



DINNER MENU

SOUP

Lentil Soup: CUP \$5 / BOWL \$6

SALADS

Fatoosh: Pita bread, lettuce, cucumber, tomatoes, onions, parsley and fresh mint tossed in lemon and olive oil seasoned dressing. **SM \$5 / LG \$9**

Orzo Pasta Salad: Orzo tossed with spinach, red and green peppers, red onions, fresh herbs, feta cheese and seasoned lemon olive oil vinaigrette. **\$8**

Mozzarella Caprese: Fresh mozzarella cheese layered with Roma tomatoes, and fresh basil. Tosseda with Balsamic vinegar and extra virgin olive oil. **\$9**

APPETIZERS

The Buckley House Platter: Tabouleh, hummus and baba ganouj served with pita bread. **\$11**

Hummus: Topped with Shawarma Meat **\$11**

Mediterranean Seafood Phyllo Baskets: Puff pastry stuffed with curry cream cheese, peppers, onions, and shrimp, scallops and lobster. Topped with lobster bisque sauce. **\$10**

Shrimp Cocktail: **\$16**

Grape Leaves: Stuffed with seasoned rice and topped with a tomato, yogurt cucumber sauce. **\$11**

Roasted Portobello Mushroom: Served with grilled red onions, asparagus and a tomato vinaigrette. **\$9**

BEVERAGES

Sparkling Water: **\$3**

Turkish Tea, Turkish Coffee: **\$2.50**

Mighty Tea Leaf Assorted, Flavored Tea: **\$2.50**

Boston Stoker Coffee (regular or decaf): **\$2.50**

Mango Juice: **\$3.50**

Carrot Juice: **\$3.50**

Pepsi/Diet Diet Pepsi, Sierra Mist, Diet Sierra Mist: **\$2.50**

Non-Alcoholic Lebanese Beer in a variety of flavors: **\$3**

Be sure to check out our beer and wine menu!

ENTREES

Middle Eastern Grill: Lamb or chicken kabob served over couscous and vegetables. **\$29**

Romano Crusted Chicken: Breaded chicken breast seasoned with Japanese bread crumbs. Sautéed and served over linguini in a tomato basil cream sauce with a vegetable medley. **\$26**

Cajun Shrimp Angel Hair Pasta: Shrimp sautéed with tomatoes, Kalamata olives, asparagus, garlic, basil, and tossed with Cajun angel hair pasta. **\$27**

Chicken Dijonais: Seasoned chicken breast and artichoke hearts topped with a Dijon white wine sauce and served with potatoes and vegetable medley. **\$26**

Beef Tenderloin: 8 oz. beef tenderloin seasoned and grilled with a black pepper Chianti sauce. Served with vegetable medley, potatoes, and a fried net of onions. **\$32**

Mediterranean Fusili: Fusili pasta tossed with extra virgin olive oil, garlic, broccoli, sundried tomatoes, artichoke hearts, eggplant, fresh basil and romano cheese. **\$23**

Salmon with Peaches: Sauteed salmon with peaches, walnuts, cinnamon, and brandy cream sauce. Served with vegetable medley and potatoes. **\$29**

Mixed Grill: Tilapia, scallops and shrimp served over saffron lobster bisque risotto and sautéed vegetables. **\$28**

Eggplant Parmigiana: Breaded eggplant topped with fresh mozzarella cheese and served with linguini tossed with marinara sauce. **\$25**

Blackened Scallops: served with tri-color peppers, roasted garlic, cream sauce, and cheese tortellini. **\$28**

DESSERT

Baklava: **\$7**

Chocolate Caramel Mousse: **\$9**

Rice Pudding: **\$6**

Vanilla Crème Brulee: **\$8**

Chocolate Torte with Raspberry Sauce: **\$8**

Tiramisu : **\$10**

The Buckley House Resturant