

#### **SOUP OF THE DAY 6**

#### **CLAM CAKES -**

HALF DOZEN - 7 | DOZEN - 13

#### **HUMMUS PLATE**

IT'S A FAMILY SECRET, GROUND CHICKPEAS, TAHINI, SPECIAL SPICES, ASSORTED VEGETABLES & PITA. 10

#### **GRAPE LEAVES**

STUFFED WITH RICE & SERVED WITH FRESH TZATZIKI. 9

#### **BABA GHANOUSH**

FIRE ROASTED EGGPLANT, GRILLED PITA & VEGETABLES. 10

## MEDITERRANEAN BOARD

A TEL AVIV FAVORITE!!! SAMPLES OF ALL THREE...HUMMUS, BABA GANOUSH & GRAPE LEAVES. THIS PLATE ALSO INCLUDES: MIXED OLIVES, CUCUMBERS, GRAPE TOMATOES, KOSHER PICKLES, ASSORTED VEGETABLES & GRILLED PITA. 21

#### **CHEESE & CHARCUTERIE BOARD**

VARIETY OF IMPORTED, LOCAL & DOMESTIC CHEESES. SERVED WITH SALAMI, PROSCIUTTO, NUTS, APPLE-CRANBERRY COMPOTE, SPICY HONEY & CRACKERS. 21

#### **COCONUT SHRIMP**

COCONUT CRUSTED & LIGHTLY FRIED. SERVED WITH ORANGE HORSERADISH MARMALADE. 14

#### **THAI CHICKEN SATAY**

MARINATED GRILLED CHICKEN TENDERLOINS SERVED WITH THAI PEANUT SAUCE. 9

## **POINT JUDITH CALAMARI**

LIGHTLY FRIED, TOSSED WITH SWEET & SPICY PEPPERS, SCALLIONS, FETA CHEESE, BLACK OLIVES AND BALSAMIC GLAZE. 14

## **LAMB LOLLIPOPS**

FRENCHED NEW ZEALAND LAMB RACK, GRILLED WITH LEMON, OREGANO, MINT & TZATZIKI SAUCE. 14

## **BAKED FETA DIP**

CHEESE LOVERS DELIGHT SERVED WITH GRAPE TOMATOES & GRILLED PITA. 9

## **SESAME SEARED AHI TUNA**

PAIRED WITH WAKAME SEAWEED SALAD, PICKLED GINGER, WASABI AILOI & SRIRACHA DRIZZLE. 14

## HAND CUT CRISPY FRENCH FRIES

SERVED WITH TRUFFLE AIOLI. 8

## $T_{ACOS}$

SERVED 3 PER ORDER ON SOFT SHELLS



## SHAWARMA

LETTUCE, TOMATO, RED ONION, PARSLEY & TAHINI SAUCE. 15

## **SEERED AHI TUNA**

LETTUCE, TOMATO, CHEESE & CUSABI SAUCE. 14

## **GRILLED CHICKEN**

LETTUCE, TOMATO, CHEESE & CHIPOTLE SAUCE. 12

## **SHRIMP**

LETTUCE, TOMATO, CHEESE & CUSABI SAUCE. 14

## **STEAK**

LETTUCE, TOMATO, CHEESE & CHIPOTLE SAUCE. 15



FAMILY HOUSE SPECIALTY



# TEL AUIU WATERFRONT PROVIDENCE

## GOURMET PLATES

## NATURALLY RAISED AIRLINE CHICKEN BREAST

ANITBIOTIC FREE, NON-GMO, FAMILY FARM RAISED CHICKEN BREAST CRUSTED WITH ZATAR & BLACK GARLIC SEASONING, OVEN ROASTED POTATO WEDGES, SPICY KETCHUP & GARLIC AIOLI. 15

#### **GRILLED LONG STEM ARTICHOKE HEART**

ROASTED & GRILLED WRAPPED IN BACON, CHIPOTLE AIOLI. 11

## **SEARED U-10 DRY SCALLOP OR GRILLED SHRIMP**

5 GRAIN VEGETABLE BLEND (RED QUINOA, WHITE QUINOA, BARLEY, WHEATBERRY, WILD RICE) WITH OVEN ROASTED YELLOW TOMATO, KOREAN CITRUS MARMALADE. 12

## **CAB PRIME BAVETTE STEAK**

POMEGRANATE & CHAMPAGNE VINEGAR DEMI, OVEN ROASTED POTATO WEDGES. SPICY KETCHUP & GARLIC TRUFFLE AIOLI. 19

## Thin Crust Pizza

## **PROSCIUTTO**

FIG PUREE BASE, GOAT CHEESE, SUNFLOWER SEEDS, ARUGULA & BALSAMIC GLAZE. 11

## MARGHERITA

POMODORO SAUCE, FRESH MOZZARELLA, PARMESAN, BASIL & OLIVE OIL. 10

## **GREEK VEGGIE**

PINK POMODORO SAUCE, MOZZARELLA, FETA, OLIVES & VEGETABLES. 11

## **BBQ CHICKEN**

CARAMELIZED ONIONS, MUSHROOMS, CHEDDAR CHEESE & SCALLIONS. 11

## SLIDERS

2 SLIDERS PER ORDER SERVED WITH FRENCH FRIES OR SIDE HOUSE SALAD

## PEPPERED BEEF

CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLE & RED ONION. 11

## **FALAFEL**

HUMMUS, TOMATO, LETTUCE, PICKLE & RED ONION. 10

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE FOOD BORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES\*



