

APPETIZERS

1. **Quail** ♥ 9
One juicy quail, marinated and charbroiled.
2. **Boneless Chicken** 9
Succulent chunks of boneless chicken breast marinated in lemon juice and charbroiled.
3. **Shrimp Kabob** 9
Four jumbo shrimp seasoned with garlic, marinated and charbroiled.
4. **Tadigh (Limited availability)** 8
Crispy rice dish with choice of Sabzi or Gheimeh
5. **Pino Shrimp** 14
Marinated and grilled shrimp served with artichoke hearts, mushrooms, fresh tomatoes, crispy polenta and spicy butter sauce.

VEGETARIAN APPETIZERS

Appetizer sampler available

6. **Grilled Vegetables** ♥ 9
Grilled mushrooms, zucchini, and yellow squash served with light onion dip.
7. **Hummus** 7
Mashed chick pea dip seasoned lightly with sesame seed oil, lemon juice and fresh garlic.
8. **Babaghanosh** 8
Baked eggplant mashed and mixed with sesame seed oil, lemon juice and fresh garlic.
9. **Tabouli** ♥ 7
A zesty mix of cracked wheat, parsley, tomatoes, and onions mixed with lemon juice and olive oil.
10. **Eggplant** 8
Pureed eggplant, lightly seasoned with mint and Persian spices.
11. **Mirza Ghasemi** 9
Grilled eggplant mixed with tomato, Persian spices, and fresh sautéed garlic topped with scrambled eggs and seasoned to perfection.
12. **Garson Vegetable Plate** 10
Pan fried rice with baby lima beans, green beans, mushrooms, onions and dill weed.

SALADS

13. **Shirazi Salad** ♥ 6
Chopped tomatoes and cucumbers served with our house dressing.
14. **Olovieh** 8
Creamy chicken salad with sweet peas and spices.
15. **Sweet Jalapeño Salmon Kabob Salad** ♥ 14
Romaine lettuce with marinated grilled vegetables, crispy polenta croutons topped with salmon kabob and sweet jalapeño sauce.
16. **Spicy Grilled Shrimp Salad** ♥ 14
Mixed exotic greens tossed with sun-dried tomatoes in a balsamic vinaigrette, topped with spicy grilled shrimp.
- Add grilled chicken, shrimp, or salmon as a topping to the following for an additional. \$9
17. **Caesar Salad** 7
Romaine lettuce, croutons, fresh tomatoes, tossed with Caesar dressing.
18. **Greek Salad** 7
Crispy lettuce tossed with olives, artichoke hearts, feta cheese, tomatoes, and greek pepper, in a light vinaigrette.
19. **Mixed Green Salad** 7
Mixed greens tossed with tomatoes and cucumbers.

ENTREES

Lamb

Lamb Entrees are served with your choice of white rice or dill rice. Dinner Salad \$4.00

20. **Lamb Shank** 15
Whole shank of lamb, cooked in a tomato sauce and lightly seasoned with Persian spices.
21. **Lamb Shish Kabob** 20
Juicy chunks of charbroiled tenderloin, served with grilled tomatoes.
22. **Shandeez Kabob (Lamb Chops)** 37
Lamb chops, marinated and charbroiled. Served with grilled tomatoes.

PERSIAN STEW

Persian Stews are served with white rice, or dill rice. Dinner Salad \$4.00

23. **Gheimeh (Tomato stew)** 12
Persian style stew, tomato based, with small chunks of beef, yellow split peas and topped with fried potatoes.
24. **Gheimeh Bademjan** 13
Persian style tomato based stew with chunks of beef and eggplant, simmered to perfection.
25. **Sabzi (Vegetable stew)** 12
Fresh chopped vegetables (Spinach, leeks, parsley, green onions, and cilantro), chunks of beef, kidney beans and dried limes.
26. **Fessenjan** 14
Chicken breast simmered in a sweet and sour pomegranate sauce with finely crushed walnuts.

BEEF

Beef entrees are served with white rice or dill rice. Dinner Salad \$4.00

27. **Koubideh (Ground Beef Kabob)** 12
Two strips of charbroiled kabob style ground beef served with grilled tomatoes.
28. **Barg** 17
Juicy strips of charbroiled beef rib eye, served with grilled tomatoes.
29. **Chengeh** 18
Petite juicy chunks of charbroiled beef rib eye, served with grilled tomatoes.
30. **Sultani** 19
Combination of Barg and Koubideh served with grilled tomatoes.
31. **Shishleek** 24
Medallions of charbroiled choice rib eye served with grilled tomatoes.
33. **Chengeh Sultani** 18
Combination of chengeh and koubideh.
34. **Filet Mignon Kabob** 28
8oz Filet Mignon kabob style, served with grilled tomatoes.

