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http://www.dubveatz.com

Alfredo's Mediterranean Grill

Appetizers

- Sausage Stuffed Mushrooms \$11.50
Succulent cap mushroom stuffed w/ a creamy sausage cheese filling.
- Sauteed Shrimp Cocktail \$14.50
Lightly sauteed shrimp tossed in fresh herbs served w/ your choice of cocktail sauce or yogurt sauce
- Caprese Salad \$10.50
Fresh mozzarella w/ tomato, basil garlic & balsamic vinaigrette. Add 4 shrimp for 5.99.
- Hummus \$8.50
Garbanzo beans mixed w/ tahini, lemon juice & garlic served w/ flat bread.
- Dolmech \$10.50
Fresh grape leaves stuffed w/ ground beef mixture
- Baba Ganoush \$12.50
Eggplant Blended together herbs & spices w/ warm pita
- Marinated Greek Olives \$8.50
Greek olives served w/ feta cheese & warm pita
- Sauteed Mushrooms \$9.50
Mushrooms sauteed in butter, white wine & garlic
- Shrimp Ceviche \$17.50
Cooked shrimp marinated w/ tomatoes, chopped onion, chile, garlic, lemon, and lime juices
- Sampler A \$18.50
Hummus, dolmech, & sauteed mushrooms. Served w/ warm pita.
- Sampler B \$22.50
Shrimp cocktail, sausage stuffed mushrooms, and a caprese salad.
- Sampler C \$15.50
Hummus, shirazi salad, & marinated greek olives. Served w/ warm pita.

Soup

- White Bean Soup \$6.99
A variation to our pasta figoli w/ herbs & spices
- French Onion Soup \$7.99
Savory beef broth w/ french bread croutons covered in melted cheese
- Mariscada Seafood Soup \$11.99
A creamy shrimp & scallop soup

Salads

- Ensalada Ibiza \$7.99
Romaine, feta, cranberries, & walnuts tossed liberally w/ a garlic & lemon dressing
- Salata Horiatiki \$9.99
Romaine, tomato, cucumber, mixed olives, green peppers, red peppers, red onions, nuts, cranberries, and feta tossed w/ our lemon oregano vinaigrette
- Greek Salad \$8.99
Romaine, tomato, red onion, cucumber, olives, & feta tossed w/

Kabobs

Kabobs are served w/ your choice of basmati rice, shirazi salad or greek salad

- Kabob e Barg \$15.99
Grilled grade A steak, tomatoes, & onions.
- Kabob-e-Koobideh \$11.99
Juicy lean ground beef, tomatoes, & onions.
- Kabob Chengeh \$15.99
Grilled juicy chunks of lamb kabob, tomatoes, & onions.
- Chicken Kabob \$13.99
Chunks of chicken breast marinated in saffron sauce.
- Vegetable Kabob \$13.99
Deluxe mixture of peppers, onions, mushrooms, zucchini & tomatoes.
- Shrimp Kabob \$19.99
Shrimp & vegetables grilled to perfection.
- Salmon Kabob \$20.99
Tender marinated salmon, tomatoes, & onions.
- Cafe' Soltani \$19.99
Choose 2 Barg, Chicken, Koobideh, or Vegetable Kabobs.
- Cafe' Special \$22.99
Choose 3 Barg, Chicken, Koobideh, or Vegetable Kabobs.

Persian

- Khoresht e Bademjan (eggplant \$12.99
stew)
Steak, eggplant & lentils in a lemon & tomato stew served over basmati rice.
- Ghormeh Sabzi \$12.99
Steak, mixed greens, & herbs cooked together & served over basmati rice.

Moroccan & Lebanese

- Mediterranean Pasta \$14.99
Artichoke hearts, sun-dried tomatoes, zucchini, kalamata olives, green, red, and crushed red peppers cooked w/ angel hair pasta.
- Couscous \$12.99
Round semolina pasta served w/ cranberries, walnuts & steamed vegetables.
- Falafel platter \$12.99
A variety of green herbs & garbanzo beans mashed together & fried, served over a salad w/ hummus & mast o khiair.

