

ART OF GRILL



Thanksgiving

SPECIAL MENU

MAIN COURSE

Roasted Organic Turkey

Moist organic turkey meat seasoned and roasted to perfection.

Plov Family

Traditional Central Asian dish of lamb, beef, carrots, onions, and spices. Served on white rice

Dolmas

Grape leaves stuffed with ground beef, rice, fresh herbs and spices

SALADS

Garden Salad

Lettuce, tomato, cucumber, bell peppers, red onion, olive oil, vinaigrette

Spring Salad

Shredded white cabbage, carrots, dill, cucumbers, extra virgin olive oil

Morkovcha Salad

Shredded carrots mixed sauteed onions, fresh garlic, spices, oil and vinegar

Avocado Salad

Avocado, lettuce, cherry tomatoes, cucumber, bell peppers, red onion, vinaigrette

SIDES

Candied Sweet Potatoes

Herb Seasoned Roasted Potatoes

Baked Apples

Glatt Kosher
Under VHQ

APPETIZERS

Tandoor Samsa with Meat

Minced beef & lamb, onion, and spices. Folded in homemade dough.

Fried Dumplings

Seasoned ground lamb & beef wrapped & fried crispy pockets. Served with red sauce.

Babaganush

Roasted eggplant blended with tahini, mayo, and fresh spices. Served with warm pita

Assorted Pickled Vegetables

Tomatoes, cucumbers, red cabbage, white cabbage, and seasonal olives

DESSERT

Homemade Caramel Apple Strudel

Flaky apple strudel served with vanilla ice cream

Prix fixe Dinner \$115.00/person

Tax & Gratuity not included

Beverage Included

An event with Live DJ & Sax Music

MAKE YOUR RESERVATIONS

97-13 Queens Blvd. Rego Park, NY

Call (718) 997-7779

Or (646) 872-1711