For your convenience please reserve your table • 713-781-0400

♥ = Items low in fat and cholesterol.

We use 100% Vegetable oil for cooking. No artificial preservatives or MSG added.

POULTRY

Poultry entrees are served with your choice of white rice or dill rice. Dinner salad \$4.00

35. **Yadi's Favorite** 17
Chicken scallopini lightly crusted with spicy bread crumbs, sautéed and topped with fresh tomatoes, capers and lemon butter sauce.
36. **Chicken Koubideh** 12
Two skewers of charbroiled ground chicken breast, served with grilled tomatoes. ❤️
37. **Chicken with Bone** 16
Succulent tender pieces of charbroiled chicken marinated in lemon juice and saffron. ❤️
38. **Chicken Barg** 15
Juicy strips of charbroiled chicken breast, served with grilled tomatoe. ❤️
39. **Boneless Chicken** 15
Two skewers of charbroiled boneless chicken breast, marinated in lemon juice and saffron. ❤️
41. **Quail** 19
Three juicy charbroiled and marinated quail.
42. **Sauteed Chicken** 16
Breast of chicken pan fried, served with angel hair pasta, olive oil, and garlic, topped with shrimp, artichoke hearts, mushrooms and lemon butter sauce.
43. **Chicken Laforet** 18
Grilled chicken scallopini with crawfish, mushrooms and sweet jalapeño sauce over creamy dill rice.
44. **Chicken Sultani** 18
Combination of chicken barg and chicken kubideh served with grilled tomatoe.

❤️ SEAFOOD

45. **Fish Kabob** 16
Charbroiled pieces of marinated fresh tilapia, served with grilled vegetables and Persian dill rice. ❤️
46. **Shrimp Kabob** 19
Charbroiled and marinated jumbo shrimp, served with grilled vegetables and dill rice. ❤️
47. **Grilled Salmon** 19
Grilled, blackened, or kabob served with vegetables and rice.
48. **Shrimp Scampi** 19
Sautéed in a creamy garlic parmesan sauce served with herbed almond rice.
49. **Red Snapper Pepe** 25
Blackened and topped with shrimp, artichokes, mushrooms and lemon butter sauce served with dill rice and vegetables.

PASTA

50. **Garson's Favorite** 16
Fettuccini tossed with grilled chicken, smoked sausage, and chive cream sauce.
51. **Classic Pesto Pasta** 16
Fettuccini tossed with shrimp, chicken, artichoke hearts, and pesto cream sauce.

GARSON COMBINATIONS

All combination plates are served with grilled vegetables and your choice of Persian dill or white rice. Dinner salad \$4.00

52. **Garson Special** 19
Skewers of juicy chicken and beef ribeye chunks, charbroiled served with grilled tomatoes, green peppers, onions and Persian white or dill rice.
53. **Shrimp and Chicken** 19
One skewer of jumbo marinated charbroiled shrimp and one skewer of charbroiled boneless chicken breast.
54. **Shrimp and Chengeh** 20
One skewer of jumbo marinated charbroiled shrimp and one skewer of juicy chunks of charbroiled beef rib eye. ❤️
55. **Koubiden Combo** 13
One skewer of beef koubideh and one skewer of chicken koubideh serviced with grilled tomatoes. ❤️
56. **Shrimp & Salmon Kabob** 20
One skewer of charbroiled jumbo shrimp and salmon. ❤️
57. **Boneless Chicken & Beef Koubideh** 15
Served with grilled tomatoes.

