



BEGIN YOUR JOURNEY

Take your palate on a *trip around the world* with these starters...

APPETIZERS

HUMMUS TRIO

Classic Combination of traditional, fire roasted pepper and pesto infused hummus, served with warm pita points 7

Extra pita points 1.50



FIRECRACKER CALAMARI

Lightly breaded and fried golden brown, tossed with sweet cherry peppers, tomatoes, garlic and our signature herb blend 9

SAMOSAS

Crispy turnover stuffed with curried peas, potatoes and onions 6



ROASTED PEPPER & EGGPLANT SPREAD

Served with warm French bread or pita 8

MEDITERRANEAN TOUR

Chef's compilation of Mediterranean cuisines 9

CHICKEN WINGS

One pound of chicken wings cooked to perfection and tossed in your choice of sauce: Garlic Teriyaki, Thai chili, hot, medium or garlic parmesan 9

SPINACH, ARTICHOKE & CRAB DIP

A rich and creamy blend of spinach, artichoke and crab, topped with parmesan cheese. Served with French bread toast points. 7

FETA STUFFED PEPPERS

Our version of a traditional greek stuffed pepper. Fire-roasted red pepper stuffed with spinach, Feta Cheese, cous cous, raisins and a touch of dill, finished with olive oil. 8

OYSTERS ROCKEFELLER

Fresh shucked oysters stuffed with Spinach, bacon, onion and Asiago cheese served baked in the shell. 10

TEMPURA STYLE VEGETABLES

Seasonal vegetables coated with house made tempura batter and lightly fried crispy. Served with a sweet chili sauce. 8

FRESH OYSTERS

One dozen fresh oysters 9

ASIAN STYLE CRAB PURSES

Fresh crab, ginger, scallions, cream cheese and lime all tucked away in egg pasta 10

GREEK YOGURT WITH ROOSTERS BREAD 5

SALADS

JEWEL

A delicious blend of fresh field greens, sundried cranberries, sunflower seeds and jicama, tossed in our very own sweet house vinaigrette 7

CAESAR

Crisp Romaine, fresh parmesan cheese and garlic herb croutons tossed in our Caesar dressing 7

Add grilled chicken 5

Add salmon 6

Add pan seared shrimp 6

DEMETRA – “GOD OF HARVEST”

Chef created, seasonally inspired house salad 7

MEDITERRANEAN

Fresh field greens mixed with calamata olives, roma tomatoes, Feta cheese and mint, flavored with lemon juice and olive oil 7

FRESH STRAWBERRY SPINACH SALAD

Fresh baby Spinach, sliced strawberries, candied walnuts, Feta cheese, topped with a fresh fennel walnut dressing 9

ADD GREEK YOGURT TO ANY MEAL 3



For the *Medium to Hot* Palate

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - section 3-603.111 2001 FDA Food Code

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of risk, consult a physician - section 64D-3.040(8) FL Administrative Code





DINNER ENTRÉES

FILET MIGNON

Seared perfectly and topped with a wild mushroom and bacon madiera sauce. Served with seasonal vegetables and smashed potatoes 15

12 OZ. HOUSE-AGED NEW YORK STRIP

Cooked to your liking and served with your choice of sauce:

Blue cheese cream

Garlic butter

Garlic sautéed mushrooms

Mushroom bacon madiera

Served with seasonal vegetables and smashed potatoes 18



SPICY CITRUS GLAZED SALMON

Grilled salmon filet glazed with our spicy orange and brown sugar glaze. Served with stir fried vegetables and rice. 16

ROSE SHRIMP

Sautéed shrimp with garlic and artichokes in our very own sundried tomato Asiago cream sauce over a bed of spinach fettuccine 16

BOMBAY CHICKEN

Fresh chicken breast Simmered in a traditional coconut-yellow curry sauce with raisins and served on a bed of rice 15

“AUTUMN” CHICKEN

Roasted chicken with a wonderful blend of walnuts and fresh pomegranate served over rice. This is a dish you will never forget! 16

THAI BASIL CHICKEN (GAI PAD KRAPOW)

Pan-seared chicken breast with pineapple, basil, lime and Panang curry over rice 17

GRILLED PORK CHOPS

Marinated pork chops grilled perfectly and topped with our house made tropical mango chutney. Served with sautéed seasonal vegetables and garlic smashed potatoes 14

CHICKEN OR TILAPIA PICATTA

Tender chicken or tilapia sautéed in a creamy lemon white wine caper sauce with artichokes over pasta 15

CHICKEN TIKKA MASALA

Chicken breast cooked in a creamy tomato sauce with onions, garlic and ginger 16

CHICKEN PARMESAN

Traditional chicken parmesan. Hand-breaded chicken breast lightly fried and finished atop a bed of pasta with our very own marinara sauce. 15

BUILD YOUR OWN PASTA 10

Choose your pasta:

Spaghetti, Spinach linguini, or Rigatoni

Choose your sauce:

Tomato, Alfredo, or Pesto

add chicken 5

add shrimp 6

add ground beef 5

TRADITIONAL LASAGNA

Layers of ground beef, pasta, our house made red marinara sauce and a blend of Italian cheeses baked to perfection 14



SESAME SEARED TUNA

Served rare with Teriyaki glaze, stir fried vegetables and wasabi smashed potatoes 21

JEWEL CHICKEN

Grilled chicken breast served atop jewel rice with a mulberry candied orange peel sauce and garnished with fresh almonds 17

