



## **SOUP**

Chef's Special Soup of the Day (cup - \$4.00; bowl - \$5.00)

Lentil Soup (cup - \$4.00; bowl - \$5.00)

## **SALADS**

Fatoosh – Pita bread, lettuce, cucumber, tomatoes, onions, parsley and fresh mint tossed in lemon and olive oil seasoned dressing. \$7

Orzo Pasta Salad – Orzo tossed with spinach, red and green peppers, red onions, fresh herbs, feta cheese and seasoned lemon olive oil vinaigrette. \$6

Mozzarella Caprese – Fresh mozzarella cheese topped with beefsteak tomatoes, and fresh basil. Tossed with Balsamic vinegar and extra virgin olive oil. \$8

## **APPETIZERS**

The Buckley House Platter - Tabouleh, hummus and baba ganouj served with pita bread. \$9

Mediterranean Seafood Phyllo Baskets – Puff pastry stuffed with curry cream cheese, peppers, onions, and shrimp, scallops and lobster. Topped with lobster bisque sauce. \$9

Arrayas – Pita bread stuffed with seasoned ground beef and lamb. Served with a side of garlic, cucumber, and mint yogurt sauce. \$8

## **ENTREES**

Escander (meat or chicken) – Beef or chicken, tomato sauce and yogurt. Served with sautéed vegetables over pita bread and toasted pine nuts. \$16 (chicken)  
\$18 (beef)

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. \$18



Chicken Florentine Crepes – Crepes stuffed with chicken, mushrooms, spinach and shallots. Topped with the Chef's special sauce. \$17

Lamb or Chicken Shish Kebab – Marinated and grilled lamb or chicken skewers served with vegetable medley, couscous and tomato garlic curry sauce. \$19

Beef Tenderloin – 8 oz. beef tenderloin seasoned and grilled with a black pepper Chianti sauce. Served with vegetable medley, garlic roasted mashed potatoes, and a fried net of onions. \$25

Mediterranean Fusili – Fusili pasta tossed with extra virgin olive oil, garlic, broccoli, sundried tomatoes, artichoke hearts, eggplant, fresh basil and romano cheese. \$16

Salmon with Peaches – Sauteed salmon with peaches, walnuts, cinnamon, and brandy cream sauce. Served with vegetable medley and roasted garlic mashed potatoes. - \$19

Mixed Grill - Tilapia, scallops and shrimp served over saffron lobster bisque risotto and sautéed vegetables. \$21

Blackened Tilapia – served with sautéed vegetables, roasted garlic, Cajun cream sauce, and cheese tortellini. \$18

## **DESSERT**

Baklava - \$6

Mango Custard - \$5

Fruit Tabouleh - \$6

Chocolate Mousse Cake with Raspberry Sauce - \$6

## **BEVERAGES**

Turkish Tea, Turkish Coffee, (served hot or iced) - \$2.50

Mighty Tea Leaf Assorted, Flavored Tea (served hot) - \$2.50

Boston Stoker Coffee (regular or decaf) - \$2.00

Mango Juice - \$3.50

Carrot Juice - \$3.50

Pepsi/Diet Diet Pepsi, Mountain Dew, Sierra Mist, Diet Sierra Mist - \$2.00