

LEBANESE CUISINE

Beef Kebob* 27

Specially marinated, broiled with onions

Lamb Kebob* 29

Specially marinated, broiled with onions

Chicken Kebob 23

Marinated boneless & skinless chicken breast, broiled to perfection

Kafta Kebob* 23

Ground lamb and beef, mixed with onions, parsley, herbs & spices broiled to taste

Broiled Breast of Chicken 23

Boneless chicken breast specially marinated and broiled to perfection

Chicken Shawarma 23

Marinated breast of chicken cooked on open flame, served with hommus, tomato, lettuce, pickles & garlic spread

Baked Kibbeh 23

Two layers of mixed ground beef, lamb, cracked wheat & spices, filled with sautéed lamb, onions and pine nuts

Kibbeh Balls Dinner 23

Kibbeh Nayeh* (Raw) 24

The very Lebanese specialty! Lean and tender, freshly made to your taste

Stuffed Grape Leaves 23

Tender vine leaves rolled with ground lamb and rice, cooked in seasoned lemon sauce

Stuffed Cabbage Lebanese Style 23

Ground lamb and rice cooked in seasoned garlic-lemon sauce

Gyro Platter 21

Gyro meat, lettuce, tomato, onion and special sauce

Green Beans and Lamb 21

Tender pieces of lamb sautéed in olive oil with green beans and tomato sauce, served with rice

Stuffed Squash 21

Yellow squash stuffed with seasoned lamb and rice cooked in tomato sauce

Kibbeh Labneh 21

Kibbeh balls cooked in yogurt sauce

Sheik El Muhshi 21

Eggplant, ground lamb, onion, and pine nuts cooked with tomato fillets, served with rice

COMBINATION PLATES

Served with cup of soup and potato or rice

#1 28

Chicken kebob, Baked kibbeh, Baba ghannouge, Fattoush

#2 28

Kafta kebob, Kibbeh balls, Tabbouleh, Hommus*

#3 28

Chicken kebob, Grape leaves, Tabbouleh, Hommus

#4 29

Chicken kebobs, Kafta kebob, Baked kibbeh, Grape leaves*

#5 29

Beef kebob, Stuffed Cabbage, Tabbouleh, Hommus*

VG #6 24

Baba Ghannouge, Falafel, Tabbouleh, Hommus

Or you may create your own combination

Kibbeh nayeh(raw) may be substituted for \$4 extra*

KIDS CLASSICS

- For Our Guests 10 & Under -

Includes Small Soft Drink or Milk

Chicken Strips and French Fries 11

Fish and Chips 11

Cheeseburger and French Fries 11

Grilled Chicken and Mashed Potatoes & Vegetables 11

Cheese Quesadilla 11

Spaghetti 11

DESSERTS

Rice pudding 6

Baklava 4

Ask your server about our wide

Variety of desserts

FRESHLY SQUEEZED JUICES

Fruit Smoothie 9

Pineapple, strawberry, honey, banana, mango

Strawberry Daiquiri 9

Strawberry, lime juice, sugar

Strawberry Colada 9

Strawberry, pineapple juice, coconut cream

Energizer 9

Milk, strawberry, banana, honey

Carrot Smoothie 9

Carrot, banana, honey

Apple Smoothie 9

Apple, banana, honey

Orange Freeze 9

Orange, banana, honey, strawberry

Caribbean Splash 9

Pineapple, guava, mango

Honolulu Cocktail 9

Pineapple, orange, lemon juice, sugar

Banana Colada 9

Banana, pineapple juice, coconut cream

Apple Juice 9

Carrot Juice 9

Anti-Virus Cocktail 9

Apple, orange

Blood Regenerator 9

Apple, carrot

Digestive Cocktail 9

Orange, grapefruit, lemon

Morning Sunrise 9

Grapefruit, orange, strawberry

Eye Opener 9

Carrot, celery

Tasty Cocktail 9

Apple, lemon

Guava (imported) 9

Mango (imported) 9

BEVERAGES

Coffee, Hot Tea, Herbal Tea or Hot Chocolate

Soft Drinks, Iced Tea or Iced Coffee

Turkish coffee

Milk, white or chocolate

Juice

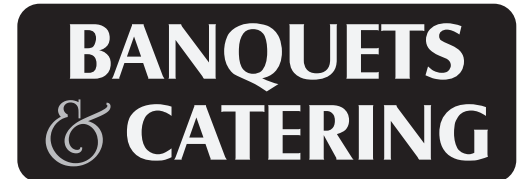
(Apple, Orange, Tomato)

