



Private Dining/Group Menu
\$135 Per Person

Appetizers

Served Upon Arrival

Mini-Crab Cakes

Borani Bademjoon { Eggplant dip with yogurt, caramelized onion, fried mint, whey}

Homemade traditional bread basket

Mini Pomegranate Pistachio Meatballs

Yogurt Cucumber Cups {Cucumber cups filled with our yogurt and cucumber, mint}

Sambosa: Phyllo dough with potatoes and herbs

Homemade Cilantro Chutney Sauce

Calamari with our homemade pepper sauce

Salad

Choice of one"

Salad Shirazi (Persian Salad) tomato, cucumber, onion, lemon dressing)

Cesar Salad

House Salad

Entree Choices:

Your choice of one:

8 oz of Filet Mignon with lobster tail

Rib Eye Steak with shrimp

Lamb Rack

Red Velvet Salmon{ Grilled Salmon with our red velvet cherry sauce}

Soltani Kabob{ Barg Filet mignon with koobideh kabob}

Chicken and Beef Combo

Chef Special Vegetarian Plate

Sides: family-style

Mac n cheese, Brussel Sprout, Adas polo rice, basmati rice

Dessert

Chefs choice dessert plate

\$135 per person plus tax, 20% service charges

ARYA



STEAKHOUSE

Private Dining/Group Menu \$110 per person

Appetizers

Family style

Calamari with our pepper sauce
Borani Bademjoon { Eggplant dip with yogurt, caramelized onion, fried mint, whey}
Sambosa { phyllo dough stuffed with potato, herbs,}
Hummus with flatbread
Garlic Shrimp

Salad

Choice of one:

House Salad

Cesar Salad

Persian Salad(tomato, cucumber, onion, lemon dressing)

Entree's

Your choice of one:

8 oz Filet Mignon

Bone-in New York Steak

Seafood Paella {saffron rice,prawns,scallops,mussels, salmon,chicken chorizo}

Barg (Filet Mignon persian style)

Boneless Lamb Kabob

Chicken and Beef Kabob

Chef Special Vege Plate

Sides: family-style

Veggies, Adas Polo Rice, basmati rice

ADD:

4 oz Lobster Tail \$23

4 Shrimp: \$16

Crab Meat \$22

Dessert:

Chef's Special dessert plate

\$110 per person plus tax, 20% service charge

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STEAKHOUSE

Private Dining/Group Menu

\$90 per person

Appetizers:

Family style
Chef Bread Selection
Borani Bademjoon
Hummus
Calamari
Sambosa

Salad:

House or Cesar Salad

Entree:

Your choice of one:

8 oz Filet Mignon
New York Steak
Boneless Chicken and beef Combo
Boneless Lamb Kabob
Salmon Shish Kabob
Baghali Polo with Lamb Shank
Chef Special Veggie Entree

Sides: family-style

Seasonal veggies, Adas polo rice,

ADD:

4 oz Lobster Tail \$23
4 Shrimp: \$16
Crab Meat \$22

Dessert:

Chefs dessert choice

\$90 per person plus tax, plus 20% Service charge

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STEAKHOUSE

Private Dining/ Group Menu
\$75 per person

Appetizers

Family Style

Sambosa

Felafel

Hummus

Borani Bademjoon

Salad

Your choice of one:

House

Caesar Salad

Entree Choices:

Your choice of one:

6 oz Filet Mignon with potatoes, garlic

Red Velvet Salmon { Grilled salmon with red velvet cherry sauce} spinach, mashed potatoes

Shish Liek { Persian style lamb chops}, basmati rice

Chef Special Veggie Plate

Boneless Chicken and beef Combo, basmati rice

ADD:

4 oz Lobster Tail \$23

4 Shrimp: \$16

Crab Meat \$22

Dessert:

Chef Selection Dessert

\$75 per person plus tax, 20% Service Charge

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STEAKHOUSE

Lunch Private Dining/Group Menu

\$55 per person

Appetizers: family-style

Borani Bademjoon

Sambosa

Calamari

Salad:

Your choice of:

House Salad

Ceaser Salad

Entree:

Your choice of one:

Chicken and beef Combo with basmati rice

6 oz Filet Mignon

Baghali Polo with Lamb Shank

Red Velvet Salmon

Vege Stew: Your choice of:

Fesenjoon (walnut pomegranate stew with chicken, basmati rice)

Gheimh Bademjoon (Eggplant, Lentil Stew, basmati rice)

Ghormeh Sabzi (sauteed herb stew, kidney stew, basmati rice)

ADD:

4 oz Lobster Tail \$23

4 Shrimp: \$16

Crab Meat \$22

Dessert:

Chef choice dessert

\$55 per person, plus tax, 20% service charge

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STEAKHOUSE

Lunch Private/Group Menu

\$45 per person

Salad

Your choice of:

House

Caesar Salad

Entree:

Your choice of:

6 oz Filet Mignon with potatoes, garlic

Chicken Kabob with basmati rice, grilled tomato,

Koobideh Combo with basmati rice, grilled tomato,

Salmon Shish Kabob with basmati rice, grilled tomato

Vege Stew: Your choice of:

Fesenjoon (walnut pomegranate stew with chicken, basmati rice)

Gheimeh Bademjoon (Eggplant, Lentil Stew, basmati rice)

Ghormeh Sabzi (sauteed herb stew, kidney stew, basmati rice)

ADD:

4 oz Lobster Tail \$23

4 Shrimp: \$16

Crab Meat \$22

Dessert:

Chef special dessert

\$45 per person, plus tax, 20% Service Charge

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STEAKHOUSE

FAMILY STYLE PERSIAN FEAST

\$75 PER PERSON LUNCH

\$98 PER PERSON DINNER

APPETIZERS: Family- Style

Borani Bademjoon

Panir Sabzi (Persian style herb and cheese plate)

Maust Khiar (Yogurt with cucumber dip)

Maust Mussier (yogurt with shallots)

Taftoon Bread

Sambosa

Salad:family-style

Persian Salad Shirazi

Cucumber, onion, tomatoes, a lemon dressing

Entree Choice:

Choose 4 entrees from the list below

Add a 5th entree for an extra charge

New York Steak

Koobideh Kabob

Boneless Chicken Kabob

Shish Liek (Persian style Lamb chops)

Boneless Lamb Kabob

Salmon Shish Kabob

Barg Kabob (Filet Mignon Persian style)

Baghali Polo with Lamb Shank

Vege Stew:

Your choice of:

Fesenjoon (walnut pomegranate stew with chicken, basmati rice)

Gheimh Bademjoon (Eggplant, Lentil Stew, basmati rice)

Ghormeh Sabzi (sauteed herb stew, kidney stew, basmati rice)

Sides: Choose 2

Adas Polo Rice

Zereshk Polo Rice

Shirin Polo Rice

Dessert: Chef's special dessert

Plus tax, 20% Service Charge

Our Private and semi-private dining rooms offer unique spaces for small gatherings to large events.

We have semi-Private as well as Private Rooms

Perfect for all your corporate and intimate gatherings!

The Shiraz Room

Accommodates up to 30 guests

The Executive Room

Accommodates 10-18 guests

Chef Table

Accommodates 16-20 Guests

Food & Beverage Minimum must be met email us for more details

Enter FORM HERE

Email us fera@aryarestaurant.com