

A Great Start...



The World's Most Luxurious Cuisine

SOUP & SALAD	TAPAS	FLATBREAD & MORE
Harira Soup Plum tomato stock, Chickpeas, Lentils, Celery, Cilantro Bowl 8 Cup 6	Spicy Moroccan Wings Jumbo Wings smothered in Harissa. Served with Mint-Yogurt 13	Moroccan Sliders 3 Kobe Beef Sliders, Zalouk Smoked Egg-plant & Shakshuka 16
Marrakech Salad Warm Moroccan Eggplant, Feta Cheese, Olives, Cucumber, Cherry Tomato 10	Moroccan Eggplant with Pita Bread 6	White Pizza Parmesan, Ricotta, Mozzarella, Goat Cheese 10
Mendoubia Salad Baby Spinach, Goat Cheese & Cranberry in Phyllo, Toasted Pine Nuts, Cranberry-Vin 11	Trio Potato Crab Cakes with Harissa-Aioli 9	Merquez Pizza Ground Lamb, Bell Pepper, Caramelized Onions 13
Baby Arugula Salad Turkish figs, Parmesan, Pecans, Tomatoes, Dijon-Balsamic Vinaigrette 11	Shrimp Fritters Crispy Shrimp, Jalapenos 13	Piquillo Shrimp Pizza Piquillo Peppers, Feta Cheese 13
	Boneless Short Ribs Red Wine & Prunes braised, with fried leeks & Sesame 13	Steak & Wild Mushrooms Pizza Tender sliced Beef, Caramelized Onions, Gorgonzola Cheese 15
	Four Sampler Plate Hummus, Mixed Olives w. Feta, Crab Cakes & Grilled Pita with Olive Oil 16	

OLD WORLD APPETIZERS

NEW WORLD APPETIZERS

Merguez Tangierino Spiced Ground Lamb in Phyllo Dough Served with Smoked Eggplant & Olives 11	Sahara Shrimp Four shrimp drenched in Charmoula sauce and served with grilled Herb-Crostini 14	Maine Sea Scallops * Pistachio Scallops, Apples, Truffle-Oil Cauliflower Purée, Peach Sauce 16	Blazing Beef Tenderloin* Sliced Beef, Grilled Pineapple & Corn, Teriyaki Sauce 14
Chicken B'stilla Delicate Phyllo Pie braised Chicken with toasted Almonds, topped with cinnamon & sugar and served with Mint-Yogurt 12	Moroccan Fisherman's Stew Shrimp, Squid, White Fish stew, all simmered in a Tomato & Cilantro broth. Served with Herb-Crostini 14	4 Layer Tuna Tartar * Layers of Spicy Tuna, Guacamole, Cucumber, Honey-Mango, Lemon Juice, Crispy Wonton 16	Ras El Hanout Foie Gras Pan Seared Foie Gras, B'stilla of Duck with Poached Figs, Toasted Almonds & topped with a Cherry Glaze 21

OLD WORLD ENTREES

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Seven Vegetable Couscous Medley of Braised Butternut Squash, Baby Turnip, Cabbage, Carrot, Chickpeas, Tomato & Onion 19	Moroccan-Sicilian Eggplant A Tower of Breaded Crispy Eggplant & Layers of Cheese, Turkish Figs, Apricots, Shiitake Mushrooms, Charmoula Sauce 21
Salmon Baha* Roasted Salmon in Harissa & Herbs, Baby Carrots, Bell Peppers, Olives, Charmoula 26	Fish of the Day Pistachio Crusted Fresh Fish, Cauliflower Purée, Braised Leeks, Grilled Corn, Blood Orange-Grand Marnier 33
Tagine Djaj Roasted Statler Chicken in Lemony Sauce, Filled with Spinach, Preserve Lemon, Green Olives with Crispy French Frites or Couscous 25	Sashimi Kissed Tuna Sesame Crusted & Marinated in Balsamic Reduction, Spicy Crabmeat Potato Cake & a fresh Pineapple Salad 29
Couscous Royal Braised Lamb Shank in Honey & Rosemary, Spiced Merguez, Medley of Seven Vegetable Couscous 28	Ras El Hanout Roasted Duck Breast * B'stilla of Duck, Roasted Apples, Sweet Potato Puree 31

