

# Canary Mediterranean Steak & Seafood



## ■ ■ APPETIZERS

<i>Tzatziki</i> . . . . .5	<i>Tabbouleh</i> . . . . .5	<i>Hummus</i> . . . . .5	<i>Dolmades</i> . . . . .5	
<i>Mediterranean Mezze</i> - platter of all 4 above . . . . .				14
<i>Fresh Marinated Anchovies</i> - with capers, diced red onion & boiled egg served with grilled pita . . . . .				8
<i>Canary Cafe's Escargot</i> - in pomodoro, with gorgonzola & mushrooms . . . . .				10
<i>Roasted Garlic &amp; Bulgarian Feta</i> - with grilled pita bread . . . . .				6
<i>Deep Fried Polenta with Poached Shrimp</i> - with slightly spicy pomodoro . . . . .				10
<i>Bulgarian Feta and fresh Pomegranates</i> - with grilled pita bread . . . . .				6
<i>Calf Fries</i> - pan seared served with mixed greens & remoulade . . . . .				10
<i>Baked Eggplant</i> - with pomodoro, mozzarella cheese & toasted Barbari flat bread . . . . .				10
<i>Toasted Barbari Flat Bread</i> . . . . .				2

## ■ ■ SALADS

<i>Artichoke Salad</i> - mixed field greens, kalamata olives, mushrooms, & garlic . . . . .	7
<i>Caesar Salad</i> - prepared traditionally with fresh egg yolk . . . . .	7
<i>1/2 Caesar &amp; Canary Cafe tomato basil bisque</i> . . . . .	8
<i>Verde Salad</i> - mixed field greens, pomegranate champagne vinaigrette & roasted pistachios . . . . .	7
<i>Wedge Salad</i> - gorgonzola dressing, prosciutto & grilled jalapeno . . . . .	9

## ■ ■ ENTREES

	<i>Prime Tenderloin</i> - 8 oz — 32	<i>Prime Ribeye Winner</i> -14 oz— 32	<i>Prime New York Strip</i> -12 oz — 30	
	Steaks served with gorgonzola garlic mashed potatoes & vegetables			
	Gnocchi with gorgonzola creme OR gnocchi with pomegranate creme instead of gorgonzola garlic mashed potatoes add . . . . \$6			
	Add grilled or butter seared Shrimp to any steak. . . . . \$6			
<i>Lamb</i> - 16 oz Australian Lamb T-Bone - served with tabbouleh and tzatziki . . . . .				28
<i>Prime Bone-In Pork Chop</i> - grilled, served with gorgonzola mashed potatoes, vegetables and remoulade sauce. . . . .				23
<i>Trout Lemon</i> - pan-seared rainbow trout with white wine, lemon & caper sauce. . . . .				21
<i>Salmon Creme</i> - grilled fillet with diced shrimp, smoked salmon creme sauce . . . . .				21
<i>Salmon Anar</i> - grilled & poached with red bell pepper, red onion & mushroom in a white wine pomegranate sauce . . . . .				21
<i>Large Shrimp</i> - pan-seared, served over gnocchi with butter and sage . . . . .				21
<i>Shrimp Pasta Provencal</i> - grilled shrimp with diced tomatoes, scallions, capers & parmesan . . . . .				19
<i>Shellfish Melange</i> - poached shrimp, calamari, scallops, mussels & clams in a white wine sauce <b>OR</b> in puttanesca sauce  . . . . .				21
<b>TexasMonthly</b> <i>Pan Seared Catfish</i> - on a bed of artichoke salad, vegetables & grilled chilled avocado . . . . .				21
<i>Stuffed Chicken Breast</i> - with prosciutto, spinach & Spanish Valdeon creme sauce . . . . .				18
<i>Chicken Artichoke</i> - with mushroom, barberries & white wine sauce . . . . .				18
<i>Veal Lemon</i> - grilled with white wine, lemon & caper sauce . . . . .				21
<i>Veal Tonnato</i> - with pureed tuna, capers & anchovy sauce served traditionally at room temperature . . . . .				23
<i>Grilled Veal Scaloppine with Pan Seared Shrimp</i> - atop gnocchi with gorgonzola creme sauce and grilled vegetables. . . . .				26
<i>Beef Anar</i> - prime beef tenderloin tips pan-seared with red onion & mushroom in a creme pomegranate sauce. . . . .				19
<i>Housemade Sausage &amp; Pasta</i> - gorgonzola creme & mushrooms . . . . .				19

## New Mediterranean ...

“Gorji has an inventive way with food that combines some of the best ideas from the cuisines of Greece, Italy, the Middle East and North Africa.”

—Mark Lowry, Fort Worth Star Telegram 2004

Chef Gorji takes pride in preparing your meal personally and per order. He strives to use the best and freshest ingredients. Certain dishes may not be available some evenings if he cannot find items in the marketplace that meet his standards.

