

# Mezzes

<b>Hummus Balzem*<sup>V</sup></b> with toasted pita	8
<b>Spicy Feta Dip*<sup>N</sup></b> walnut, cucumber, dill, pita*	9
<b>Babaganoush*</b> with toasted pita	8
<b>Seared Tuna</b> with caper and olive dressing	16
<b>Grilled Portobello</b> cheese, tomato, arugula <b>vegan option available</b>	16
<b>Zucchini Pancakes*</b> dill, parsley, scallion, feta, egg, flour	16
<b>Burrata</b> with tomato, basil and balsamic reduction	18
<b>Crevette Grille</b> shrimp with zucchini and spices	17
<b>Manti*</b> authentic Turkish beef dumplings with yogurt, butter, dry herbs; only for the yogurt lover!	18
<b>Truffle Mac &amp; Cheese*</b>	17
<b>Daily Oysters</b>	15   29
<b>Artichoke Dip*</b> with shrimp, spinach, gruyere	19
<b>Italian Meatballs*<sup>N</sup></b> with veal, pine nut, raisin, parmesan, spices, tomato sauce	17
<b>Prosciutto Wraps</b> with burrata, roasted peppers	19
<b>Balzem Ceviche</b> with avocado, octopus, tuna, shrimp, pico de gallo	17
<b>Octopus</b> spanish pulpo cooked in red wine saucepan seared and served on arugula salad	19
<b>Escargot</b> butter, garlic, white wine sauce	19

# balzem Dinner

## Entrees

<b>Grilled Brochette: Lamb, Chicken Or Ribeye*</b> on skewers, with herb dip, yogurt dip, lavash bread	29
<b>Lamb Chops*</b> with potato gratin and arugula	33
<b>Tavern Chicken*</b> flat thigh marinated in red pepper paste and herbs, grilled and served on cracked wheat veggie rice and side of tomato and greens	29
<b>Wild Salmon</b> pan seared Canadian wild salmon with mashed potatoes and asparagus	31
<b>Lazzoni Sea Shepherd</b> shepherd salad tossed with spanish octopus and shrimp	23
<b>Balzem Pasta<sup>N</sup></b> mussels and shrimp OR chicken with red sauce	25
<b>Burger Balzem*</b> 8oz beef, balzem sauce, tomato, arugula, sesame seed bun	18
<b>Moules Frites</b> mussels with white wine sauce and frites	23
<b>Steak Frites</b> 12 oz ribeye with fries and red wine reduction sauce on the side	35

## Soups

<b>Chicken Orzo*</b>	13
<b>Lentil with Sausage</b> vegan option available	13

## Salad

<b>Quinoa<sup>V</sup></b> arugula, asparagus, roasted walnuts, apples	15
<b>Arugula &amp; Spring Mix<sup>V</sup></b> tomato, cucumber, herbs, fresh lemon and olive oil dressing	15
<b>Greek Salad<sup>V</sup></b> tomato, cucumber, green pepper, parsley, olive, red onion, mint, lemon dressing	16
<b>Add chicken, tuna, steak or shrimp for \$6</b>	

## Balzem flatbread pizza

<b>Mushroom, Truffle Oil*</b>	19
<b>Artichoke &amp; Prosciutto Di Parma*<sup>N</sup></b>	19
<b>Tomato &amp; Beef Sausage*</b>	19
<b>All pizza made with flatbread and asiago cheese</b>	

## Antipasti

<b>Cheese</b>	29
<b>Charcuterie</b>	29
<b>Misto</b>	29

# To share

<b>Mezze Taster*</b> assortment of 5 vegetarian mezzes: Hummus, Babaganoush, Spicy Feta, Spinach Saute, Zucchini Pancakes	49
<b>Brochette Platter* (for two)</b> skewers of lamb, steak, and chicken	48
<b>Mixed Grill* (for four)</b> chops, skewers, wheat rice & veggies	82
<b>Grilled Veggies<sup>V</sup></b> with falafel	24

## Sides

<b>Grilled Asparagus<sup>V</sup></b>	10
<b>French Fries<sup>V</sup></b>	8
<b>Cracked Wheat*<sup>V</sup></b>	7
<b>Spinach Saute</b>	12
<b>Potato Truffle Gratin*</b>	11

\* — Indicates Gluten Or  
Gluten Product

N — Contains nuts

V — Vegan

