

Cousin's

LEBANESE CUISINE



The Origin of "Cousin's"

Once upon a time, maybe thirty, maybe more, years ago, from the Mediterranean ambience of Lebanon, Sam and Georges Homsí, owners of Cousin's, arrived to America to fulfill their dreams of happiness and prosperity. George Abraham, a first cousin to Sam and Georges' grandfather, supported and encouraged their aspirations.

Sam's self-realization began with the spirits industry. Georges took the path of education and became a part of this community by pursuing a degree in Math & Statistics from McNeese State University. Through his infinite generosity, Mr. Abraham assisted Georges and Sam and referred to them as "Cousin." This designation caught on, and very soon Abraham's employees also started calling Sam and Georges "cousin." So immeasurable and indispensable was Mr. Abraham's support to Sam and Georges that they decided to emulate and cherish Mr. Abraham, their boss and mentor, by referring to those they revere as "cousin."

"Cousin's" is a tribute to George Abraham without whose help and inspiration Sam and Georges' dreams would have stayed just that - dreams. Thus, the term "cousin" signifies a special relationship and denotes appreciation and gratitude. Sam and Georges are distinctly aware that without their friends and customers their dreams would be impossible to fulfill. This is why they feel a personal attachment to all of their friends, patrons, and customers.

And for this reason they named their restaurant... Cousin's.



Salads

Tabouleh

Finely Chopped Fresh Parsley, Tomatoes
Cracked Wheat, with a Blend
of Lemon & Extra Virgin Oil.

\$10

Fattoush

Fresh Spring Mix, Lettuce, Tomatoes,
Cucumbers, Flavored with Sumac Spices,
Our Special Pomegranate Sauce, & Pita Bread.

\$10

Cousin's Salad

Fresh Spring Mix, Lettuce, Tomatoes,
Cucumbers, Flavored with Sumac Spices,
& Our Special Pomegranate Sauce.

\$7

Appetizers

Hummus

A spread Prepared with Chickpeas,
Tahini, Lemon Juice and a Hint of Garlic.
Topped with Extra Virgin Olive Oil.
Served with Pita Bread.

sm \$9 lg \$15

+ Ribeye & Almonds or Chicken & Jalapenos
or (8) Jumbo Imported Shrimp

sm \$15 lg \$20

Baba Ghanoush

Fresh Roasted Eggplant Lightly Mashed
with Tahini, Lemon Juice and a Dash of Garlic.
Topped with Extra Virgin Olive Oil & Sumac.
Served with Pita Bread.

sm \$9 lg \$15

+ Ribeye & Almonds or Chicken & Jalapenos
or (8) Jumbo Imported Shrimp

sm \$15 lg \$20

Spinach & Artichoke Dip

A Creamy, Hot Blend of Sauteed Spinach
Artichokes, Onions & Spices, Combined with
a Mixture of Cheeses and Baked.
Served with Fried Pita Chips.

\$12

+ (8) Jumbo Imported Shrimp
or 6 oz. Ribeye or 6 oz. Chicken

\$20

Loaded Potatoes

Pile of Fried Lebanese Potatoes,
Sauteed Shrimp, Our House Parmesan
Cream Sauce, Tomatoes, Onions,
and Jalapenos.

\$20

Lamb Lollipops

(4) Juicy & Tender Fresh-Cut Lamb Lollipops
Seasoned & Grilled, then topped with a
Pomegranate Molasses & Sumac.
and Grilled to the Temperature of your Choice.

\$19

Parmesan Shrimp

(12) Jumbo Imported Shrimp, Sauteed
in our House Parmesan Cream Sauce,
Topped with Tomatoes and
Served on Fried Pita Bread.

\$16

Grilled Tuna

4-6 oz. Tuna, Seasoned and Seared
to Perfection, Served with a
Teriyaki Soy Sauce & Sweet Chili Sauce
~ **House Temperature is Medium Rare.**

\$16

Bacon Wrapped Dates

(6)
Mediterranean Dates
and Homemade Sausage Wrapped
with Bacon and Lightly Fried.

\$20

Fried Kibbie

(4)
Deep Fried Blend of Refined Lean Beef and
Cracked Wheat. Stuffed with Seasoned Ground
Beef and Onions. Served with a Cucumber Sauce.

\$16

Fried Oysters

(8)
Beer Battered & Lightly Fried Oysters
Served with a Sweet Wasabi Sauce.

