**LUNCH MENU**

### STARTERS

- Soup of the Day | 5
- Chicken Barley | 5
- Roasted Eggplant & Garlic Purée | 10
  - Grilled Flat Bread
- Sautéed Shrimp | 14
  - Garlic Lime Sauce

### PERSIAN SPECIALITIES

*Served with Basmati Rice & Grilled Tomato*

- Koobideh Kabob | 16
  - Sirloin, Lamb or Chicken
- Pomegranate-Walnut Chicken | 16
  - Saffron Basmati Rice
- Ghorme Sabzi | 16
  - Seven Herb Stew, Braised Beef
- Shish Kabob | 17
  - Pick Two
  - Sirloin, Shrimp, or Chicken

### SALADS

#### SALAD ADD-ONS

- Chopped Chicken or Sirloin | 6
- Fire Roasted Chicken | 7
- Fire Roasted Salmon | 9
- Shrimp & Scallops | 13
- Atlas | 8
  - *Spring Greens, Walnuts, Bleu Cheese, in Sherry Vinaigrette*
- Caesar | 8
- *Hearts of Palm, Artichoke, Kalamata Olives*
- Persian | 10
  - *Cucumber, Tomatoes, Red Onion, in Lime Vinaigrette*

### ENTRÉES

- Gulf Shrimp | 21
  - *Citrus Beurre Blanc Sauce, Basmati Rice*
- Jacob’s Trout | 16
  - *Herb Beurre Blanc Sauce, Mashed Potatoes*
- Walleye | 18
  - *Sautéed Bell Peppers, Curried Potatoes*
- Atlantic Salmon | 18
  - *Black Bean Sauce, Basmati Rice*
- Seared Sea Scallops | 21
  - *Lemon Butter Sauce, Mashed Potatoes*
- Vegetarian Platter | 13
  - *Grilled Vegetables, Basmati Rice, Roasted Eggplant*
- Atlas Chicken | 16
  - *Beurre Blanc Sauce, Mashed Potatoes*
- Grilled Lamb Chops | 22
  - *Mashed Potatoes*

### SANDWICHES

*Choice of Fries, Mixed Green Salad or Soup*

- Grilled Chicken | 14
  - Spinach Pesto, Muenster Cheese
- Tenderloin Steak | 18
  - Peppers, Onions, Cheese
- Sautéed Walleye | 16
  - Harissa Mayonnaise
- Portobello Mushroom | 13
  - Caramelized Onions, Mozzarella Cheese

### CHEF’S FAVORITES

*Kabob Style & Fire Roasted Over a 1200º Grill*

- Boneless Chicken | 16
- Beef Tenderloin | 25
- Free Range Lamb | 21
- Atlantic Salmon | 18