

Starters

- Jumbo Lump Crab Cakes** **\$11**
Fresh lump crab cakes served with a Roasted Red Pepper Cream Sauce.
- Tapas for Two** **\$12**
Experience a Spain tradition of bite size appetizers
- Tomato Bruschetta** **\$8**
Ciabatta garlic bread, tomato concasse, fresh basil, feta cheese served with a pomodoro sauce.

Salads

- Zohra's Greek Shrimp Salad** **\$10**
Mixed greens, feta cheese, cucumbers, tomato, black olives, red onion, five grilled shrimp and Greek dressing.
- Classic Caesar Salad** **\$8**
Fresh Romaine lettuce, parmesan cheese, croutons served with Caesar dressing.
Add Shrimp or Chicken \$2
- Asian Chicken Salad** **\$10**
Mixed greens, mandarin oranges, toasted almonds, grilled chicken breast, tomatoes, sesame seed citrus dressing pped with crispy oriental noodles.
- Salmon Crustini** **\$13**
Salmon encrusted in basil pesto and aged mozzarella, served on a bed of mixed greens, cucumbers and tomatoes. Topped with dried cranberries, pine nuts, crispy oriental noodles, with a raspberry vinaigrette.
- Mediterranean Steak Salad** **\$13**
NY Strip Steak grilled with sun dried tomato pesto and gorgonzola cheese. served on top of mixed greens, tomatoes, cucumbers, walnuts, dried blueberries. topped with a Pristine Chardonnay Dressing.

Reserve one of our private rooms for your special occasion.

We can customize a menu for your event.

For your convenience twenty percent gratuity will be added to parties of six or more

Sandwiches

Served with choice of side salad or soup de jour

Turkey Wrap	\$9
Roasted breast of Turkey, Provolone Cheese, Sun dried tomato hummus spread, lettuce and tomato.	
Chicken Panini	\$9
Grilled chicken, basil pesto spread, provolone cheese and caramelized onions	
Beef Panini	\$10
Sliced roast beef, tomato pesto, mushrooms, caramelized onions, and provolone cheese.	
Vegetable Panini	\$10
Grilled zucchini, squash, eggplant, fresh mozzarella with a Basil pesto spread on a poppy seed roll	
Chicken Salad	\$10
Chicken breast, pecans, celery with mayonnaise served on a Kaiser roll.	
French Dip	\$10
Roast beef, mozzarella, on a hot French roll served with au jus.	
Complete Lunch	\$10
Choose half a sandwich from those listed above, served with a side salad and a cup of soup de jour.	
Stilton Burger	\$11
Black Angus burger grilled with Stilton cheese and topped with caramelized onions, mushrooms, lettuce and tomato.	
Classic Burger	\$10
Black Angus burger grilled and topped with cheddar cheese, lettuce and tomatoes.	
Time Crunch Lunch	\$12
Choice of ½ Turkey Wrap, Chicken Salad or Chicken Panini, served with a cup of soup, house side salad, iced tea, slice of today's pie. In and out in 30 minutes if you	

*All Burgers are cooked to 145 Degrees unless requested by customer consuming at a lower temperature is at the consumer's discretion.

Pasta

Chicken Alfredo	\$14
Herb Crusted grilled Chicken served in a garlic cream sauce over a bed of angel hair pasta. Topped with a fresh tomato concasse and vegetables.	
Pasta Pomodoro	\$13
Tri color pasta spirals, homemade tomato sauce, fresh mozzarella, parmesan cheese, basil and oregano.	
Add Shrimp \$4	Add Chicken \$2

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Entrées

Served with Soup De Jour or House Salad and Fresh Vegetable of the day.

Osso Bucco Beef Short Ribs	\$15
Our signature dish, braised short ribs with a red wine reduction, served with garlic mashed potatoes.	
Salmon	\$12
Seasoned and Pan Seared with a teriyaki glaze and served with basmati rice pilaf .	
Almond Encrusted Grouper	\$16
Grouper encrusted in almonds, pan seared and served in a romesco sauce with basmati rice pilaf.	
Chef's Vegetarian Special	\$16
Each day our chef proudly creates a unique vegetarian dish with available market fresh ingredients.	
Chicken Curry	\$11
Chicken breast tenders marinated in curry marinade, served with a savory basmati rice pilaf.	
Jumbo Lump Crab Cakes	\$14
Two large crab cakes over a roasted red pepper sauce. topped with a mango salsa. Served with a basmati rice pilaf.	
Vegetable Stir Fry	\$11
Sautéed onion, pepper, zucchini, squash, baby corn, mushrooms, basmati rice pilaf.	
Add Shrimp \$4	Add Chicken \$2

Desserts

The finest of desserts made daily at Zohra's

\$5

French Press Coffee **\$3**

Sycamore Lane House Wine \$5 glass

Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel

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