

## FROM THE GRILL

*Entrées come with the choice of a side salad, or a cup of soup*

### Seafood

#### **Shrimp Kabobs**

6 Shrimp marinated in our own Mediterranean spices and olive oil, grilled to perfection. Served with veggies on a mound of rice or maftool. \$17.99

*Suggested Wine Bosco Sauvignon Blanc*

#### **Red Pepper Grilled Salmon**

Grilled salmon with roasted red pepper sauce drizzled with a balsamic reduction on top of spinach and veggies served on a bed of rice. \$18.99

*Suggested Wine Hi Def Riesling*

#### **Blackened Salmon**

Salmon blackened with our own blackening seasoning and grilled to perfection, served with a mango chutney and veggies over rice. \$18.99

*Suggested Wine Trace Merlot*

### Lamb

#### **Lamb Kabobs**

Lamb marinated in a Moroccan dry rub, grilled to perfection. Served with veggies on a mound of rice or maftool. \$18.99

*Suggested Wine Lot 205 Cabernet*

### Chicken

#### **Chicken Kabobs**

Chicken marinated in our own Mediterranean spices and grilled to perfection. Served with veggies on a mound of rice or maftool. \$14.99

*Suggested Wine Hi Def Riesling*

*Add an additional lamb skewer for \$15.99  
shrimp skewer for \$9.99,  
or chicken for \$7.99*

## Pomegranate Specialty Entrées

#### **Chicken Florentine**

Chicken with spinach, red roasted peppers, red onions, mushrooms, and toasted pine nuts in a sherry wine reduction served over rice and topped with creamy mornay sauce. \$16.99

*Suggested Wine Trace Chardonnay*

#### **Lamb Florentine**

Lamb with spinach, roasted red peppers, red onions, mushrooms, and toasted pine nuts in a red wine reduction served over rice and topped with feta. \$19.99

*Suggested Wine Trace Merlot*

#### **Thyme Cured Pork Loin**

Brine cured pork loin served with scallop potatoes and sautéed fresh spinach and cranberries. \$14.99

*Suggested Wine Elm Tree Malbec*