SOUPS

Soup du Jour Cup 5.50 Bowl 6.50

VG Lemon Lentil Cup 5.50 Bowl 6.50

Clam Chowder (Fridays Only) Cup 6 Bowl 8



DINNER CARRYOUT MENU

38550 Van Dyke

Sterling Heights, MI 48312

Phone: 586-979-4460

Fax: 586-979-0908

www.ikesrestaurant.com

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VG = Vegan

APPETIZERS and SIDES

Saganaki “Flaming Cheese” 13

Starter Plate 22

Calamari, jumbo shrimp, cheese sticks, chicken tenders and wing dings

Calamari 14

Fried baby squid, served with lemon and ammoglio sauce

Vegetarian Plate 23

Hommus, baba ghanouge, tabbouleh, fattoush, vegetarian grape leaves, vegetarian cabbage rolls, and falafel

(less feta) Mediterranean Plate 16

Roasted peppers, feta cheese, black olives, and eggplant salad

Fresh Mozzarella and tomato slices 12

Sprinkled with extra virgin olive oil and fresh basil

Cheese Sticks 11

Fried breaded mozzarella cheese

Chicken Tenders 12

Chicken Sautéed 13

Pieces of chicken breast sautéed with garlic, cilantro, herbs, spices, and lemon

Wing Dings 13

Jumbo Shrimp 14

Breaded jumbo shrimp sautéed in olive oil, served with cocktail sauce

Shrimp Cremosa 16

Lightly breaded jumbo shrimp sautéed in lemon cream sauce with a hint of garlic

Maqaniq 13

Quality of lamb sausages, pan seared served with lemon

Hommus B’ Tahini 12 small 10

Blended chick peas, tahini, garlic and lemon

Hommus with Topping 17 small 14

Topped with sautéed lamb, onion and pine nuts

Hommus with Vegetables 15

Generous mix of fresh vegetables with our hommus dip

Garlic Spread 12 small 10

Blended garlic, olive oil and lemon

Baba Ghannouge 14 small 12

Baked eggplant, tahini, garlic and lemon

Baba with Topping 17 small 14

Topped with sautéed lamb, onion and pine nuts

Falafel Patties (4) 10

Ground chick peas, fava beans, vegetables, herbs, and spices deep fried or baked

Labneh with Garlic 14 small 11

Kibbeh Nayeh* (Raw) 14

The very Lebanese specialty. Freshly made to your own taste

Side of Kibbeh Balls 11

Ground lamb and beef mixed with cracked wheat and spices, stuffed with sautéed lamb, onion, and pine nuts

Meat Pie or Spinach Pie (2) 11

Side of Grape Leaves (meat or vegetarian) 11

Side of Baked Kibbeh 11

Side of Cabbage Rolls (meat or vegetarian) 11

Side of topping: 10

Sautéed Lamb, onions, pine nuts and spices

Side of Feta Cheese and Black Olives 10

Side of Potato, Rice or Vegetable 6

Yogurt cup 5 bowl 7

FRESH GARDEN SALADS

Chef Salad 13 small 11

Ham, turkey, swiss cheese, american cheese, and hard boiled egg over bed of lettuce

(less feta) Greek Salad 14 small 12

With chicken 18 small 17

Fresh lettuce, tomatoes, hot peppers, cucumbers, chick peas, olives, beets, and feta cheese

Lebanese Salad 12 small 11

With chicken 17 small 14

Lettuce, tomatoes, cucumbers, parsley, and mint tossed with our special dressing

Fattoush Salad 12 small 11

With chicken 17 small 14

Toasted pita, lettuce, cucumbers, parsley, tomatoes, mint, & onions with our special dressing

Eggplant Salad 14 small 12

Eggplant, tomatoes, onions, parsley, garlic in olive oil & lemon juice

Tabbouleh Salad 14 small 12

Chopped parsley, tomatoes, onions, & mint mixed with cracked wheat in our special dressing

Falafel Salad 17

Baked or fried. Combination of tabbouleh, fattoush, hommus, falafel patties, & tahini sauce