\$16

Grape Leaves

(6) Hand-Rolled Stuffed Grape Leaves
with Rice and Ground Ribeye, Flavored
with Lemon Juice, Herbs and Spices.

\$12

Jumbo Fried Shrimp

(8) Beer Battered & Lightly Fried Jumbo
Imported Shrimp. Served with a
Sweet Wasabi Sauce.

\$14

18% Gratuity will be added for tables of six or more.

Cousin's

LEBANESE CUISINE



Entrees

All Entrees are served with our Vegetable of the day & Rice Pilaf.

Lebanese Kabobs

Kafta

(8) Ribeye Ground Meat Kabobs
Mixed with Onions, Parsley
and a Blend of Middle Eastern Spices.

\$20 | **\$15 Thursday Special**

Laham Mishew Kabob

8 oz. Cubes of Marinated
Choice-Filet Mignon. Seasoned & Grilled
to the Temperature of Your Choice.

\$39

Lamb Lollipops

14-16 oz. Fresh-Cut Lamb Lollipops, Seasoned with
Sumac and Topped with a Pomegranate Molasses.
Grilled to the Temperature of your Choice.

\$39

Steak & Chicken

Ribeye Steak

16 oz. Choice, Fresh-Cut and Hand Trimmed,
Marbled Ribeye, Seasoned and Grilled
to the Temperature of Your Choice.

\$35 | **\$24 Thursday Special**

Fillet Mignon Steak

8 oz. Fresh-Cut Choice Filet,
Finley Seasoned and Grilled
to the Temperature of Your Choice.

\$39

Chicken Kabob

16 oz. Cubes of Grilled Skinless Chicken Breast
Marinated in Garlic, Tomatoes
and a Blend of Spices

\$19 | **\$15 Tuesday Special**

Seafood

Grilled Tuna

(2) 4-6 oz. Tuna, Seasoned and Seared to Perfection
Served with Teriyaki Soy Sauce & Sweet Chili Sauce.
~ **House Temperature is Medium Rare.**

\$31

Salmon

8 oz. Atlantic Salmon Seasoned
and Baked to Perfection. Then topped
with Olive Oil, Lemon Sauce and Garlic.

\$27

Catfish

(2) Catfish Fillets, Seasoned and Grilled to
Perfection or Beer Battered then Lightly Fried.
Served with House Parmesan Cream Sauce.

\$20

Jumbo Shrimp

(12) Marinated Jumbo Imported Shrimp, Seasoned
and Grilled to Perfection or Beer Battered then
Lightly Fried. Served with a Sweet Wasabi Sauce.

\$22

Jumbo Shrimp & Catfish

(8) Jumbo Shrimp and (2) Catfish Fillets Grilled to
Perfection or Beer Battered then Lightly Fried. Served with a
Sweet Wasabi Sauce and House Parmesan Cream Sauce.

\$24 | **\$19 Wednesday Special**

Please let your server know if you have any seafood allergies.

18% Gratuity will be added for tables of six or more.

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LEBANESE CUISINE



Desserts

Baklava

\$4

Chocolate Cake

\$5.50

Cheese Cake

\$5.50

Beverages

Coke
Diet Coke
Dr. Pepper
Sprite
Root Beer
Sweet Tea
Unsweetened Tea
Lebanese Coffee

Bar Happy Hour Specials

ALL DAY SPECIALS

Mini Bar Shots
Monte Alban Mezcal Shots

2 for 1 Tues. Wed & Thurs

All House Wine
Crown Royal Whiskey
Tito's Vodka
Tanqueray Gin
Captain Morgan Rum
Miller Lite
Coors Light
Shiner Bock Bottles
Budweiser
Budlight
Michelob Ultra

18% Gratuity will be added for tables of six or more.

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Specials

Tuesday: Chicken Kabobs

Wednesday: Jumbo Shrimp & Catfish

Thursday: Ribeye Steak or Kafta

Entrees are served with our vegetable of the day & rice pilaf.

Hours of Operation

Tuesday - Thursday: 11AM - 9PM

Friday: 11AM - 10PM

Saturday: 2PM - 10PM

Private Parties, Weddings & Catering

Booking Available 7 Days a Week

For more Information: (337) 437-1144 or (337) 377-3333

Parties of 15 or More May be Subject to a Select Menu

www.cousins-lebanese.com

(337) 437-1144

2612 Kirkman St. B, Lake Charles, LA 70601

