



## Persian Cuisine & Steakhouse

### APPETIZERS

<b>Bread Basket</b>	assortment of our homemade bread, cilantro chutney, butter v	<b>9</b>
<b>Dungeness Crab Cake</b>	Dungeness crab, remoulade, baby frisee, caperberry	<b>24</b>
<b>Pistachio Meatballs</b>	beef meatballs in pinot noir pomegranate sauce	<b>16</b>
<b>Steak Tartare</b>	Minced filet mignon, capers, onion, pomegranate glaze, crostini, egg	<b>25</b>
<b>Herbed Bone Marrow</b>	mix greens, parmesan, crostini	<b>22</b>
<b>Calamari</b>	shishitos pepper, roasted red pepper sauce	<b>19</b>
<b>Vegetarian Mezze Platter</b>	hummus, borani, falafel, samosa v	<b>39</b>
<b>Hummus</b>	Chickpeas, garlic, lemon, Evoo, kalamata olives v	<b>12</b>
<b>Sambosa</b>	Puff Pastry filled with fresh herbs, and potatoes	<b>14</b>
<b>Borani Bademjan</b>	eggplant-yogurt dip, onions, mint oil v	<b>14</b>
<b>Falafel</b>	Homemade falafel with chutney sauce v	<b>12</b>
<b>Panir Sabzi</b>	fresh herbs, walnuts, radish, tomato, cucumber, feta	<b>19</b>
<b>Mast o Khiair</b>	yogurt & cucumber dip <i>gf</i>	<b>11</b>
<b>Mast o Moussier</b>	yogurt & shallot dip <i>gf</i>	<b>12</b>
<b>Sweet &amp; Sour Shrimp</b>	sauteed prawns, sweet and sour chili sauce	<b>24</b>

### ARYA'S SEAFOOD TOWER

*CREATE YOUR OWN SELECTION OF FRESH, CHILLED SHELLFISH  
PRESENTED ON OUR SIGNATURE ICED SEAFOOD TOWER*

FRESH SEAFOOD SELECTION CRAB LEG **29** - COLOSSAL CRAB LUMP COCKTAIL **28**,  
8 OZ LOBSTER COCKTAIL **38**, SHRIMP COCKTAIL **26**, OYSTERS ½ DZ **28**

### SOUP & SALAD

<b>Ash Reshteh Soup</b>	noodles, veggies, pinto beans, whey, garlic, mint v	<b>12</b>
<b>Caesar Salad</b>	croutons, parmesan cheese	<b>17</b>
<b>Beet Salad</b>	beets, feta, walnuts, herbs, balsamic vinaigrette <i>gf</i>	<b>18</b>
<b>Heirloom tomato salad</b>	burrata, green, balsamic reduction, basil vinaigrette v,	<b>19</b>
<b>Cream of Mushroom</b>	cheese crostini v	<b>12</b>
<b>Persian "Shirazi" Salad</b>	tomato, Persian cucumber, onion, lemon dressing <i>vg, gf</i>	<b>13</b>

### KABOBS & COMBINATIONS

*Kabobs are served with basmati & saffron-scented rice and grilled tomato*

**All Kabobs are Halal Meat and gluten-free**

*Substitute flavored rice: \$6 supplement (Adas Polo, Shirin Polo, Baghali Polo, Zereshk Polo)*

<b>Boneless Chicken Kabob</b>	<b>29</b>
<b>Chicken Bone-in Kabob ( 24 oz cornish game hen)</b>	<b>35</b>
<b>Chicken Koobideh Kabob (2 skewers of ground chicken)</b>	<b>29</b>
<b>Beef Koobideh (2 skewers of ground sirloin)</b>	<b>29</b>
<b>Barg Kabob (filet mignon)</b>	<b>37</b>
<b>Boneless Lamb kabob (lamb tenderloin)</b>	<b>39</b>
<b>Shish Liek ( Lamb Chops) Persian Style</b>	<b>49</b>
<b>Salmon Shish Kabob, with dill and fava bean basmati rice</b>	<b>38</b>
<b>Shrimp Kabob, with dill and fava bean basmati rice</b>	<b>36</b>
<b>Soltani Kabob (Barg and Koobideh combo)</b>	<b>49</b>
<b>Chicken &amp; Beef Combo ( boneless chicken,beef koobideh)</b>	<b>39</b>
<b>Koobideh Combo ( one ground beef, one ground chicken)</b>	<b>32</b>
<b>Boneless Lamb(tenderloin) &amp; beef koobideh combo</b>	<b>49</b>

#### **Executive Chef & Owner Mike Hashemi**

Corkage fee \$30 per bottle, Gratuity 20% on parties of 5 or more, Dessert fee \$4 per person  
A 4% Living Wage surcharge will be added to all purchases. This surcharge is used to support living wages for employees



