



8/04

MEDITERRANEAN CUISINE

Dinner Menu

Appetizers

- Hummos "Chick Pea Dip"** \$4.95
A blend of chick pea, tahini (sesame paste), lemon juice and garlic.
- Baba Ghanuj "Eggplant Dip"** \$5.75
Roasted eggplant blended with tahini, lemon juice and garlic.
- Falafel "Vegetable Patties"** \$4.50
Fava and garbanzo beans mixed with herbs and exotic spices fried to a golden brown; served with vegetables and tahini sauce.
- "Barkate" Stuffed Kibbeh (3)** \$6.95
A finely blended mixture of lean meat and cracked wheat stuffed with a ground beef, onion and pine nuts; fried to a golden brown.
- Mujadarah "Lentil Stew"** \$4.50
A delicately spiced mixture of lentils, rice and onions. Topped with diced tomatoes.
- Mousaka "Eggplant Stew"** \$5.50
Eggplant and sauteed vegetables baked in a tomato sauce.
- Labneh** \$4.95
Lebanese cream cheese topped with olive oil and dried mint.
- "Chehardy" Fried Eggplant** \$4.95
An old world favorite served with Tahini Sauce.
- "Zainey" Stuffed Grape Leaves (6)** \$5.50
Meat stuffed or meatless; please specify.
- "Ieyoub" Stuffed Cabbage Rolls (4)** \$5.50
Beef, rice in a lemon, mint and garlic sauce.

- Lamb Taratour** \$7.95
Chunks of tender lamb topped with a taratour and pinenuts sauce.
- Sambousek "Meat Pies" (3)** \$5.95
Ground beef, onions and pinenuts wrapped in a homemade dough, fried.
- Cheese Pie** \$4.50
A mixture of Feta Cheese, onions, herbs and spices. Wrapped in philo dough; baked.
- Spanakopita (3)** \$5.95
A delicately spiced mixture of spinach and onions and feta cheese in philo dough.
- Foul Mudamas** \$4.50
A mixture of tender fava beans and chick peas in a garlic and olive oil dressing.
- Eggplant and Crab Cake** \$7.95
Lightly fried, topped with lump crab meat, and a creamy parmesan sauce.
- Spinach and Artichoke Dip** \$7.95
Served with toasted pita wedges.
- Drunken Halloumi** \$6.95
Cypriot Halloumi cheese lightly sautéed in ouzo and olive oil, served with tomatoes and garlic sauce.
- Smoked Salmon** \$8.95
Smoked in house over hickory chips. Served with olive oil toasted french bread.

Soups

Spinach and Lentil Cup \$2.95 ... Bowl \$3.95

Chicken & Vegetable ... Cup \$3.95 ... Bowl \$4.95

Salads

- Byblos Caesar** \$4.95
Romaine hearts, pita chips in our unique version of Caesar dressing.
- Tabbouleh** \$4.95
Chopped parsley, cracked wheat, tomatoes, onions and fresh mint in an extra-virgin olive oil and lemon juice dressing.
- Fattoush "Peasant Salad"** \$4.95
Garden vegetables and toasted pita bread tossed in our special house dressing.
- Fattoush & Chicken Shawarma** \$9.95
- Fattoush & Grilled Shrimp** \$10.95
Feta Cheese add .75¢

- Field Greens** \$4.95
Mixed greens, gorgonzola, walnuts, raisins in a pepper jelly vinaigrette.
- Greek Salad** \$4.95
Spinach, red onions, tomatoes and olives in a Balsamic vinegar and extra virgin olive oil dressing; topped with feta cheese.
- Yogurt Salad** \$4.50
Homemade yogurt and cucumbers in a special house dressing, topped with dried mint.
- Pinenut Salad** \$9.95
Romaine hearts tossed in homemade buttermilk garlic dressing, topped with monterey jack cheese, roasted chicken and pinenuts.

Entrées

- Rotisserie Chicken** \$10.95
Half Marinated chicken, rubbed with a mixture of exotic herbs, slowly roasted. Served with garlic mashed potatoes and vegetables.
- *Chicken Shawarma** \$11.95
Fresh boneless chicken marinated overnight in olive oil, lemon juice, garlic and aromatic Lebanese spices, broiled and thinly sliced.
- *Beef Shawarma** \$12.95
U.S.D.A. choice skirt steak marinated overnight in olive oil, red wine vinegar and aromatic Lebanese spices; broiled and thinly sliced; served with taratour "tahini" sauce.
- *Combination Shawarma** \$12.95
- *Chicken Kabob "Shish Taook"** \$11.95
Chunks of boneless, skinless chicken breast marinated and charbroiled.
- *Beef Kabob "Shish Kabob"** \$14.95
Marinated chunks of lean tenderloin, skewered with vegetables, charbroiled to perfection.
- *Lamb Kabob** \$15.95
Chunks of choice lamb striploin, marinated overnight, skewered with vegetables, charbroiled.
- *Kafta Kabob** \$10.95
A finely blended mixture of beef, lamb, onions, parsley and Lebanese spices; rolled on skewers and charbroiled.
- *Shrimp on a Skewer** \$14.95
Lightly marinated in extra virgin olive oil, herbs and spices; charbroiled.
- *Combination Kabob** \$15.95

