

ENTRÉE

BBQ BEEF RIBS	55
Slow cooked for 8 hours with a hint of hickory and glazed with our house BBQ sauce, served with grilled onion topped garlic mashed potatoes	
TEIMANIM PLATTER	35
Falafel balls served with hummus, pickled onions, lemon dressed cucumber and tomato quinoa salad and a warm pita	
CHICKEN MARSALA	34
Tender chicken cutlets pan seared in a sherry wine mushroom sauce over a side of garlic mashed potatoes	
BACKYARD BBQ CHICKEN	32
Boneless dark meat marinated in our tangy house bbq sauce and served with crispy seasoned red skin potatoes	
CHICKEN COTOLETTA	30
Crispy breaded chicken cutlets served with basmati rice pilaf and garnished with fresh cucumbers, tomatoes and onions	
GRILLED CHICKEN	29
Marinated breasts served with roasted red skin potatoes & mixed vegetables	

\$3 substitution charge when replacing sides.

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). Menu items may contain or come in contact with food allergens. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

20% GRATUITY WILL BE ADDED TO EACH CHECK