CHOPHOUSE SELECTION

M'rouzia of Boneless Short Ribs* Braised Tender Short Ribs in Figs, Prunes, Roasted Apples, Toasted Sesame, Almond/Raisin Couscous 28	Sultan's Kadra* Za'atar Spiced Rack of Lamb, Three Cheese-Filled Eggplant, Wild Mushrooms, Figs, Apricots, Rosemary Reduction 34
Trio Lamb Chop* Marinated in Herbs Lamb Loin Chops, Za'atar Spiced Asparagus, Truffle-Oil Mashed Potatoes 34	8oz. Grilled Prime Filet Mignon* Za'atar Spiced Roasted Asparagus, Onions & Kalamata Olives, Truffle-Oil Mashed Potatoes, Red Wine Reduction 36
12oz Prime New York Sirloin* Sautéed Aromatic Wild Mushrooms, Truffle-Oil Cauliflower Purée, Red Wine Reduction 32	
Make your Chophouse a Surf & Turf Maine Scallops \$5 Each Jumbo Shrimp \$4 Each	

SIDE DISHES 8

Mini Couscous	Crisp French Fries & Parmesan Cheese	Truffle-Oil Mashed Potatoes	Aromatic Asparagus	Wild Mushrooms
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HAND CRAFTED COCKTAILS & MARTINIS

French Kiss Raspberry Vodka, Cointreau, Pineapple Juice, Cranberry Juice	Moroccan Mojito Bacardi Rum, Cassis, Moroccan Mint Tea, Lime & Mint
Blue Kasbah Bacardi & Goslings Rum, Blue Curacao, OJ, Pineapple & Lime	Bazaar's Bounty Fresh Fruit Infused Tequila, Fresh Lime, Lemon/Lime Soda
Blood Orange Cosmo Pink Grapefruit Vodka, Blood Orange Juice, Cranberry	Sultry Mango Margarita Patron Silver, Cointreau, Mango Nectar, S&S, Lime
Flying Carpet Grey Goose O, Hypnotic, Simple Syrup, Prosecco	The Johnny Ginger Johnny Black, Ginger Beer, Fresh Lime Juice
Harem Catcher Mango Vodka, Limoncello, OJ, Sugar Rim, Lemon	Rose of Taza Hendricks's, St. Germaine, Prosecco, Rose Water, Muddled Cucumber
Snake Charmer Raspberry Vodka, St. Germaine, Chambord, Prosecco	Attar's Soul (spicy) Veggie Infused Vodka, Vermouth, Olive Brine, Bleu-Cheese Olives
Bedouin Cave Belvedere Vodka, Cointreau, Orange, Juice, Red Bull	Drunken Camel Irish Whiskey, Moroccan Iced Tea, Orange Slice, Ginger Beer
Southern Smash Makers Mark, Fresh Mint, Peach, Simple Syrup, Soda	Chocolate Bomba Godiva Chocolate, Smirnoff Vanilla, Baileys, Cream, Chocolate

DRAFT BEER \$6

BOTTLED BEER

Stella Artois / Harpoon IPA	Clausthaler N/A 6 / Sam Adams Boston Lager 6 / Michelob Ultra 5 / Corona 6 / Coors Light 5 / Heineken 6
Guinness / Sam Seasonal	Amstel 6 / 961 Lebanese Lager 7 / Duvel 9 / Chimay Blue 11 / Weihenstephaner Dunkel 7
	Jack's Abby Hoponius Union 7 / Avery Maharaja (22oz) 13 / Dogfish Head 90 Minute 7

*Consuming raw or undercooked meat, poultry, seafood, or shellfish may increase your risk of food-borne illness.
Not all ingredients are listed in menu description. Please alert your server to any food allergies that you may have.
An 18% gratuity is added to all parties of 6 & larger. Maximum four credit cards per party.
Founder / Executive Chef- Samad Naamad, Chef de Cuisine -Zoubir, Abe