- Marinated Ribeye** \$19.95
Cut in house, marinated in exotic juices and spices. Charbroiled and served with roasted garlic mashed potatoes.
- Veal Mediterranean** \$18.95
Milk-fed baby veal, sautéed in a wine and mushroom sauce, served with garlic mashed potatoes and vegetables.
- *Salmon Filet** \$14.95
Charbroiled. Served with Hummos and Rice Pilaf.
- *Charbroiled Fish of the Day** Market Price
Served with Hummos and Rice Pilaf.
- *Lamb Chops** \$18.95
Two "Meaty" center cut choice chops. Marinated overnight in our aromatic spice marinade. Charbroiled to perfection.
- *"Litchfield" Rack of Lamb** \$19.95
Meaty rack of lamb; marinated and charbroiled to perfection.
- *Grilled Lamb Platter** \$22.95
A center cut lamb chop, rack of lamb and a skewer of lamb strip loin kabob. Served with hummos and rice pilaf.
- Smoked Lamb Ribs** \$16.95
Smoked in house and finished over open fire. Served with fries.
- Baby Back Pork Ribs** \$16.95
Smoked in house and finished over open fire. Served with fries.
- Pasta Mediterranean** \$13.95
Shrimp, kalamata olives, vegetables, herbs, garlic and extra virgin olive oil sauce, topped with feta cheese.
- Byblos Pasta** \$9.95
Pasta, topped with a unique blend of Lamb, Beef, fresh tomatoes and Mediterranean herbs & spices.
- Vegetarian Platter** \$9.95
Your choice of four of these favorites:
Hummos, Mousaka, Spinach, Baba Ghanuj, Foul, Rice Pilaf, Mujadarah, Grape Leaves, Falafel, Brown Rice, Tabbouleh, Labneh, Cheese Pie*, Yogurt Salad
* Cheese pie with Vegetarian Platter add \$1.00.

*Plates served with hummos and imported Basmati rice pilaf.



MEDITERRANEAN CUISINE

WINE LIST

CHARDONNAY

Rosemount , Australia	\$26
St. Clement , Napa	\$31
Sterling Vintner's , Central Coast	\$19
Chalk Hill , Sonoma	\$49
Toasted Head , California	\$27

SAUVIGNON BLANC

Hogue Fume Blanc , Columbia Valley	\$23
Ferrari Carano Fume Blanc , Sonoma	\$28
Kenwood , Sonoma	\$26
Cakebread , Napa	\$47

PINOT GRIGIO

Ecco Domani , Italy	\$19
Santa Margherita , Italy	\$35
J. Winery Pinot Gris , Sonoma	\$29

OTHER WHITES

EXP Viogner , California	\$28
Encore Medley , Monterey, California	\$28
Hogue Reisling , Columbia Valley	\$19

HOUSE WINES BY THE GLASS

Chardonnay, Cabernet, Merlot, White Zinfandel	\$5
Rosemont Shiraz/Cabernet , Australia	\$5
Kendall-Jackson Chardonnay , California	\$6.50

CHAMPAGNE / SPARKLING

Chandon Brut , (Split)	\$6
Piper Hiedsieck , Sonoma	\$41
Veuve Clicquot , (750 ml), France	\$65

PORTS / DESSERT WINES

Baron Phillippe de Rothschild , Sauterne, France	\$6
Graham's Six Grapes	\$6
Calem 10 Year Tawny	\$8

CABERNET SAUVIGNON

Kenwood Yalupa , Sonoma	\$23
Freemark Abbey , Napa	\$54
Frei Brothers , Russian River	\$29
Casa Lapostolle , Chile	\$24
Trinchero Select , California	\$26
Bv , Napa	\$34

RED ZINFANDEL

DeLoach , Sonoma	\$32
Ravenswood , Sonoma	\$27
Geyser Peak , Sonoma	\$31
Bogle Old Vines , California	\$26
Kenwood , Russian River	\$29

MERLOT

Sterling , California	\$26
Buena Vista , Carneros	\$25
Rutherford Hill , Napa	\$35
Pine Ridge , Crimson Creek	\$49
Matanzas Creek , Sonoma	\$38
Bogle , California	\$23
Le Faux Frog , France	\$21

PINOT NOIR

David Bruce , Central Coast	\$42
Fess Parker , Santa Barbara	\$39
La Crema , Sonoma	\$29
Michel Picard , France	\$19
Kenwood , Russian River	\$31

OTHER REDS

Ruffino Aziano	
Chianti Classico , Italy	\$26
Chapoutier Belle Rouche Rouge , France	\$29
Chateau Musar, Houchar , Lebanon	\$36
Chateau Greysac, Medoc	\$32
Chateau St. Sulpice, Bordeaux	\$29
Montecillo Gran Reserva , Spain	\$46
Rosemount Shiraz , Australia	\$27
Pio Cesare Barbera D'Alba , Italy	\$35
Boutari Naoussa, Grand Reserve , Greece	\$29

Alcoholic Beverages

Imported Beer	\$3.25	Domestic Beer	\$2.75
----------------------------	--------	----------------------------	--------

Beverages

Iced Tea, Coffee "free refills"	\$1.89	Caffe Latte	\$2.50
Soft Drinks "free refills"	\$1.89	Panna, San Pellegrino (1/2 liter)	\$2.25
Lemonade "free refills"	\$1.89	Cappuccino	\$2.50
Lebanese Iced Tea "free refills"	\$2.25	Espresso	\$1.75
Republic of Tea	\$3.95	Lg Panna, Lg San Pellegrino (1 Liter)	\$3.95