



332 Front St., Marietta, OH, (740) 374-4400, www.BHRestaurant.com

SOUP

Lentil Soup (cup - \$5.00; bowl - \$6.00)

SALADS

Fatoosh – Pita chips, lettuce, cucumber, tomatoes, onions, parsley and fresh mint tossed in lemon and olive oil seasoned dressing. (small - \$5.00; large - \$9.00)

Mozzarella Caprese – Fresh mozzarella cheese layered with Roma tomatoes, and fresh basil. Tossed with Balsamic vinegar, olive tapenade and extra virgin olive oil. \$9

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



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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

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

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

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

Salmon with Peaches – Sautéed New Zealand King 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, truffle cream sauce, and gnocchis. \$28

DESSERTS

Baklava - \$7

Vanilla Crème Brulée - \$8

Tiramisu - \$10

Rice Pudding - \$6

Chocolate Torte - \$8

Chocolate Caramel Mousse - \$9