

Small Plates

Crostini Quattro

Fresh Plum Tomato and Basil, Smooth Goat Cheese and Olives
Citrus Navy Bean and Artichoke, Creamy Avocado and Salsa

Marinated Chicken Satay

Massad's Signature Aioli

Pan Seared Sea Scallops

Mixed Green Salad

Olives Chicken Wings

Citrus Lemon and Garlic

Artisan Cheese and Meat Plate

Chef's Selection of Fine Cheese and Italian Meat
Dried Fruits and Nuts

Mediterranean Mezze

Taboulee, Hummus, Baba Gangoush, Marinated Olives
Feta Cheese and Pocket Bread

Grilled Jumbo Pesto Shrimp

Cocktail Sauce

Caramelized Onion Pizza

Sweet Caramelized Onions and Crumbled Feta

Margarita Pizza

Fresh Roma Tomatoes, Basil and Crumbled Feta



Soups

Soup du Jour

Please ask your server

French Onion Soup

Rustic Bread and Melted Mozzarella Cheese

Salads

Baby Green Salad

Buttermilk Ranch, French, Citrus Lemon and Garlic Balsamic Vinegar or Dill Dressing

French Brie and Arugula Salad

Crispy Bread and Cranberry Vinaigrette Dressing

Classic Caesar Salad

Shaved Parmesan Cheese and Homemade Croutons

Massad Salad with Marinated Chicken

Citrus Lemon and Garlic Dressing

Caprese Salad

Vine-Ripe Tomatoes, Buffalo Mozzarella and Aged Balsamic Vinegar

Mediterranean Bread Salad “Fattoush”

Aged Balsamic Vinegar and Olives Steak Fries

Executive Chef: John Massad

Entrees

Tender Filet Mignon

Pesto Butter, Olive Oil Grilled Tomatoes
Sautéed Baby Potatoes and Farm Fresh Vegetables

Roasted Duck

Sweet Cherry Liquor Sauce and Wild Rice

Grilled New York Strip

Grilled Sweet Onions and Mushrooms
Baked Potato

Pan Seared Pork Tenderloin

Potato Latke and Farm Fresh Vegetables

Braised BBQ Ribs

Savory Sauce, Farm Fresh Vegetables and Creamy Mashed Potatoes

Roasted Rack of Lamb

Mint Pesto Crust, Mediterranean Couscous
Toasted Pinenuts and Almonds

Grilled Chicken and Beef Kabobs

Mixed Greens, Homemade Hummus
Pocket Bread and Massad's Signature Aioli

Herb Stuffed Flank Steak

Baby Potatoes and Farm Fresh Vegetables

Pan Seared French Cut Chicken

Green Onion Pesto, Garlic Mashed Potatoes
Sauté of Sweet Corn and Peas

Entrees

Pan Seared Quail

Roasted Potatoes and a touch of Citrus Lemon and Garlic

Sicilian-Style Halibut

Roasted Tomato and Vegetable Salsa and Angel Hair Pasta

Pinenut Crusted Red Snapper

Vibrant White and Red Bean Salad and Mixed Greens

Roasted Chicken and Vegetable Pasta

Caper Lemon Zest Sauce

Spicy Sausage Rigatoni

Tomato Cream Sauce

Light Side

All Sandwiches come with Olives Steak Fries

Conrad Hilton's Mogley Burger

Juicy 8oz Angus Beef with Lettuce, Plum Tomatoes and Pickles

Grilled Portobello Mushroom Sandwich

Mild Chipotle Aioli, layered with Grilled Vegetables

Schawarma Wrap

Lettuce, Plum Tomatoes, Pickles and Massad's Signature Aioli

BLT Club

Mesquite Turkey, Lettuce, Plum Tomatoes, Crispy Applewood Bacon and Mayo

Executive Chef: John Massad