#### **ADD**

FALAFEL 5, CHICKEN 5, SALMON 8, SHRIMP 8, AHI TUNA 8, PRIME BAVETTE STEAK 12

#### **ARUGULA**

BABY ARUGULA, FRESH LEMON, OLIVE OIL, SHAVED PARMESAN, PROSCIUTTO, HEARTS OF PALM & FIG CROSTINI. 11

#### **CLASSIC CAESAR**

HEARTS OF ROMAINE LETTUCE, SHAVED PARMESAN, CRISPY CROUTONS & TRADITIONAL DRESSING. 10

#### **HOUSE**

MIXED GREENS, BALSAMIC VINAGRETTE, AVOCADO, SUNFLOWER SEEDS, WATERMELON RADISH, GRAPE TOMATOES & CUCUMBER. 9

## **CAPRESE**

SLICED TOMATO, PROSCIUTTO, FRESH MOZZARELLA, OLIVE OIL, BALSAMIC GLAZE, FRESH BASIL & A PINCH OF SEA SALT. 12

#### **GREEK**

MIXED GREENS, FETA CHEESE, CUCUMBERS, TOMATOES, RED SWEET ONIONS, OLIVES, OREGANO & CITRUS DRESSING. 11

## Lunch Sandwiches

AVAILABLE MONDAY-FRIDAY 12-4 P.M.
ALL ITEMS SERVED WITH FRENCH FRIES
OR SIDE HOUSE SALAD

#### **TURKEY BLT WRAP**

HOUSE SLICED TURKEY, CRISPY BACON, ROMAINE LETTUCE, TOMATO, AVOCADO, ROASTED GARLIC AIOLI. 12

## SOUVLAKI PITA

GRILLED CHICKEN, FETA, OLIVES, CUCUMBER, TOMATO, RED ONION & TZATZIKI. 10

## **STEAK SANDWICH**

USDA CHOICE BISTRO MEDALLION, CHEDDAR CHEESE, SAUTEED ONIONS & MUSHROOMS. 15





## **KHANAFEH FOR TWO**

(ALLOW 25 MINUTES)

SHREDDED PHYLLO DOUGH, SWEET SYRIAN WHITE CHEESE, TOPPED WITH PISTACIO, ROSE WATER - SIMPLE SYRUP DRIZZLE. 14

## **DESSERT PIZZA**

MASCARPONE CHEESE, NUTELLA SPREAD, FRESH BERRIES, POMOGRANATE GLAZE, 14

ASK ABOUT OUR ADDITIONAL DAILY SPECIAL DESSERT

## Dinner Entrees

AVAILABLE EVERY DAY 4-10 PM

### **16 OZ CAB PRIME BAVETTE STEAK**

TOPPED WITH CARAMELIZED ONIONS, MARSALA MUSHROOMS, STARCH OF THE DAY & FRESH VEGETABLES. 29

#### **AHI TUNA WITH RED PEPPER NOODLES**

AHI TUNA COOKED TO YOUR LIKING, SERVED OVER A BED OF STIR-FRIED RED PEPPER NOODLES, & MIXED VEGETABLES. 28

#### **GRILLED ATLANTIC SALMON**

WARM MEDITERRANEAN TOMATO, OLIVE AND CAPER RELISH, STARCH OF THE DAY, & FRESH VEGETABLES. 21

#### **POTATO GNOCCHI**

POTATO DUMPLINGS, PINK VODKA CREAM SAUCE, BASIL, GRAPE TOMATOES, PARMESAN & FRESH MOZZARELLA. 19

#### **CRISPY CHICKEN MILANESE**

PAN FRIED CHICKEN TOPPED WITH BABY ARUGULA, CHOPPED TOMATO, ROASTED RED PEPPERS, ONIONS & BALSAMIC VINAIGRETTE. 21

#### SHRIMP FRA DIAVOLO

POMODORO SAUCE, FRESH BASIL, CALABRIAN CHILI, SERVED OVER PASTA. 27

## Brunch Entrees

AVAILABLE SATURDAY & SUNDAY 11:30 - 4PM ONLY

### **STEAK & EGGS**

CHOICE BISTRO FILET, RED BLISS POTATO HOME FRIES, FRESH FRUIT & TOAST. 17

## **2 EGGS ANY STYLE**

RED BLISS POTATO HOME FRIES, FRESH FRUIT & TOAST. 11

## **3 EGG OMELETTE**

RED BLISS HOME FRIES, FRESH FRUIT & TOAST. 12 CHOOSE ANY TOPPING .50 EACH. TOMATO, PEPPERS, MUSHROOMS, ONION, BLACK OLIVES, FETA, CHEDDAR, GOAT OR MOZZARELLA CHEESE

## **EGGS BENEDICT**

HAM, ENGLISH MUFFINS, HOLLANDAISE SAUCE, RED BLISS HOME FRIES & FRESH FRUIT. 16

## **CINNAMON RAISIN FRENCH TOAST**

APPLE-CRANBERRY COMPOTE, MAPLE SYRUP FRUIT & SWEET BUTTER. 12

## **GREEK YOGURT PARFAIT**

FRESH FRUIT, GRANOLA & LOCAL HONEY. 9



## **SHAKSHOUKA**

2 EGGS BAKED IN CRUSHED TOMATO BASE, BELL PEPPERS, ONION, FETA & TOAST POINTS. 14

## CIABATTA BREAKFAST SANDWICH

2 EGGS, ROASTED YELLOW TOMATO, AVOCADO, LETTUCE, CHEESE, BACON & RED POTATO HOME FRIES. 11

## SIDES

BACON 3, SAUSAGE 3, HAM 3, RED POTATO HOME FRIES 3



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