

Join us on

WEDNESDAY, DECEMBER 31ST

NEW YEAR'S EVE

Dinner for Two \$160

APPETIZERS **Coconut Shrimp, Samosas, Hummus, Greek Salad**

ENTREES **Filet Mignon with Grilled Shrimp**
Filet mignon, grilled shrimp, served with grilled potatoes, and grilled vegetables.

Salmon with Lamb Rack
Filet of salmon, grilled lamb rack, rice, and grilled vegetables.

DESSERT **Baklava or Cheesecake**

DRINKS **Champagne**

INCLUDES **New Year's Eve Party favors!**



Salmon with Lamb Rack 42

Filet of salmon, grilled lamb rack, served with rice, and grilled vegetables.

Filet Mignon with Grilled Shrimp 45

Filet mignon, grilled shrimp. Served with grilled potatoes, and grilled vegetables.

The Lamb Experience 45

A combination of lamb rack, lamb chops, and a skewer of lamb kabob, served with rice, and grilled vegetables.

Halibut 45

6 oz halibut in a spicy coconut curry sauce. Served with jasmine rice and grilled vegetables.

Ribeye & Grilled Shrimp 49

Ribeye, grilled shrimp, grilled potatoes, and arugula fruit salad.

Spicy Coconut Curry Scallops & Shrimp 45

Spicy coconut scallops and shrimp seared in a curry sauce served with jasmine rice.

New Year's Cocktails & Mocktails

The Mistletoe Kiss Cocktail 14

Rosemary simple syrup, Kettle one vodka, club soda, lemon, cranberries, and rosemary springs.

The Grinch Cocktail 13

Kettle one vodka, blue curacao, pineapple juice, lemon juice, and simple syrup.

Mango Tango Mocktail 9

Mango & cranberry juices, with a splash of soda water and lime.

Jingle Juice Holiday Punch 12

Vanilla vodka, sparkling rose, and cherry 7up.

Holly Jolly Christmas Cocktail 14

Absolut Vodka, St-Germain, blood orange juice, ginger beer, pomegranate, and fresh thyme.

The Cruise No-jito "Mojito" 9

Muddled limes, mint, sugar, soda water, and a splash of lemonade.

\$20 COVER CHARGE PER PERSON will be added on your bill if you're staying for our New Year's Eve party.

DINNER MENU

Starters

Hummus Sampler	17
Traditional hummus, roasted red pepper hummus, and sriracha hummus.	
Saganaki "flaming cheese"	16
Mozzarella cheese, lightly breaded, flamed with brandy.	
Fried Kibbe	15
4 pieces of bulgur wheat stuffed with spiced ground beef, pine nuts, fried and garnished with tabouli.	
Coconut Shrimp	16
8 pieces, lightly breaded and deep fried.	
Chicken Wings	16
9 pieces of crispy, fried chicken wings.	
Shrimp Cocktail	16
6 pieces served with cocktail sauce.	
Whipped Feta	14
Whipped feta cheese, tomatoes, olive oil, topped with pistachios, served with bruschetta.	
Smoked Salmon	17
Smoked salmon, capers, cream cheese, Toasted bread.	

Desserts

Baklava	6
With walnuts or pistachios.	
Finger Roll Baklava	6
2 pieces.	
Namoora Pie	10
Filo dough stuffed with a creamy custard served with vanilla ice cream.	
Crème Brûlée Cheesecake	12
Molten Chocolate Cake	14
Served with vanilla ice cream.	

BEER LIST

DOMESTIC BOTTLES

Coors Light
Miller Light
Michelob Golden Light
Budweiser
Bud Light

N/A BEERS

Becks N/A
Heineken Zero

IMPORTED BOTTLES

Heineken (Holland)
Corona Extra (Mexico)
Modelo Especial (Mexico)
Mythos (Greece)

ON TAP

Surly Rotational, (MPLS MN)
Modist Rotational, (MPLS, MN)
Summit Rotational, (St. Paul, MN)
Indeed Rotational, (MPLS, MN)
Peroni, Pilsner (Italy)
Stella Artois, Pale Lager (Belgium)
Coors Light, Light Lager (Golden, CO)
Deschutes Rotational, (Bent, OR)
Toppling Goliath Rotational, (Decorah, IA)

Salads

ADD GYRO 5 CHICKEN 6 SHRIMP 7

Greek Salad	18
Lettuce, tomatoes, cucumbers, onions, feta cheese, olives, and lemon-olive oil vinaigrette.	
Caesar Salad	18
Romaine, parmesan cheese, and croutons.	