## Persian Cuisine & Steakhouse

### STEAK

Our Steaks are Aged and hand cut in-house, seasoned with our custom steak rub.  
*Served with roasted potatoes, red wine bordelaise sauce, fresh roasted garlic*  
*(you can substitute for herb butter sauce) All Steaks are Halal*

<b>Ribeye</b> 14 oz	<b>59</b>	<b><u>ENHANCEMENTS</u></b> Lobster Tail 7oz 38 Dungeness Crab 24 Garlic Butter Shrimp 18 Scallop 18
<b>Dry Aged Ribeye</b> 14 oz	<b>69</b>	
<b>Cowboy Ribeye</b> 24 oz	<b>79</b>	
<b>NY Steak</b> 12 oz	<b>52</b>	
<b>Bone-in-NY</b> 18 oz	<b>65</b>	
<b>Petite Filet Mignon</b> 6 oz	<b>42</b>	
<b>Filet Mignon</b> 8 oz	<b>52</b>	
<b>Lamb Rack</b> 16 oz	<b>59</b>	
<b>Tomahawk</b> 48 oz	<b>159</b>	
<b>Australian Wagyu</b> 8 oz filet	<b>169</b>	

### SHARABLES & SIDES

<b>Twice Baked Potato</b>	crispy shell, filled with garlic mashed potato, cheddar <i>gf</i>	<b>10</b>
<b>Herbed Wild Mushrooms</b>	crimini, shimeji, fresh garlic, herbs <i>vg, gf</i>	<b>12</b>
<b>Adas Polo</b>	basmati rice, lentils, dates, raisins <i>vg, gf</i>	<b>12</b>
<b>Baghali Polo</b>	basmati rice, dill weed, lima beans <i>vg, gf</i>	<b>12</b>
<b>Shirin Polo</b>	basmati rice, almonds, pistachios, orange peels, <i>v gf</i>	<b>12</b>
<b>Zereshk Polo</b>	basmati rice, barberries <i>vg, gf</i>	<b>12</b>
<b>Creamy Gnocchi</b>	potato gnocchi, cream sauce	<b>24</b>
<b>Mac &amp; Cheese</b>	campanelle pasta, 5-cheese blend <i>vg</i>	<b>15</b>
	<i>*add 7 oz Lobster 38      *add Dungeness crab 24</i>	
<b>Truffle Fries</b>	parmesan cheese, garlic, truffle oil <i>v, gf</i>	<b>14</b>
<b>Sweet Potato Fries</b>	honey mustard sauce <i>v, gf</i>	<b>10</b>
<b>French Fries</b>		<b>10</b>
<b>Sauteed Spinach</b>	baby spinach, fresh garlic, parmesan <i>v, gf</i>	<b>9</b>
<b>Garlic Mashed Potato</b>	russet potatoes, fresh garlic, parmesan <i>v, gf</i>	<b>9</b>
<b>Seasonal Vegetables</b>		<b>12</b>
<b>Side Rice</b>		<b>8</b>

### SPECIALTY ENTREES & PERSIAN STEWS

<b>Seafood Paella</b>	saffron rice, prawns, jumbo scallops, mussels, salmon	<b>42</b>
<b>Red Velvet Salmon</b>	garlic mashed potato, spinach, cherry reduction sauce <i>gf</i>	<b>39</b>
<b>Pollo Firenze</b>	chicken breast filled with spinach, cheeses served with mashed potatoes, seasonal vegetables, lemon cream sauce	<b>38</b>
<b>Creamy Crab Gnocchi</b>	Dungeness crab, potato gnocchi, cream sauce	<b>48</b>
<b>Braised Lamb Shank</b>	Baghali Polo: dill weed, lima beans, basmati rice <i>gf</i>	<b>35</b>
<b>Mushroom Ravioli</b>	Porcini Mushrooms, spinach, sun dried tomato cream sauce <i>vg</i>	<b>32</b>
<b>Fesenjoon</b>	pomegranate-walnut stew, chicken, rice <i>gf</i> ,	<b>29</b>
<i>(available vegetarian)</i>		
<b>Ghormeh Sabzi</b>	sauteed herb stew, beef, dried limes, kidney beans, rice <i>gf</i>	<b>28</b>
<i>(available vegetarian)</i>		
<b>Gheimeh Bademjan</b>	Eggplant, Lentil, beef with baby fries, rice <i>gf</i>	<b>27</b>
<i>(available vegetarian)</i>		

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 Consuming Raw foods or uncooked meat, poultry, seafood, shellfish, nuts or eggs may increase your risk of foodborne illnesses*