

BABALU dinner

APPETIZERS

BABALU POTSTICKERS

Stuffed plump with chicken, chives & ginger, these 5 tasty dumplings are first steamed, then pan-fried, & served with our own ponzu & ginger sauces \$9

CRAB CAKES

2 delicious crab cakes over baby greens, drizzled with mango puree & citrus salsa, with a spicy black bean beurre blanc \$12

SCALLOPS ZOOZOWICZ

Pan sautéed scallops with lemongrass, fennel, tomato and minced mushroom, layered with crisp, delicate wontons & drizzled with a light white wine shallot sauce \$14

CASHKABUD UM JUNE

Better than Baba Ghannouge, this eggplant dip, topped with crushed walnuts & served with pita, will make you wonder how you ever lived without it! \$9

SALADS

HOUSE

Mixed greens, tomato, red onion, cucumber & shredded carrot, with creamy balsamic dressing \$7

CAESAR

Romaine lettuce tossed in our garlic Caesar dressing, topped with homemade croutons & parmesan cheese (dressing contains raw egg) full \$12/half \$8/entrée side substitution \$3

CHINESE CHICKEN

Cabbage, mixed greens, chicken, cucumber, onion, bell pepper, bean sprouts, rice noodles & wontons, tossed in sesame ginger dressing \$14.5

CHOPPED ROASTED VEGETABLE

Chopped baby greens, tossed with a medley of roasted carrot, zucchini, purple & Idaho potato, corn, butternut & acorn squash, yellow & red bell pepper, red onion & provolone cheese, with a creamy balsamic dressing \$13.5

OLD BABALU FAVORITES

TACOS

2 soft shell flour tortillas stuffed with avocado, pico de gallo, cheddar & jalapeño jack cheeses, lettuce & Napa cabbage, with black beans & pineapple-coconut rice
roasted vegetable \$12/chicken \$13/fish (mahi mahi) \$15/shrimp \$17

CRAB ENCHILADAS

3 rolled corn tortillas filled with spinach, roasted corn, crab & jalapeño jack cheese, in a spicy tomato enchilada sauce. Topped with guacamole, pico de gallo & sour cream, with pineapple-coconut rice & black beans \$18.5

BABALU QUESADILLA

A giant flour tortilla stuffed with mixed vegetables, cheddar & jalapeño jack cheeses, & caramelized onions, with pico de gallo & slaw veggie \$12/chicken \$13/shrimp \$16

extras: pico de gallo \$1.5/avocado \$2.5/sour cream \$1

PASTA

SCALLOPS & ANGEL HAIR

Tossed in a roasted red bell pepper sauce \$17

GRILLED CHICKEN FARFALLE

Crafted with sliced grilled chicken, artichoke hearts, sun-dried tomatoes, basil, onion, broccoli & corn in a cilantro pesto cream sauce \$15.5

SPINACH LINGUINI WITH SALMON

With artichoke hearts, capers, extra virgin olive oil, lemon & a champagne-dill sauce \$18

ENTREES

SHORT RIBS

Served over mashed potatoes, drizzled with pan juices, & accompanied by mashed potatoes, roasted veggies & slaw. With a mushroom demi-glaze \$21

VEGGIE'S NEST

Sautéed seasonal vegetables layered between crisp parmesan wafers, with a light creamy balsamic sauce. Served with an arugula & Jerusalem sunchoke salad, plus buffalo mozzarella & basil topped tomatoes \$17

GREEK ISLE BROCHETTES

Herb-seasoned chicken kabobs served with a Mediterranean salad, Tzatziki (cucumber-dill yogurt salsa), Cashkabud um June & pita \$16.5

SZECHUAN STIR-FRY

Steamed yaki soba noodles tossed with sautéed vegetables in a sweet szechuan sauce veggie \$13/chicken \$15/shrimp \$17

CRISPY CALAMARI

Fried to a crisp golden brown. Served with chipotle-basil aioli & cocktail sauce \$10.5

MALAYSIAN MANGO SHRIMP

Achiote prawns & a coconut curry dipping sauce served with baby greens, mango, avocado, green beans, & citrus vinaigrette \$13

COCONUT SHRIMP

5 crispy tempura battered shrimp & served atop baby greens with an orange-horseradish marmalade dip \$11

YAM FRIES

A Babalu staple! With our famous cayenne buttermilk dressing \$6
As a side substitution \$3

FRIED PLANTAINS

Yum! Simple and sweet – an island classic \$6

COBB

Mixed greens, chicken, egg, bacon, beets, avocado, cucumber, bell pepper, red onion & Bleu cheese, with our famous cayenne buttermilk dressing \$15.5

AHI

Blackened seared ahi tuna atop mixed greens, avocado, sliced plantain, mango & tomato, sprinkled with parmesan cheese & tossed in a sweet citrus vinaigrette \$16.5

CRUNCHY CHICKEN

Grated crunchy veggie frites tossed with blackened chicken, yellow & green haricots verts & our renowned cayenne buttermilk dressing \$14.5

WARM GOAT CHEESE

Mixed baby greens with warm chevre goat cheese, roasted pears & candied pecans, with a creamy balsamic dressing \$15

TURKEY LOAF

Over sweet mashed potatoes & spinach, topped with sun-dried tomato gravy & served with coleslaw \$14.5

ANGUS BURGER

With lettuce, tomato, onion & garlic mayo. Plus fries, jumbo onion rings & coleslaw! All natural angus ground beef on a sesame Kaiser roll \$12.5

TURKEY BURGER

Spiced ground white turkey, avocado, grilled zucchini, fried leeks. With slaw & choice of fries or salad \$12.5

extras: cheddar, jack or jalapeño jack cheese \$1.5/bleu cheese \$2.5
bacon \$2.5/avocado \$2.5/slice tomato \$0.75 ea
grilled onion \$1/sautéed mushroom \$1.5/sub yam fries \$3

RIGATONI

Tossed in a tomato basil sauce. Simple - & delicious \$12

CHICKEN BOLOGNESE

Made with rigatoni and served the traditional way \$14.5

BUCCATINI WITH SHRIMP & LEEKS

Tossed with lemon peel, garlic, oregano & peperoncini in a white wine sauce \$16

SHRIMP LUMBAGO

Spiced shrimp marinated in ginger & honey, sautéed, & served alongside ginger-coco sauce, cucumber slaw, & pineapple-coconut rice \$17

CHICKEN BREAST STELLA

Seasoned half chicken on a bed of achiote cream sauce, served over mashed potatoes. With roasted vegetables \$17.5

BAKED HALIBUT

Banana leaf wrapped, seasoned with leeks & paprika, then topped with a coconut curry sauce. Accompanied by roasted vegetables & pineapple-coconut rice \$23

AGED RIBEYE STEAK

Topped with gorgonzola butter & served with crispy sweet onions, roasted vegetables, mashed potatoes & slaw \$25