SIDE ORDERS

- **Zereshk (add as topping to rice)** 5
Sweet bilberries sautéed with onions and saffron.
- **Sour Cherry (add as topping to rice)** 5
- **Mast Museer** 6
Our own fresh yogurt flavored with shallots and dill.
- **Mast & Khyar** 6
Our own fresh yogurt and cucumber with mild spices.
- **Torshi** 5
Chopped vegetables aged in vinegar.
- **Extra order Fresh Herbs** 3
- **Extra order Fetta cheese** 2
- **Grilled Tomatoes, Bell Peppers and Onions** 2

BEVERAGES

- **Soft Drinks (Free Refills)** 3
- **Ice Tea (Free Refills)** 3
- **Persian Hot Tea, Coffee (Free Refills)** 3
- **Homemade Lemonade** 3.50
- **Dogh** 3
Our own fresh yogurt flavored soda.
- **Espresso** 4
- **Cappuccino** 4
- **Turkish Hot Coffee** 4
- **Fruit Juice (Orange, Cranberry, Apple)** 3

DESSERTS

Select from our dessert tray, featuring Persian ice cream and many other delicious treats prepared in our own kitchen.

Ask your server for more details.

\$7 for each serving.

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We use 100% Vegetable oil for cooking. No artificial preservatives or MSG added.

Catering is available for special occasions of any size.

LUNCH

Served between 11:00 AM to 3:00 PM

Monday - Friday

BEEF

1. **Koubideh (Ground Beef Kabob)** 9
One strip of charbroiled kabob style ground beef served with grilled tomatoes.
2. **Barg** 13
Juicy strips of charbroiled beef rib eye, served with grilled tomatoes.
3. **Chengeh** 13
Petite juicy chunks of charbroiled beef rib eye, served with grilled tomatoes.
4. **Shishleek** 19
Medallions of charbroiled choice rib eye served with grilled tomatoes.
5. **Sultani** 17
Combination Barg and Koubideh served with grilled tomatoes

POULTRY

Poultry entrees are served with your choice of white rice or dill rice. Salad \$3.00

6. **Yadi's Favorite** 13
Chicken scallopini lightly crusted with spicy bread crumbs, sautéed and topped with fresh tomatoes, capers and lemon butter sauce.
7. **Chicken Koubideh** 9
One skewer of charbroiled ground chicken breast, served with grilled tomatoes.
8. **Chicken Barg** ♥ 12
Juicy strips of charbroiled chicken breast, served with grilled tomatoes.
9. **Boneless Chicken** ♥ 12
One skewer of charbroiled boneless chicken breast, marinated in lemon juice and saffron.
11. **Quail** ♥ 16
Two juicy charbroiled and marinated quails, served with Persian dill or white rice.
13. **Chicken Laforet** 14
Grilled chicken scallopini with crawfish, mushrooms, and sweet jalapeno sauce over creamy dill rice.

LAMB

Lamb Entrees are served with your choice of white rice or dill rice. Salad \$3.00

14. **Lamb Shish Kabob** 12
Juicy chunks of charbroiled tenderloin, served with grilled tomatoes.
15. **Shandeez Kabob (Lamb Chops)** 29
Lamb chops, marinated and charbroiled. Served with grilled tomatoes.

PERSIAN STEW

Persian Stews are served with white rice or dill rice. Salad \$3.00

16. **Gheimh (Tomato Stew)** 12
Persian style stew, tomato based, with small chunks of beef, yellow split peas, and topped with fried potatoes.
17. **Gheimh Bademjan** 13
Persian style tomato based stew with chunks of beef and eggplant, simmered to perfection.
18. **Sabzi (Vegetable Stew)** 12
Fresh chopped vegetables (Spinach, leeks, parsley, green onions, and cilantro), chunks of beef, kidney beans and dried limes.

SEAFOOD

20. **Fish Kabob** ♥ 13
Charbroiled pieces of marinated fresh tilapia, served with grilled vegetables and Persian dill rice.
21. **Shrimp Kabob** ♥ 14
Charbroiled and marinated jumbo shrimp, served with grilled vegetables and dill rice.

PASTA

22. **Garson's Favorite** 12
Fettuccini tossed with grilled chicken, smoked sausage and chive cream sauce.
23. **Classic Pesto Pasta** 15
Fettuccini tossed with shrimp, chicken, artichoke hearts and pesto cream sauce.

Traditional Persian food combines familiar vegetables, herbs, spices, and sometime fruits and nuts, to produce exotic culinary flavors. Marinated and grilled meats complement fragrant basmati rice garnished with saffron... unlike any you have ever eaten.

With great pride we introduce the finest Persian cuisine with origins dating back to ancient times. Times when

feasting with family and friends took the most important role in everyday life.

Our wish is that you abandon all cares for the moment, relax, and savor one of the most flavorful and satisfying cuisines in the world. ENJOY.

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گارسون



GARSON

Fine Persian & Mediterranean Cuisine