

# DINNER

## SALADS

<b>MIXED GREENS:</b> served with shallot vinaigrette	6
<b>ARUGULA:</b> with endive, cherry tomatoes, and shaved parmesan reggiano cheese	8
<b>PAN ROASTED GOAT CHEESE:</b> with mixed greens, toasted walnuts, and shallot vinaigrette	10.50
<b>GRILLED SHRIMP:</b> mixed greens, red pepper, onion and asian sesame dressing	10.75
<b>WOOD SMOKED SALMON:</b> mixed greens and shallot vinaigrette	11
<b>CAESAR:</b> served with shaved parmesan reggiano cheese and anchovies	9.50
	*with grilled chicken breast 11.75
<b>HIJIKI:</b> with breaded tofu, avocado, cucumber, sprouts, watercress & asian sesame dressing	10
	*substitute grilled shrimp 12

## SANDWICHES

<b>FALAFEL:</b> with lettuce, tomato, sauerkraut and tahini dressing in pita	7
<b>WARM MOZZARELLA:</b> portobella mushrooms, spinach, & sundried tomato puree on baguette	9.50
<b>GOAT CHEESE:</b> grilled tomatoes, eggplant, and peppers with tapenade on baguette	9.50
<b>WOOD SMOKED SALMON:</b> with dill mayonnaise on sourdough toast	10.75
<b>CHICKEN CUTLET:</b> romaine, tomatoes, pickle, egg and mayo on ciabatta bread	10.75
<b>ORLIN BURGER:</b> ground sirloin, grilled w/middle eastern spices served with mixed greens	10.75
*all sandwiches served with french fries & salad	

## VEGETARIAN DISHES

<b>HUMUS PLATE</b>	6.50
<b>BABAGANUSH PLATE</b>	6.75
<b>TABOULI PLATE</b>	6.75
<b>VEGETARIAN COMBO:</b> babaganush, humus, tabouli, and basmati rice	10.75
<b>HUMUS AND FALAFEL PLATE:</b> served with small salad	9.75
<b>VEGGIE BURGER:</b> made with walnuts, soy beans and spices w/cheddar cheese on ciabatta	9.75

## **HOT ENTREES**

<b>GRILLED HANGAR STEAK:</b> served with watercrees and steak frites in a port wine sauce	15
<b>ROSEMARY LEMON CHICKEN:</b> served with herb mashed potatoes and seasonal vegetables	15
<b>CHICKEN SCHNITZEL</b> w/crushed potatoes, seasonal vegetables and grain mustard sauce	15
<b>GRILLED INDONESIAN CHICKEN:</b> with peanut sauce, served with rice and spinach	15
<b>SESAME SALMON W/ASIAN VEGTABALES</b> over bok choy, with hijiki salad, pickled lotus root & rice	17
<b>SAUTEED SALMON:</b> saffron sauce, red potato and broccoli with eggplant caviar and shallot puree	17

## **PASTA** served with parmesan reggiano

<b>LINGUINE WITH TOMATO ROSEMARY SAUCE:</b> with fresh basil and parmesan	9
<b>MUSHROOM RAVIOLI:</b> with basil cream sauce	11.75
<b>LINGUINE WITH SAUTEED SHRIMP:</b> in a garlic sauce with tomatoes and basil	2.25
<b>PENNE WITH CHICKEN:</b> in a cream sauce with sundried tomatoes, mushrooms, & mozzarella	12.25

## **SIDES**

<b>HERB MASHED POTATOES</b>	3.5
<b>BASMATI RICE</b>	3.5
<b>SAUTEED BROCCOLI with portobella mushrooms</b>	4
<b>SAUTEED SPINACH with shallots</b>	4
<b>FRENCH FRIES</b>	3.5