Tabbouleh. *No Substitutions		15

Soups & Sides

<i>Lentil Soup</i>		3
<i>Soup of the Day</i>		3
<i>Shrimp Per Pc.</i>		5
<i>Cottage Fries</i>		3
<i>Beef Kufta pc (only additional with entrée)</i>		5
<i>Beef Tikka pc (only additional with entrée)</i>		5
<i>Chicken Tikka pc (only additional with entrée)</i>		3
<i>Chicken Kufta pc (only additional with entrée)</i>		3

Salads

	Ind	Fam
<i>Hummus</i> Garbanzo beans with tahini, lemon and garlic.	6	13
<i>Baba Ghannougi</i> Fire roasted eggplant with tahini and garlic.	7	14
<i>Shenandoah</i> Fresh julienne romaine lettuce, diced cucumbers, tomatoes, green onions and capers, tossed with extra virgin olive oil and lemon juice.	6	13
<i>Chef's Salad</i> Romaine lettuce, cucumbers, tomatoes, parsley, feta cheese, Assyrian cheese, ranch, crispy bread.	7	14
<i>Iraq</i> Fresh diced cucumber, garbanzo beans, beets and tomatoes.	6	13
<i>Tabbouleh</i> Parsley with wheat, fresh diced tomatoes, green onions, olive oil and fresh lemon.	6	13
<i>Fattoush</i> Fresh romaine lettuce with sumac, tomatoes, radishes, Syrian bread and oil.	7	14
<i>Turkey</i> Lettuce, tomatoes, cucumbers, turkey, Syrian cheese and house dressing.	7	14
<i>Jajeek</i> Diced cucumbers with yogurt, garlic and lemon.	6	13
<i>Mediterranean</i> Beets, cucumbers, romaine, garbanzo beans, green onion, feta cheese, olives and tomatoes tossed with EVO and apple cider vinegar.	6	13
<i>Badinjan</i> Eggplant, peppers, cucumbers, onion and tomatoes.	6	13

Middle Eastern Specialties

<i>Combination Platter (minimum of 3 people) Priced Per Person</i>	<i>26</i>
<i>Beef tikka*, Beef Kufta*, Chicken Tikka, and Choice of Two: Chicken Cream Chop, Fried Shrimp and Grilled Quails.</i>	
<i>Kubba</i>	<i>14</i>
<i>Stuffed meat pie.</i>	
<i>Beef Tikka*</i>	<i>26</i>
<i>Beef tenderloin grilled over open flame with roasted peppers, onions and tomatoes.</i>	
<i>Chicken Tikka</i>	<i>19</i>
<i>Fresh grilled chicken grilled over an open flame with roasted peppers, onions and tomatoes.</i>	
<i>Beef Kufta*</i>	<i>18</i>
<i>Ground beef skewers grilled over open flame with peppers, onions and tomatoes.</i>	
<i>Chicken Kufta</i>	<i>17</i>
<i>Ground chicken skewers with fresh herbs and spices served with peppers, onions and tomatoes.</i>	
<i>Quails</i>	<i>18</i>
<i>Breaded farm raised quails topped with garlic lemon sauce.</i>	
<i>Sicilian Filet Mignon*</i>	<i>38</i>
<i>Center cut Filet Mignon topped with Shenandoah zip sauce.</i>	
<i>4 Pcs. Grilled Lamb Chops*</i>	<i>38</i>
<i>Topped with Shenandoah zip sauce.</i>	
<i>Salmon Scallopini</i>	<i>24</i>
<i>Atlantic salmon sliced and sautéed with shrimp and a light Cajun cream sauce.</i>	
<i>Shrimp Shenandoah</i>	<i>28</i>
<i>Five jumbo shrimp served with cocktail sauce.</i>	
<i>Masgoof</i>	<i>56</i>
<i>4 lbs. fresh lake superior whole white fish served with khalta and amba.</i>	
<i>Beef Cream Chop*</i>	<i>25</i>
<i>Thinly pounded tenderloin breaded and sautéed.</i>	
<i>Chicken Shenandoah</i>	<i>20</i>
<i>Lightly breaded chicken breast topped with lemon garlic white wine sauce.</i>	

**Ask your server about menu items that are cooked to order. Consuming under cooked meats may increase your risk of food borne illness*