



NB Restaurant Week \$30 Dinner Menu

Course I - Please choose one of the following:

Soup of the Day

Homemade Hummus w/Greek Pita

Chef Salad

Mixed Greens, Romaine, Fennel, Tomatoes, Champagne Vinaigrette

Course II - Please choose one of the following:

Chicken Breast Kabob Plate

Ground Sirloin "Koobideh" Kabob Plate

Chicken Breast / "Koobideh" Combo Kabob Plate

Veggie Kabob Plate

Wild Scottish Salmon Kabob Plate (Add \$5)

Filet Mignon Shish Kabob Plate (Add \$5)

All Kabob Plates are Served with: Saffron Plain Basmati Rice
Grilled Tomato, Side of Tzatziki and Shirazi

Upgrade Plain Rice to Mixed Rice {Lentil-Raisin-Date} (Add \$3)

Chicken Alfredo Fettuccine

Portobello Mushroom Ravioli with Pink Sauce

Seafood Marinara Fettuccine (Add \$5)

Filet Mignon Curry Fettuccine (Add \$5)

Lobster Ravioli with White Wine Dill Sauce (Add \$5)

All Fettuccine include Mushrooms & Sun-Dried Tomatoes and
Alfredo, Marinara & Pink Sauces are interchangeable w/ each other

Yellow Chicken Curry with Mushrooms, Onions

Wild Scottish Salmon with White Wine Dill Sauce (Add \$5)

Prime Filet Mignon with Red Wine Stilton Sauce (Add \$10)

The Above Three are Served w/ side of Vegetables & Mashed Potato

Seared Fresh Local Sea Bass w/ Veggie Risotto (Add \$10)

Course III - Please choose one of the following:

Chocolate Mousse

Port Crème Brulée

Vanilla Ice Cream & Berries OR Saffron Ice Cream

Restaurant Week Wine Special: 10% OFF ALL WINE BOTTLES

Restaurant Week Corkage Fee \$20 – 2 Bottles Max.

(*) Restaurant Week Pricing is Not Valid w/Other Discounts