

## COLD APPETIZERS

<b>Hommos</b> Creamy mashed garbanzo beans blended with olive oil, lemon and tahini, served with fresh baked pita bread 8	<b>Baba Ghannouj</b> Roasted eggplant, lemon, garlic and tahini, served with fresh baked pita bread 8
<b>Vegetarian Grape Leaves</b> House spiced rice, tomatoes parsley and onions 9	<b>Kibbe</b> Ground ultra-lean meat with seasonings and bulghar wheat 10
<b>Classic Shrimp 'Cocktail'</b> Jumbo Pink Gulf Shrimp, with pickled shallots, cocktail sauce and horseradish orange marmalade 12	<b>Ahi Tuna Tartare</b> Sashimi grade Ahi Tuna with scallions, tomatoes, and shallots in citrus ginger vinaigrette with white truffle oil 12

## Hot Appetizers

<b>Maestro's Crab Cake</b> Jumbo lump crab meat served with cilantro lime crème fraiche and stone ground mustard aioli 9	<b>Crab Dip</b> Jumbo lump crabmeat with artichoke hearts, spinach, sautéed mushrooms and blended cheeses, baked and served with toast points 11
<b>Calamari with Pepper Confetti</b> Succulent baby squid pan-fried with a confetti of pepperoncinis and sweet bell peppers in lemon butter sauce 9	<b>Artichoke Hearts Tosca</b> Hearts of artichoke fried in a light Tosca batter, served with a white wine and caper butter 8
<b>Makanek</b> Mild lamb sausage sautéed with garlic, lemon and tomato 9	<b>Fried Kibbe</b> Lean meat stuffed with pine nuts and onions, served with hommos 10
<b>Meat Grape Leaves</b> Filled with house spiced ground meat and rice 9	<b>Field Mushrooms Gratine</b> Wild mushrooms sautéed with parsley, garlic and burgundy wine and topped with Asiago cheese on a French bread crostini 11
<b>Soujek</b> Spicy lamb sausage sautéed with tomato, garlic and lemon. 9	<b>Hommos with Beef</b> Maestro's house made hommos topped with sautéed beef tenderloin tips and pine nuts 13

18% Gratuity automatically included for parties of 8 or more.

No Separate Checks for parties of 8 or more

The finest of smoking supplies and accessories available at Le Cigar Emporium, our neighboring smoking lounge and cigar bar.  
 Ask your server about cooked to order items as consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of exposure to food borne illnesses.

## Soupes

Soupe de Jour with seasonally available ingredients 4  
 Maestro's French Onion Gratine 7  
 Traditional Lebanese Yellow Lentil Soup 6

## Salades

<b>Salade de la Maison</b> Organic mixed greens olives, tomatoes, and croutons, served with house dressing 6	<b>Tabouleh</b> Parsley, Bulghar wheat, tomato, olive oil and lemon juice 7	<b>Fatoush</b> Fresh vegetables tossed with toasted pita bread 7
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<p><i>Salade Caesar</i> Hearts of romaine with shaved Parmesan-Reggiano cheese, and croutons 7</p> <p><i>Salade Nicoise</i> Potatoes, tomatoes, green beans, olives, radishes, onions, capers, hard boiled egg, scallions, and garlic in olive oil and lemon with sea salt 10</p> <p><b>Add To Your Salad</b> Add Chicken – 5 Add Salmon– 6 Add Ahi Tuna – 6 Add Shrimp – 6</p>	<p><b>Maestro's Kabob Platter</b> Skewered Shrimp Beef Shish Kabob Shish Tawook Beef Shish Kafta Grilled Vegetables Rice For Two People – 38 For Four People – 75</p>	<p><i>Salade à la Grecque</i> Crisp romaine hearts with feta cheese, olives, pepperoncinis, and fresh beets 7</p> <p><i>Petite Filet Salade</i> 5 oz filet of beef served on fresh greens with red onion, tomatoes, grapes, and balsamic vinaigrette 14</p> <p><b>Dressings</b> House Feta Vinaigrette Mango Chardonnay Balsamic Vinaigrette Traditional Caesar Ranch Gorgonzola Cream</p>
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**MAESTRO'S Mezza platter**

