

DINNER

STARTERS & SALADS

COMPLIMENTARY HOUSE MADE FLAT BREAD WITH FAZ PASSION PLATE

* VEGETARIAN OPTION

SOUP DU JOUR 6

CHILLED PRAWN COCKTAIL SERVED WITH TANGY HORSERADISH COCKTAIL SAUCE 12

FRIED CALAMARI LIGHTLY BREADED & FRIED, SERVED WITH A SPICY COCKTAIL SAUCE & LEMON 9

* **GRILLED PASILLA PEPPER** FILLED WITH SONOMA JACK, SHARP CHEDDAR AND BLEU – SERVED ON A BED OF SALSA FRESCA & LIME 8

* **MEDITERRANEAN PLATTER** HUMMUS WITH TOASTED SESAME SEEDS, TABOULEH, BABAGHANOUSH, MARINATED ROMA TOMATOES, PEPPERONCINI, FETA CHEESE & IMPORTED OLIVES 12 SIDES 6

SMOKED SALMON WITH DILL CUCUMBER SALAD, CAPERS & RED ONION 12

* **GREEK SALAD** TOMATOES, CUCUMBERS, FETA CHEESE, RED ONIONS, HEARTS OF ROMAINE & FRESH SQUEEZED LEMON JUICE WITH OLIVE OIL & OREGANO VINAIGRETTE 8

BLT SALAD BACON CRISPS WITH A HEART OF ROMAINE HALF, TOMATOES & RED ONION WITH BLEU CHEESE DRESSING 8

CAESAR SALAD CRISP ROMAINE HEARTS, PARMIGIANO CHEESE & CREAMY ANCHOVY DRESSING 8

GRILLED AVOCADO & SHRIMP SALAD GRILLED HALF AVOCADO FILLED WITH CHIPOTLE AIOLI WITH GRILLED SHRIMP, ORGANIC BABY GREENS, MANGO & CITRUS VINAIGRETTE 15

APPETIZER COMBO HOUSE MADE POTATO CHIPS WITH CHIVE SOUR CREAM, FRIED CALAMARI WITH A SPICY COCKTAIL SAUCE, AND GRILLED PASILLA PEPPER FILLED WITH JACK, CHEDDAR & BLEU CHEESE WITH SALSA FRESCA & LIME 6/PER PERSON (2 OR 4 PERSONS)

WILD FIRE ROASTED KABOBS

SERVED WITH BASMATI RICE AND ROASTED TOMATO

CHICKEN KABOB BONELESS BREAST OF CHICKEN, MARINATED IN LEMON & ONION JUICE, ROASTED OVER MESQUITE CHARCOAL 15

JUJEH KABOB BONELESS CHICKEN THIGHS, MARINATED IN LEMON & ONION JUICE, ROASTED OVER MESQUITE CHARCOAL 15

ROLLED BEEF KABOB SEASONED GROUND BEEF SKEWERED & ROASTED OVER MESQUITE CHARCOAL 13

ROLLED CHICKEN KABOB SEASONED GROUND CHICKEN SKEWERED & ROASTED OVER MESQUITE CHARCOAL 13

ROLLED CHICKEN & BEEF KABOB COMBO SKEWER OF EACH – GROUND CHICKEN & GROUND BEEF ROASTED OVER MESQUITE 14

LAMB KABOB TENDERLOIN OF FREE RANGE NATURAL LAMB ROASTED OVER MESQUITE CHARCOAL 19

SOLTANI KABOB A SKEWER OF EACH – FIRE ROASTED GROUND BEEF & LAMB TENDERLOIN 21

FROM THE SAUTÉ & GRILL

FISH OF THE DAY MARKET PRICE

* **ANGEL HAIR PASTA** TOSSED WITH TOMATOES, ROASTED PEPPERS, SPINACH, MUSHROOMS, BASIL, OLIVE OIL & GARLIC 11

* **HOUSE MADE RAVIOLI** PASTA PILLOWS FILLED WITH CHARD, RICOTTA, PARMIGIANO ROMANO CHEESE WITH GORGONZOLA CREAM SAUCE & A JULIENNE OF BASIL 13

CHICKEN PENNE FIELD MUSHROOMS, GARLIC, WHITE WINE & SUN DRIED TOMATO BASIL CREAM SAUCE 14

JUMBO SEA SCALLOP PASTA PAN SEARED & SERVED ON LINGUINI, WITH SPINACH IN A LIGHT SUNDRIED TOMATO CREAM SAUCE 17

SEAFOOD SPAGHETTINI FRESH FISH, CALAMARI, SCALLOPS, SHRIMP & HERBS IN A SPICY TOMATO SAUCE WITH CRUSHED CHILIES 17

FETTUCCHINE MARCO POLO PRAWNS, FRESH TOMATOES, SPINACH & LIGHT CURRY CREAM SAUCE 17

CERTIFIED ANGUS BURGER WITH OR WITHOUT CHEESE, LETTUCE, TOMATO, ONION AND KENNEBEC FRIES 10

SMOKED PORK CHOP WITH GRILLED APPLE & GARLIC MASHED POTATOES & SAUTÉED FRESH VEGETABLES 22

GRILLED NY STEAK WITH BALSAMIC ONIONS, GARLIC MASHED POTATOES & SAUTÉED FRESH VEGETABLES 26

FILET MIGNON WITH MASHED POTATOES & FRESH GARDEN VEGETABLES WITH AU JUS 28

GRILLED RACK OF LAMB MARINATED & GRILLED WITH ROSEMARY AND GARLIC, SERVED WITH ROASTED POTATOES AND FRESH GARDEN VEGETABLES 28

PIZZAS FROM THE BRICK OVEN

* **MARGHERITA** A CLASSIC WITH TOMATOES, MOZZARELLA CHEESE, BASIL & OREGANO 9

CHICKEN PESTO BRAISED CHICKEN WITH BASIL PESTO, ROASTED PEPPERS & MOZZARELLA CHEESE 10

* **ROASTED VEGETABLE** A MOSAIC OF EGGPLANT, ZUCCHINI, BELL PEPPER, FETA CHEESE, MOZZARELLA, KALAMATA OLIVES, BASIL & GARLIC 10

ITALIAN SAUSAGE WITH CARAMELIZED ONIONS, ROASTED PEPPERS, MARINARA SAUCE & MOZZARELLA CHEESE 10

PEPPERONI WITH MARINARA SAUCE, MOZZARELLA CHEESE & OREGANO 10

COMBINATION WITH PEPPERONI, SAUSAGE AND A MOSAIC OF ROASTED VEGETABLES 10

A \$2.50 CHARGE WILL BE ADDED TO ALL SPLIT ITEMS – A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE



FAZ RESTAURANT & CATERING