

# TABRIZI’S

## MEZZA-STARTERS

**DAY-BOAT GRILLED SCALLOPS**  
ON ROSEMARY SKEWER, BEURRE BLANC SAUCE 12

**GRILLED HALLOUMI CHEESE**  
WITH CUCUMBERS, TOMATOES, KALAMATA, PITA 9

**AVOCADO-CRAB**  
HALF AVOCADO, JUMBO LUMP, GARLIC AIOLI 15

**FALAFEL**  
SIX PIECES WITH MINI SALAD, TAHINI DIP AND PITA 10

**GRAPE LEAVES**  
SIX PIECES - STUFFED WITH RICE, SPICES, W/TZATZIKI 8

**CHARRED GREEN BEANS**  
SPRINKLED WITH ROASTED PECANS, EVOO, SALT 7

**ROLLS ROYCE**  
SAUTEED EGGPLANT ROLL, MUSHROOMS, MOZZARELLA, PROSCIUTTO, IN GORGONZOLA WINE-CREAM SAUCE 12

**CALAMARI -FRIED**  
LIGHTLY PANKO COATED, CANOLA- OIL FRIED 12

**CHICKEN WINGS (SPICY)**  
IN POMEGRANATE STARDUST SPICES 15

**BAKED CAULIFLOWER**  
WITH TAHINI-LEMON PARSLEY DIP 8

**BAKED BROCCOLINI**  
WITH STILTON CHEESE, SPRINKLED WITH ROASTED SUNFLOWER SEEDS 10

**CRAB DIP**  
LOUISIANA LUMP CRABMEAT, ONIONS, GARLIC, CREAM CHEESE WITH CRUSTY BAGUETTE 14

**HUMMUS**  
CHICKPEAS, TAHINI, LEMON JUICE, GARLIC, SALT 8

**TUNA TARTARE**  
SASHIMI GRADE, AVOCADO, GINGER, SESAME OIL 14

**ZUCCHINI IN GOTGONZOLA AND BAGUETTE**  
CRUNCHY SAUTEED, DOLCE GORGONZOLA, CREAM 12

**KIBBEH**  
LAMB AND BULGUR WHEAT SHELL, STUFFED WITH GROUND LAMB, ONIONS AND SPICES + TZATZIKI 14

**BABA**  
EGGPLANT, JALAPEÑO, TAHINI, L. JUICE, SALT, GARLIC 8

**QUINTET PLATTER FOR TWO**  
HUMMUS, BABA, TABBOULEH, GRAPE LEAVES, FALAFEL, CRISPY PITA CHIPS + PITA 24

**AHI TUNA**  
SASHIMI GRADE PEPPER ENCRUSTED MEDALLIONS, MIXED GREENS, WASABI SAUCE, SERVED RARE 14

**SHRIMP AND SCALLOPS**  
PAN-SEARED, GARLIC, TOMATO SAUCE, OIL 12

## SALADS

**GREEK**  
ROMAINE, FETA, TOMATOES, CUCUMBERS  
RED ONIONS, PARSLEY, EVOO/CITRUS 9

**CAESAR**  
ROMAINE, SHAVED PECORINO, CRACKED PEPPER, PARMESAN DRESSING, SIDE PITA CRISPS 9

**TABOULEH**  
QUINOA, PARSLEY, ROMAIN, TOMATOES, DICED BELL PEPPERS, LEMON EVOO DRESSING 9

**ARUGULA SALAD**  
ARUGULA, LEMON, EVOO, SHAVED PECORINO CHEESE 9

**WINTER SALAD**  
WINTER GREENS, DATES, DRY FIGS, ROASTED PECANS, POMEGRANATE MUSTARD DRESSING 10

## PIZZAS (THIN CRUST) AND WRAPS

**PEPPERONI-** MOZZARELA ITALIAN PEPPERONI 16

**MARGARITA-** MOZZARELA, BASIL OIL 16

**VEGETABLES-** ZUCCHINI, KALAMATA, BELL PEPPERS, EGGPLANT, MUSHROOMS, CAULIFOOWER, MOZZARELLA 16

**FALAFEL WRAP**  
TABOULEH, HUMMUS, PEPPERONCINI, TAHINI, FLATBREAD 10

**LAMBURGHINI WRAP (LAMB BURGER)**  
HUMMUS, TABBOULEH, WRAPPED IN NAAN + FRIES 14

## GRILL/ENTREES/PASTA

**ROCKFISH BLACKENED -PAN-SEARED**  
ALASKAN WILD, LEMON, BASMATI RICE, ROASTED SLIVERED ALMONDS, BROCCOLINI 26

**SALMON GORGONZOLA PASTA**  
CANADIAN SALMON, SPAGHETTI, DOLCE GORGONZOLA BROCCOLINI , WHITE WINE, AND A HINT OF CRÈME 24