Gyros & Greek Specialties

Twin Gyros	26
Lamb and chicken gyro sautéed with onions, served with rice.	
Garlic Gyros Hot & Spicy	22
Lamb/Beef gyro sautéed with onions, garlic, mushrooms, and jalapenos.	
Shawarma Dinner	24
Gyro meat served over rice with onions and mixed vegetables.	
Gyro Stir-Fry	26
Gyros sautéed with mushrooms, onions, peppers and zucchini, stirred with a savory honey sauce, served with rice.	

Steaks & Seafood

Shrimp Lovers	34
Three skewers of grilled shrimp & fried shrimp, served with fries.	
Garlic Lemon Salmon	34
Salmon, tahini parsley salad, mujadara rice, and tabouli.	
Filet Mignon Kabob	38
Two skewers of filet mignon kabobs, served with rice or fries.	
Ribeye	42
14 oz Ribeye USDA choice with grilled potatoes.	
Branzino	45
Whole branzino fish, served with grilled potatoes, and arugula fruit salad.	

WINE LIST

	GLASS	CARAFE
Sangria red or white	12	45
HOUSE WINE		
CK Mondavi	10	40
chardonnay, merlot, cabernet CA		
SPARKLING SPLIT BOTTLE		
Martini & Rossi, asti or rosé Italy	9	
Riondo, prosecco Italy	10	45
Stone Cellars, white zinfandel CA	10	40
WHITES		
Movendo, moscato d'asti Italy	11	42
Chloe's, pinot grigio Italy	11	42
Matua, sauvignon blanc New Zealand	11	42
Kendall Jackson, chardonnay CA	12	46
REDS		
La Crema, pinot noir CA	12	46
Apothic, red blend CA	11	42
Amalaya, malbec Argentina	12	46
J. Lohr, seven oaks cabernet sauvignon CA	12	46
MEDITERRANEAN		
Kouros, white/red Greece	12	46
Batroun Mountains	11	42

Mediterranean Cruise Entrees

Cruise Feast	30
Gyros, chicken kabob, falafel, hummus. Served with rice and grilled vegetables.	
Royal Kabob Feast	38
Beef kabob, chicken kabob, shrimp kabob, sliced gyros, served with basmati rice, pine nuts and grilled vegetables.	
Jamal's Favorite Kabobs	38
Chicken & shrimp kabobs, lamb rack, served with grilled vegetables and fries.	
Shish Tahwook	28
Two skewers of marinated chicken kabobs, flatbread, served with basmati rice, tabouli salad, and garlic dip.	
Lamb Specialties	
Lamb Rack Frenched	40
Lamb rack served with grilled vegetables, and rice	
Tender Lamb Kabobs	36
Two skewers of lamb kabobs, tabouli, grilled vegetables, and basmati rice.	
Grilled Lamb Chops	38
16 oz. of lamb chops, grilled vegetables, and rice.	
Braised Lamb Shank	35
Herb braised lamb served with rice, carrots, and green beans.	

Pastas

Spinach & Mushroom Pasta	
chicken 24 shrimp 28	
Sautéed spinach and mushrooms mixed in our creamy, garlic alfredo sauce with angel hair pasta.	
Kababi Hot & Spicy	28
Sautéed vegetables, jalapenos, garlic, onion, and salsa marinara with your choice of kufta or chicken. Served with angel hair pasta.	
Vegetarian	
Vegetarian Dinner	24
Hummus, falafel, baba ganouje, fried eggplant, spinach pies, cauliflower, and tabouli salad.	
Mujadara	20
Lentil rice, onions, Arabic salad, and hot sauce.	
Vegetarian Curry	22
Vegetables stewed in a curry sauce served with rice.	

COCKTAILS LIST

Cruise Cocktail	10
Bacardi Rum, Bacardi Pineapple Fusion, Peach Schnapps, Pineapple, Orange, and Cranberry Juice	
Cruise Mojito	10
Bacardi Limon, Fresh Muddled Limes, Mint, and Soda	
Mango Tango	11
Absolut Mango, Mango Juice, Cranberry, Soda, and Lime	
Spicy Margarita	14
Patron, Triple Sec, Jalapeños, Lime, and Lemon	
Raspberry Rose Martini	14
Ketel One Citrus Vodka, Lemon Juice, Raspberry Syrup, and Rose Water.	
Lemon Drop Martini	12
Skyy Citrus Vodka, Lemon Juice, Sour, Lemonade, and Sugar	
Champagne Sangria	13
Champagne, Sweet Wine, Raspberries, Oranges, and Cherries	
Fig Mule	12
Fig Vodka, Limoncello, and Ginger Beer.	