MOROCCAN STYLE SCALLOPS

Allspice dusted sea scallops served over pineapple clove scented cous cous 24



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GOURMET PIZZA

“THE CLASSIC MARGHERITA PIZZA”

Homemade Margherita sauce, fresh mozzarella, basil and oregano 18

“THE WISEGUY MEAT PIE”

Fully loaded with pepperoni, sausage, bacon, ham and meatball 18



“THE BUFFALO CHICKEN PIZZA”

Spicy mix of fried chicken, hot sauce and blue cheese 18

OUR ORIGINAL HAND-TOSSED CHEESE PIZZA

Small – 9” 5
Large – 18” 11

CALZONES

Our homemade dough stuffed with mozzarella and ricotta cheese and your choice of two toppings, brushed with garlic and olive oil, sprinkled with imported pecorino cheese and fresh oregano

Small (Feeds 2) 8
Large (Feeds 4) 15

STROMBOLI

Traditional hand-rolled Stromboli glazed with egg, olive oil and garlic, sprinkled with imported pecorino cheese and fresh oregano

Stuffed with ham, salami, pepperoni, peppers, onions and mozzarella cheese

Small 10
Large 18

Additional Toppings for Pizza, Calzones and Stromboli:

Small – 1 each
Large – 2 each

Pepperoni, sausage, ham, meatball, bacon, onion, eggplant, peppers, mushrooms, black olives, tomatoes, anchovies, pineapple, chicken, broccoli, spinach

ITALIAN BREATH MINTS

Garlic, pepperoni and cheese rolled in dough 3

WARM BREAD 3

KIDS’ MENU

BUILD YOUR OWN PIZZA 5

KIDS’ BURGER WITH FRIES 5

KIDS’ SPAGHETTI 5

KIDS’ GRILLED CHEESE WITH FRIES 5

KIDS’ CHICKEN FINGERS WITH FRIES 5



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LUNCH

11AM – 3PM Tuesday – Saturday

All sandwiches come with fries

PHILLY CHEESE STEAK

Tender cuts of steak grilled, topped with melted provolone cheese, sautéed onions and peppers. Served on a soft hoagie roll 8

RED REUBEN

Tender corned beef layered with red cabbage sauerkraut, melted Swiss cheese and Thousand Island dressing, served on rye bread and grilled 7

GYRO

Ground lamb and beef, sliced thin, wrapped in warm pita bread with tomatoes, onions, lettuce and our house made tzatziki sauce 7

HOT PASTRAMI

NY Style pastrami on rye bread with country ground mustard, thin sliced onions, Swiss cheese and grilled 7

SOUTHERN STYLE CHICKEN

Lightly breaded and fried chicken breast served with Louisiana mayo and shredded lettuce on a butter toasted bun 7

MARINATED CHICKEN BREAST

Marinated chicken breast grilled perfectly and served with lettuce and tomato on a toasted bun 7
Add Teriyaki sauce

CALIFORNIA TURKEY CLUB

Stacked smoked turkey breast, bacon, lettuce, tomato, mayo and fresh avocado slices. Served on your choice of white, wheat or rye. 8

CLASSIC BLT

The classic bacon, lettuce & tomato sandwich served with mayo and your choice of grilled white, wheat or rye bread 8

VEGETABLE KAMIKAZE

Served on your choice of bread with lettuce, tomato, onion, avocado, roasted peppers and cheddar cheese melted to perfection 8

FRENCH DIP

Thinly sliced roast beef with melted provolone cheese served on French bread with a side of au jus for dipping. Go skinny dipping and ask for no cheese! 8

BLACKENED TILAPIA SANDWICH

Tilapia filet blackened with Cajun spices and seared perfectly. Served on a toasted bun with lettuce and tomato 8

BURGERS

ROOSTERS BURGER

½ pound burger grilled and topped with bacon and melted provolone cheese. Served on a toasted bun with lettuce, tomato, and onion. 7

BLACK & BLEU

½ pound burger blackened with Cajun spices, with melted blue cheese, served on a toasted bun with lettuce, tomato and onion. 8

TEXAS BURGER

½ pound burger grilled, topped with bacon, BBQ sauce, melted Swiss cheese and served on a toasted bun with lettuce, tomato and onion. 8

HAWAIIAN

½ pound burger grilled, topped with pineapple and Teriyaki glaze on a toasted bun with lettuce, tomato and onion 7

SHROOM BURGER

½ pound burger grilled, topped with sautéed mushrooms, melted Swiss cheese, grilled onions and served on a toasted bun 7

LIMO BURGER

Grilled koobideh served on flat bread with lettuce and tomato with tzatziki sauce 8

SKEWERS

All skewers come with char-grilled tomatoes, basmati rice with saffron, raw onions, sumac and bread

KOOBIDEH KABOB

Persian specialty minced lamb and beef mixed with parsley and onion, pressed on a skewer and grilled 14

SHISH KABOB

This dish originated in Persia. It is nicely cut steak, onions, peppers and tomatoes skewered and grilled perfectly 14

CHICKEN KABOB

Chicken breast marinated in our blend of spiced with saffron, skewered and grilled 14

BARG

Persian style grilled flat steak marinated with onions and olive oil 14

SOLTANI

“Sultan’s Feast” is a combination of koobideh and barg. Perfect combination! 16

GREEK KABOB

Succulent lamb and onions, brushed with olive oil, skewered and grilled 14

