

# THANKSGIVING 2020

## Appetizers

<b>Kazan Meze Special</b>	<b>For one \$9.95</b>	<b>For two \$18.95</b>
Hommus, borek, dolma, sucuk, feta cheese, olives, cerkez tavuk, and Kazan special ezme		
<b>Hummus</b>		<b>\$7.95</b>
Chick peas dip with tahini, fresh lemon juice, garlic, and a touch of olive oil with paprika sparkled on top		
<b>Dolma</b>		<b>\$7.95</b>
Grape leaves stuffed with rice, pine nuts, onions, and spices		
<b>Imam Bayildi</b>		<b>\$11.95</b>
Small eggplant stuffed with onions, tomatoes, and sliced green peppers. Cooked with olive oil		
<b>Sigara Boregi</b>		<b>\$7.95</b>
Cigar shaped pastries filled with feta cheese or ground lamb		
<b>Sucuk Kizartma</b>		<b>\$10.95</b>
Sliced Turkish lamb sausage, grilled, served with pickles and tomatoes		
<b>Cerkez Tavugu (Circassian chicken dip)</b>		<b>\$9.95</b>
Julienne chicken breast with the chef's special walnut sauce		
<b>Babaganush</b>		<b>\$8.95</b>
Broiled eggplant puree with garlic, fresh lemon juice, olive oil, and a touch of paprika		

## Soup

<b>Lentil Soup</b>	<b>\$5.95</b>
--------------------	---------------

## Salad

<b>Coban Salatasi</b>	<b>\$6.95</b>
Diced tomatoes, cucumbers, green peppers, onions, parsley, black olives, parsley, black olives, olive oil and Turkish feta cheese.	

## Desserts/Coffee

<b>Orange Baklava a la Kazan</b>	<b>\$5.95</b>
<b>Pistachio Baklava</b>	<b>\$6.95</b>
<b>Chocolate Cake</b>	<b>\$7.95</b>
<b>Crème Caramel</b>	<b>\$5.95</b>
<b>Turkish Rice Pudding</b>	<b>\$5.95</b>
<b>Turkish Style Baked Pumpkin</b>	<b>\$6.95</b>
<b>Pumpkin Pie</b>	<b>\$7.95</b>
<b>Apple Pie</b>	<b>\$7.95</b>
<b>Pecan Pie</b>	<b>\$7.95</b>
<b>Ice Cream</b>	<b>\$5.95</b>
<b>Turkish Coffee/Tea</b>	<b>\$3.95</b>
<b>Coffee/Hot Tea</b>	<b>\$2.95</b>

**All entrees served with a house salad and hot pita bread**  
**An 18% gratuity will be added for parties of six (6) or more**

# Entrées

## **Traditional Fresh Roast Turkey Dinner**

Served with yams, stuffing, cranberry sauce, fresh vegetables, rice pilaf and gravy  
\$25.95

## **Roast Goose Dinner Special**

Served with yams, stuffing, cranberry sauce, fresh vegetables, rice pilaf and gravy  
\$42.95

## **Döner Kebab**

Our house specialty! Thinly sliced lamb and veal cooked on a vertical flame. Served with rice or yogurt style over chunks of sautéed pita bread. Topped with sautéed tomato sauce  
\$24.95

## **Roast Duck Dinner Special**

Served with yams, stuffing, cranberry sauce, fresh vegetables, rice pilaf and gravy  
\$29.95

## **Lamb Shank Special**

Tender baked lamb shank served with fresh sautéed spinach and rice pilaf  
\$26.95

## **Lamb Chops Karaman**

Tender lamb chops grilled to your perfection. Served with vegetable du jour and rice pilaf  
\$32.95

## **Lamb Shish Kebab**

Tender chunks of lamb, marinated and skewered with fresh tomatoes, green peppers and onions. Charcoal grilled and served over rice pilaf with vegetable du jour  
\$27.95

## **Filet Mignon with Béarnaise sauce**

Center cut, grilled to your perfection and served with rice pilaf and vegetable du jour  
\$31.95

## **Chicken Shish Kebab**

Tender chunks of chicken, marinated and skewered with fresh tomatoes, green peppers and onions. Charcoal grilled and served over rice pilaf  
\$22.95

## **Fresh Swordfish Shish Kebab**

Swordfish skewered with fresh tomatoes, green peppers and onions. Charcoal grilled and served with rice pilaf and vegetable du jour  
\$29.95

## **Grilled Salmon Fillet**

Fresh fillet of Norwegian Salmon. Served with rice pilaf and vegetable du jour  
\$26.95

## **Crab Cake Special**

Two lump Crab Cakes, served with rice pilaf, vegetables and tartar sauce  
\$26.95