



APPETIZERS

BAKED FRENCH ONION SOUP 8

Swiss, goat cheese, crouton

MEDITERRANEAN MUSSELS 15

Peppers, onions, tomatoes, white wine

FRIED CALAMARI 14

Tossed with spinach, lemon aioli

EGGPLANT FRIES 12

Served with yogurt dip

STUFFED GRAPE LEAVES 15

Beef, onions & spices. Served with yogurt dip & pita.

FAMOUS TANGIER

SAUERKRAUT BALLS (6) 15

Served with honey mustard dipping sauce

JUMBO SHRIMP COCKTAIL 18

Tangy cocktail sauce, lemon

HUMMUS, TABBOULEH, FETA 14

Served with pita bread

HUMMUS PLATTER FOR 2 15

Served with veggies & flatbread

FLATBREADS

ITALIAN 15

Sausage, mushrooms, goat cheese, marinara

VEGETARIAN 15

Artichokes, XVOO, goat cheese, spinach, kalamata

SPECIALTY SALADS

GRECIAN 15

Mixed greens, diced tomatoes, cucumbers, feta, olives, oregano, mint, olive oil & vinegar

WEDGE 15

Chopped egg, bacon, garlic, roasted tomatoes, White French dressing

CAESAR 14

Romain lettuce, shaved parmesan, croutons, Caesar dressing

Add

CHICKEN 8

SHRIMP 10

SALMON 12

STEAK 14

TANGIER FAVORITES

All entrees served with Isabella's salad.

MID-EAST FEAST 35

Sambucci, Kibbee, Stuffed Grape Leaves, Hummus, Tabbouleh, Beef Kebab, Rice Pilaf, pita

EGGPLANT CASBAH 28

Fried eggplant, mozzarella, topped with fresh tomatoes, onions, and feta, served with Angel Hair pasta.

RACK OF LAMB PHONECIA 50

Rice Pilaf, Eggplant Fries

STUFFED AIRLINE CHICKEN 28

8oz chicken stuffed with artichokes, chickpeas, roasted red peppers, topped with Roasted Tomato Plum Sauce. Served with Risotto.

FROM THE GRILL

BROILED FILET MIGNON

With roasted Mediterranean veggies and Garlic Mashed Potatoes.

8oz 49 12oz 70

SHASHLIK 35

Beef Tenderloin on a skewer with mushrooms, peppers, onions, Demi sauce, and Rice Pilaf.

STEAK DIANE 38

Beef Tenderloin, savory wine, sauce of butter, shallot, dijon mustard, Worcestershire. Served with Garlic Mashed Potatoes & broccolini.

BONE-IN PORK CHOP 38

With roasted Mediterranean veggies and red pepper cream sauce. Served with Garlic Mashed Potatoes.

FROM THE SEA

BOURBON GLAZED SALMON 35

Pan seared with mixed greens, Lemon Vinaigrette. Served with roasted peppers and Garlic Mashed Potatoes.

SAUTEED FRESH WALLEYE 32

Roasted Mediterranean veggies, Saffron Butter, Risotto

SEAFOOD FETTUCCINI 36

Jumbo shrimp, scallops, mussels in a creamy Spinach Garlic Sauce.

Add

SAUCE 4

BUTTER 5

Red wine demi
Bernaise

Cajun
Grecian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.