Cocina Espanola

- Camarones al Ajillo \$19.99
Shrimp sauteed w/ garlic & olive oil served over rice or pasta.
- Arroz con Camarones \$19.99
Saffron rice & shrimp simmered together

Cucina Italiana

- Chicken Cacciatore \$17.99
Chicken simmered in a red wine sauce w/ roasted peppers served on a bed of angel hair pasta.
- Chicken Picatta \$17.99
*Boneless chicken breast poached in white wine, lemon and garlic finished with lemon and capers. *add artichoke and sundried tomatoes for an additional fee*
- Veal Picatta \$18.99
Tender veal poached in white wine, lemon and garlic finished with lemon and capers
- Chicken Parmigiana \$17.99
Skinless, boneless chicken breast, coated in seasoned breadcrumbs in a light red sauce with Parmesan and mozzarella cheeses
- Veal Parmigiana \$18.99
Tender veal coated in seasoned bread crumbs in a light red sauce with Parmesan and mozzarella cheeses
- Chicken Marsala \$17.99
Chicken sauteed in mushrooms and Marsala wine sauce over pasta.
- Veal Marsala \$18.99
Veal sauteed in mushrooms and marsala wine sauce over pasta
- Shrimp Scampi \$18.99
Shrimp simmered in a light garlic and crushed red pepper butter sauce served over rice or pasta
- Fettuccini Alfredo \$12.99
Fettucini tossed w/ our classic Alfredo. Add chicken \$6.00 Add lamb or steak \$8.99 Add Salmon \$9.99
- Fettuccini Alfredo with Shrimp \$19.99
Fettucini tossed w/ flavorful shrimp in our classic Alfredo

Alfredos Surf & Turf

- Crab Bisque \$11.99
Hearty cream-based soup w/ lump crab meat.
- Crab Stuffed Mushrooms \$13.99
Roasted mushrooms loaded w/ crab meat & served with a lemon-dill sauce.
- Crab Dip \$11.99
Hot cream cheese loaded w/ lump crab, served w/ toasted crustini.
- Fried Calamari \$10.99
Deep fried calamari ring served w/ your choice of marinara or cocktail sauce.
- Bacon-Wrapped Jalapeno \$12.99
Bacon-wrapped shrimp stuffed w/ fresh jalapeno.

Entrees

Entrees served with 2 sides.

- 14 oz Ribeye \$28.99
- 8 oz Filet \$24.99

- our house vinaigrette*
Shirazi Salad \$7.99
Diced tomato, cucumber, red onion, & spices mixed w/ olive oil & red wine vinegar
- House Salad** \$6.29
Romaine garnished w/ tomatoes,, cucumbers, & onion.

Sandwiches

Sandwiches served w/ romaine lettuce, tomato, red onion &

Mast-o-khiar on a warm pita w/ your choice of Basmati Rice or Shirazi Salad

- Gyro** \$12.99
Choose from classic lamb, chicken, or barg w/ yogurt sauce served on flat bread. Add \$2 for Steak.
- Falafel Sandwich** \$11.99
Homemade falafel w/ a side of hummus & yogurt sauce on flat bread.
- Salmon Sandwich** \$18.99
Grilled salmon kabob on flat bread w/ side of yogurt sauce.
- Tomato, Basil, & Mozzarella Sandwich** \$10.99

- Pollo a la Castellana** \$19.99
Sauteed chicken breasts w/ roasted red pepper, capers & artichokes in a lemon butter sauce served over pasta or rice.

- Pollo al Ajillo** \$17.99
Sauteed chicken breast w/ lemon, garlic & white wine, served over rice or pasta.

Cuisine Francaise

- Crevettes a L'aneth** \$19.99
Tender shrimp sauteed in a dill sauce, served over rice or pasta.

- Coquilles St Jacques** \$20.99
Sauteed sea scallops in a creamy herb and butter sauce over pasta.

- 12 oz New York** \$25.99
Crab Cakes \$27.99

Two house-made lump crab cakes served w/ lemon-dill cream sauce.

- Salmon** \$21.99
Your choice of blackened or grilled salmon.

- Shrimp Platter** \$20.99
Jumbo shrimp fried or sauteed in garlic butter & white wine.

- Fish Platter** \$16.99
House beer-battered fried fish fillets.