Chicken Shawarma Salad 17 small 14

Marinated charbroiled chicken breast cooked on open flame

Mandarin Chicken Salad 17 small 14

Grilled chicken over bed of greens, mandarin oranges, onions, peppers, & almonds served w/ poppy seed dressing

Chicken Caesar Salad 17 small 14

Tossed in caesar dressing with parmesan cheese, and croutons

Southern Chicken Salad 17 small 14

Chicken breast on bed of greens, black olives, diced tomatoes, bacon, and cheddar cheese with choice of dressing

Tossed Salad 8

VEGETARIAN CUISINE

Served with cup of soup, salad and potato or rice

Mjadra 19

Lentils, rice and onions cooked in olive oil

Vegetarian Stuffed Grape Leaves 21

Stuffed with rice, chick peas, chopped tomato, onion and parsley cooked in lemon sauce

Vegetarian Stuffed Cabbage 21

Lebanese style! Stuffed with rice, chopped tomato, onion and parsley cooked in seasoned garlic-lemon sauce

Falafel Platter 21

Fried or baked patties served with lettuce, tomato and falafel sauce

(less cheese) Vegetarian Spaghetti 17

With special homemade sauce

VEGETARIAN

(continued)

Greek Moussaka 22

Eggplant, squash, onion, mushroom, and diced tomato, topped with béchamel sauce

Greek Spinach Pie 22

Blend of spinach, feta cheese, and dill in phyllo dough

Eggplant Parmesan 21

Eggplant lightly breaded topped with homemade marinara sauce and melted mozzarella cheese

Artichoke Pie 23

Artichoke hearts, onions, feta cheese and fresh dill in phyllo dough

Greek Combo 24

Greek spinach pie, artichoke pie and vegetarian moussaka

Vegetarian Kebob 22

Assorted marinated vegetables charbroiled to perfection

DINNERS

Served with cup of soup and salad, potato or rice

CHOPS & STEAKS

Lamb Chops* 43

Very tender special cut trimmed and broiled

Lamb Shank 31

New York Strip* 34

U.S.D.A. choice char grilled to perfection, topped with sautéed mushrooms

Steak Siciliano* 34

New York steak lightly breaded, pan fried served with a side of ammoglio sauce

Black Angus Sirloin Steak* 27

Char grilled to perfection, topped with sautéed mushrooms

Barbeque Baby Back Ribs

1/2 slab 25 full slab 37

VEAL & PASTA

Veal Parmesan* 27

Very lightly breaded topped with marinara sauce and melted mozzarella cheese

Veal Marsala* 27

Veal sautéed with mushrooms in a marsala wine sauce

Spaghetti Olio 17

Spaghetti pasta tossed with olive oil, garlic and our seasoning

Spaghetti with Homemade Meat Sauce 18

Fettuccini Alfredo 17

With chicken add \$7 With vegetables add \$7

With shrimp add \$10

Pasta Orleans 17

Fettuccini noodles, tossed with olive oil, garlic, crushed red pepper, wine and hint of cream

With chicken add \$7 With vegetables add \$7

With shrimp add \$10

CHICKEN

Smothered Chicken 23

Grilled chicken breast topped with mushrooms, onions and melted mozzarella cheese with supreme sauce

Cajun Chicken 23

Tender pieces of chicken breast sautéed with onions, green pepper and tomatoes in cajun spices

Chicken Parmesan 23

Breaded chicken breast with melted cheese & tomato sauce, served with spaghetti

Chicken Marsala 23

Chicken breast with mushrooms, garlic and marsala wine

Chicken Stir Fry 23

Chicken breast and a variety of fresh vegetables sautéed in our own dressing

Chicken Florentine 23

Chicken breast sautéed with mushrooms and spinach in a light cream white wine sauce over pasta

SEAFOOD

Lemon Salmon 27

Grilled salmon with white wine, lemon, garlic & butter, served with rice & vegetables

Cajun Salmon 27

Grilled salmon with cajun spices, served with rice topped with cajun vegetables

Broiled White Fish 27

White filet of fish broiled, served with rice and vegetables

Lemon Pepper Fish 24

Broiled cod filet with lemon pepper sauce, served with rice and vegetables

Pan Fried Tilapia 24

Served with rice and sautéed vegetables

Fish & Chips 22

Cod filets dipped in our own batter

Jumbo Shrimp 24

Lightly breaded and deep fried

Shrimp Scampi 28

Jumbo shrimp sautéed in white wine, lemon, butter and garlic sauce

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