

Faz

DINNER

starters

Chef's Soup of the Day 8

Warm House Marinated Olives 8

Antipasto Platter

Prosciutto, Salami, Grilled Vegetables, Marinated Mushrooms, Olives, Tomatoes & Shaved Parmesan 16

Mediterranean Platter

Hummus, Tabbouleh, Babaghanoush, Grape Leaf Dolmas, Imported Olives, Tomatoes & Pepperoncini's 15

Lebni Cucumber Dip with Roasted Walnuts

served with House Made Flatbread 8

Hummus with Tabbouleh

served with House Made Flatbread 8

Dolmas & Spicy Tamarind Sauce

filled with Herbs, Basmati Rice, Lentils & Turmeric Fried Onions 10

Battered Calamari

Chickpeas, Marinated Artichokes, Crispy Parsley, Harissa Aioli & Lemon 15

Sautéed Jumbo Prawns

in Champagne Tomato Sauce 15

Seafood Platter

Seared Ahi Tuna, House Smoked Salmon, White Fish Ceviche & Grilled Gulf Shrimp 14 pp. serves 2 or 4

salads

Organic Baby Greens

Tomatoes, Toasted Walnuts with Pomegranate Vinaigrette 10

Greek Salad

Chopped Hearts of Romaine, Cucumber, Tomato, Red Onion, Imported Olives & Feta Cheese with Extra Virgin Olive Oil & Fresh Lemon Juice 10

Classic Caesar

Crisp Hearts of Romaine, Creamy Caesar Dressing, Parmesan Cheese & House Made Crouton 10

Grilled Avocado & Prawn

Grilled Half Avocado filled with Harissa Aioli, Organic Greens, Mango & Chili Lime Vinaigrette 20

brick oven pizzas

Shrimp Pizza

Sundried Tomatoes, Pesto Sauce & Mozzarella Cheese 18

Italian Sausage

Red Onion, Mozzarella Cheese, Tomato Sauce, Parmesan & Fresh Basil 16.95

Pepperoni & Pepperoncini

Mozzarella, Tomato Sauce & Parmesan Cheese 16.95

Roasted Vegetable

Tomato Sauce, Mozzarella & Crumbled Feta Cheese 16

Margherita

Oven Roasted Tomatoes, Mozzarella, Parmesan & Julienne of Fresh Basil 15.95

house made pasta

House Made Ravioli - Chef's Choice 17

Capellini with Roasted Tomato & Mushroom

Sautéed Garlic, White Wine, Spinach & Parmesan 16.95

Fettuccine Marco Polo

Prawns, Tomatoes & Baby Spinach with Light Curry Cream Sauce 19.95

Lobster & Sea Scallop Fettuccini

Mushrooms & Fresh Basil in Sun Dried Tomato Cream Sauce 32



mesquite roasted kabobs

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

Rolled Beef Kabob

Delicately Seasoned Ground Beef 15

Rolled Chicken Kabob

Delicately Seasoned Ground Chicken 16.95

Rolled Chicken & Rolled Beef Combo

Skewer of Each 17.95

Vegetable Kabob with Lentil Basmati Rice 16.95

Chicken Kabob

Marinated Boneless Breast of Chicken 17.95

Jujeh Marinated Boneless Chicken Thigh 17.95

Lamb Tenderloin Strips of Lamb Tenderloin 22.95

Lamb Soltani

A Skewer of Each Lamb Kabob & Rolled Beef 26.95

Chenjeh Strips of Filet Mignon 22.95

Chenjeh Soltani

A Skewer of Each Chenjeh Kabob & Rolled Beef 26.95

smoker, grill & sauté

Fresh Fish of the Day AQ

Grilled Bacon Wrapped Diver Scallops

Lentil Basmati Rice & Sautéed Spinach 27

12 oz. Bone In Prime Pork Chop

Mashed Potatoes, Roasted Garlic Confit & Sautéed Apples 28

8 oz. Filet Mignon with Rich Demi Glace

Crispy Onion Strings, Garlic Mashed Potatoes & Seasonal Vegetables 36

12 oz. New York Steak

Wild Mushroom Red Wine Reduction, Mashed Potatoes & Fresh Vegetables 38

sides

Sautéed Mushrooms in Marsala Wine 6

French Fries 5

Tabbouleh 5

Sautéed Spinach 5