

NOA Is serving Natural Chicken  
NO hormones, NO antibiotics  
Vegetarian fed



LUNCH – 11:30AM-5PM  
DINNER – 5PM-10PM  
BRUNCH – 11AM-4PM SUNDAY

## LUNCH MENU 11:30AM- 5PM

### FOCACCIA SANDWICHES

With Baby Green Salad and House Vinaigrette

- Tuna Salad with black olives Tapanade & roasted peppers 11
- Chicken pesto with sundried tomato paste, fresh mozzarella and grilled vegetables Buffalo 12
- Chicken with celery, Gorgonzola spread, grilled onions 12
- Curry chicken Salad, Alfalfa and Cranberries 12
- Grilled vegetables, Tahinni spread, alfalfa and baby greens 10

### SALADS

All our salads are made with organic greens and served with fresh focaccia and spread

Haloumi Salad, fried cheese, slices avocado, cherry tomatoes over baby greens house vinaigrette 12

Middle Eastern Mezze plate- Hummus, Tahinni, grape leaves, grilled vegetables topped with salad, kalamata olives and pita bread 14

Asian Steak Salad- Organic Greens, Steak tomatoes, Persian cucumbers, Seared Steak, Sesame, scallions, house Asian vinaigrette (please add \$2) 14

Greek salad over Grilled eggplants- Romaine lettuce, plum tomatoes, cucumbers, kalamata olives, shaved feta cheese all topped with olive oil lemon and Za'atar mix 12

**ADD- GRILLED CHICKEN-\$4.95, SLICED BEEF STEAK-\$5.95, SALMON ORTILAPIA-\$5.95**

### ENTREES

With two sides of the day (except pastadishes)

Baked Salmon with butter lemon, thyme and white wine – \$15

Salmon Teriyaki- with orange peel, scallions, ginger and Lemon Grass - \$15

Grilled 12oz N.Y. Strip with house chimichurri - \$22

Rosemary, lemon grilled chicken - \$15

Fettuccini, Pesto and Salmon in light lemon cream sauce - \$15

Fettuccini, Chicken, mushroom and parsley Alfredo- \$15

### PAD THAI

Rice Noodles, Egg, Carrots, Cabbage Bean sprouts, Peanuts, Scallions (Chicken - \$16 Shrimp - \$18, Tofu - \$13, vegetarian – \$11)

### NOA HAMBURGER-\$13

10oz Angus Ground beef, topped with bacon, avocado and your choice of cheese + a side dish



## **DINNER MENU**

5:30-10:00 F,S OPEN TILL 11:00

### **FIRST FLAVORS**

Hummus & Tahini – Grape Leaves -- Falafel Balls & Green Tahini 5 each

Grilled Tahini kefte with a green dip 12

Warm grilled Octopus & Spaghetti Squash salad 14

House Flat Bread with Goat Cheese, marinated Eggplant & Arugula 12

House Flat Bread with Pork Belly, Porcini Mushroom & Truffle Oil 12

Daily Soup, fresh focaccia & chipotle dip 7

### **SALADS**

HALOUMI, fried cheese, avocado, tomatoes, organic baby greens, house vinaigrette 13

FATTOUSH, romaine, goat cheese, tomato, cucumber, za'atar, pita points, parsley, lemon-EVOO 13

ORIENTAL KALE, beets, gorgonzola, roasted nuts, flavored house vinaigrette 13

GREEK, grilled eggplant, romaine, plum tomatoes, cucumbers, Kalamata olives, feta cheese, EVOO, za'atar 13

ASIAN STEAK, 5oz seared hanging tenderloin, organic baby greens, tomatoes, cucumber, scallions, sesame seeds, Asian sauce 16

ADD, grilled chicken 5, sliced beef steak 6, salmon 6

### **NOA FAMOUS**

MIDDLE EASTERN MEZZE, Hummus, tahini, falafel balls, grape leaves, grilled veggies, organic baby greens, Kalamata olives, pita bread 14

PAD THAI, Rice noodles, egg, carrots, cabbage, bean sprouts, peanuts, scallions  
Chicken 16, Shrimp 18, Tofu 14, Vegetarian 13

NOA BURGER 10 oz Angus beef, bacon, avocado, cheese, choose one side 13

SALMON BURGER 8 oz, avocado, tomato, Asian dressing, choose one side 16

LAMB SHWARMA, NOA Mediterranean spice blend, seared onions, pine nuts, parsley on pita, choose one side 16

### **PASTA**

FETTUCCINI, SALMON & PESTO, lemon cream sauce 15

FFETTUCCINI, CHICKEN, MUSHROOM, parsley-Alfredo sauce 15

THREE CHEESE TORTELLINI (chefspecial) MP

### **ENTREES**

(Your choice of two sides)

GRILLED NY STRIP 12 oz au poivre, 24

HANGING TENDERLOIN STEAK 10 oz house Chimichurri, 21

BLACKENED CHICKEN, NOA spice blend 16

ROSEMARY GRILLED CHICKEN 16

ROASTED HERBED LAMB SHANK, cheesy porcini polenta 20

BAKED SALMON, lemon butter cream, thyme 17

TERIYAKI SALMON, orange peel, scallions, ginger, lemongrass 17

GRILLED FISH OF THE DAY MP

### **SIDES - 5**

HOUSE ORGANIC GREENS, vinaigrette - GRILLED VEGETABLES --FRENCH LENTIL SALAD  
GRILLED BOK CHOY – SWEET POTATOES, chili pepper, maple, cinnamon - FINGERLING POTATOES  
VELVET MASHED POTATOES - CHEESY PORCINI POLENTA