**MERMAID WITH ROASTED BROCCOLINI**  
PRAWNS, SPAGHETTI, BROCCOLINI, PARMESAN, SUN-DRIED TOMATOES IN GARLIC EVOO 24

**HALF A DOZEN LAMB LOLLIPOPS**  
FREE RANGE, GRILLED TO PERFECTION, SERVED WITH ROASTED CAULIFLOWER AND GRUYÈRE CHEESE 26

**THREE CHEESE RAVIOLI**  
PARMESAN, PECORINO, PROVOLONE CHEESE IN BASIL MARINARA, PARMESAN 12

**SPAGHETTI BOLOGNESE**  
BEEF AND LAMB, MARINARA, PARMESAN 15

**SPAGHETTI CARBONARA**  
PARMESAN, CREAM, PANCETTA, CRACKED PEPPERS 15

**CHICKEN KEBOB**  
YOGURT MARINATED CHICKEN, SPICES, SALAD & RICE 12

**NEW YORK STRIPLOIN 12OZ**  
NEW ZEALAND FREE RANGE GRILLED 12OZ STEAK IN SHIITAKE-VEAL DEMI GLACE, SERVED WITH BRUSSEL SPROUTS AND FRIES 30

**LAMB KEBOB**  
NEW ZEALAND LAMB, SKEWER, MIXED SALAD, & RICE 14

**MOROCCAN SPICY CHICKEN BREAST**  
TENDERS, SQUASH, TOMATOES, CELERY, GARLIC, GARBANZO, CARROTS, IN OWN STOCK + SIDE RICE 18

**TURKISH LAMB DELECACY (PASHA)**  
GROUND LAMB, EGGPLANT, RICE, SALAD &TZATZIKI 18

**CRAB CAKE**  
BAKED JUMBO LUMP CRAB CAKE WITH FARMER’S COLESLAW, SPICY GHOST PEPPER TARTAR SAUCE 12

**BEEF& LAMB LASAGNA**  
RICOTTA, MOZZARELLA, PARMESAN, MARINARA, SPICES 14

**EGGPLANT ARTICHOKE LASAGNA**  
MARINARA, PARMESAN, MOZZARELLA, RICOTTA 12

## SIDES \$3 EACH

PITA CRISPS, FLATBRD, RICE, ZAATAR & OIL, FRIES, TZATZIKI, TAHINI, GRILLED CHICKEN TNDRS (\$12) SIDE SALMON 18, SIDE AHI 10, SIDE SHRIMP 12, SIDE CHARRED BRUSSEL SPROUTS 6, SIDE BROCCOLINI GARLIC 6

## FINALE

BAKLAVA PISTACHIO, HONEY 6

BURMA, SHREDDED PHYLO, PISTACHIO HONEY 6

TIRAMISU-CLASSIC, ESPRESSO, MASCARPONE, + RUM 6

BELGIAN CHOCOLATE CAKE (IMPORTED) 6

CRÈME BRULEE 6,

FRENCH CREPE, CHOCOLATE/OR ORANGE MARMALADE 7

CASSATA-ITALIAN ICE CREAM WITH PICKLED FRUITS AND AMARENA CHERRIES 7

VANILLA ICE CREAM, CHOCOLATE, OR STRAWBERRY 6

ESPRESSO, CAPPUCCINO, HOT CHOCOLATE AND ASSORTED TEAS ARE AVAIABLE UPON REQUEST

## CHEF’S TABLE DINNER UP TO SIX PEOPLE

IF YOU ARE A TRUE FOODIE AND HAVE AN OPEN-MINDED APPROACH TOWARD UNUSUAL TASTES AND FLAVORS OF UNCOMMON FOODS, THEN YOU SHOULD TRY OUR FIVE-COURSE DINNER, PAIRED WITH WINES AND A DESSERT A TWO-WEEK ADVANCED RESERVATION IS REQUIRED \$120 PER PERSON, INCLUDING TAXES AND GRATUITY

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE. A MANDATORY GRATUITY OF 22% WILL BE APPLIED ON ALL PARTIES OF 6 AND MORE GUESTS. WE RESERVE THE RIGHT TO REFUSE SERVICE, AND CUTOFF ALCOHOL CONSUMPTION FOR ANY AND NO REASON.