4 Selections (30) 8 Selections (59) 12 Selections (85).

- Labneh- creamy yogurt with olive oil
- Shankleesh- Cheese with scallions and tomatoes
- Sambousek- flaky pastry dough filled with cheese
- Makanek-Mild lamb sausage sautéed and topped with garlic and lemon, tomato
- Soujek- spicy lamb sausage sauteed with tomato and garlic and lemon
- Basterma- Spiced and air dried beef, thin sliced
- Fresh artichoke hearts Tosca
- Syrian Cheese with thyme
- Fried Kibbee- lean meat stuffed with pine nuts and onions
- Falafel with tarator sauce
- Vegetarian grape leaves
- Hearts of Palm marinated in lemon oil and herbs

**From the Sea**

<p><i>Whitefish Ste. Claire</i> Crusted with French Feta cheese and served with Tapenade de Savoie 24</p>	<p><i>Filet de Saumon</i> Wild Atlantic Salmon, pan roasted with white wine, lemon caper butter, seasonal vegetables and rice 22</p>	<p><i>Crab Cake Dinner</i> Our signature cake from the appetizer menu served with seasonal vegetables and orzo pasta 23</p>
<p><i>Seafood Pasta</i> Linguine tossed with shrimp, scallops, calamari, mussels, bell peppers, mushrooms, scallions, garlic, white wine and butter 27</p>	<p><i>Crevettes Mignonettes</i> Shrimp sautéed in herbed garlic butter with rice and seasonal vegetables 23</p>	<p><i>Seared Ahi Tuna</i> With mango ginger chutney, orzo pasta, seasonal vegetables, and shankleesh aioli 29</p>

**From the Land**

<p><i>Shish Kabob</i> Your choice of beef or lamb skewer, seasoned and char grilled with vegetables and rice 17</p>	<p><i>Shish Kafta</i> Fine ground meats mixed with onion, parsley and spices, skewered and char grilled with vegetables and rice 15</p>	<p><i>Shawarma</i> Chicken breast or beef sirloin thinly sliced and served with classic condiments and rice 14</p>
<p><i>Chicken Vino Bianco</i> Sautéed with tomatoes, scallions, onion, mushrooms, garlic, lemon juice and white wine served over linguine 19</p>	<p><i>Shish Tawook</i> Char grilled chicken specially seasoned and served with garlic sauce, grilled vegetables and rice 16</p>	<p><i>Filet Diane</i> 10 oz. butter-flied filet mignon with seasonal vegetables, mashed potatoes and mushroom demi-glace 31</p>
<p><i>Braised Beef Short Ribs</i> With mustard molasses glaze, fingerling potatoes, and seasonal vegetables 29</p>	<p><i>Coq Au Vin</i> Chicken breast sautéed with a pan sauce of pearl onions, mushrooms, and red wine, served with fingerling potatoes 20</p>	<p><i>Grilled Lamb Chops</i> Single or Double bone chops served with feta aioli, mashed potatoes and seasonal vegetables 29</p>

<p><i>Chicken Breast</i> Marinated and char grilled to perfection served with mashed potatoes and seasonal vegetables 18</p> <p><i>Six Cheese Tortellini</i> Tri-colored tortellini with assorted cheeses served with a traditional pesto and sun dried tomato crème sauce 19</p> <p><i>Vegetarian Grape Leaves</i> Seasoned rice, onions, tomatoes and garlic, served with hommos and grilled tomatoes 15</p>	<p><i>Maestro Filet</i> 12 oz. filet mignon char-grilled, topped with tomato, mushroom and Asiago cheese; served with mashed potatoes and vegetables 36</p> <p><u><i>Maestro's Platter</i></u> <u><i>Our House Specialty</i></u> 10 oz filet of beef tenderloin served with jumbo shrimp, mashed potatoes, and asparagus 45</p> <p><i>Pasta Giardino</i> Cavatapi pasta tossed with artichoke hearts, mushrooms, and seasonal vegetables in basil pesto 19</p>	<p><i>Rib Eye Steak</i> 16oz. char-grilled and served with beurre de maison, mashed potato and seasonal vegetables 28</p> <p><i>Mediterranean Chicken</i> Stuffed breast with spinach, feta, sun dried tomato, and Portobello mushroom, in sun dried tomato cream sauce 23</p> <p><i>Falafel Entrée</i> Fresh falafel cakes served with tarator sauce 12</p>
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