

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 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 Georges and Sam 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. That is why they feel personal attachment to all of their friends, patrons, and customers.

And for this reason they named their restaurant “Cousin’s.”

Cousin’s Hours of Operation:

Tuesday thru Saturday: 4:00PM-10:00PM

Friday All Day: 11:00PM-10:00PM

Bar Happy Hour: EVERYDAY 4:00PM-7:00PM (Fridays 11:00AM-7:00PM)

****Uniformed Law Enforcement - 30% Off (Excluding Specials)****

2612 B Kirkman St. Lake Charles, LA 70601 - 337-437-1144 - www.cousins-lebanese.com

(18% Gratuity on Parties of 8 or More)

SPECIALS THRU EASTER SUNDAY

Entrees

Served with 8 Jumbo Grilled Shrimp, Parmesan Shrimp Pasta and a House Salad*

Filet Mignon

8 oz. Fresh-Cut, In-House Filet,
Finely Seasoned and Grilled to the
Temperature of Your Choice **\$36.99**

Lamb Lollipops

14-16 oz. Fresh-Cut Lamb Lollipops,
Seasoned with Sumac and Grilled to the
Temperature of Your Choice then Topped
with a Pomegranate Molasses **\$36.99**

Quail Kabob

14-16 oz. Grilled Boneless Breasts, Marinated in a
Blend of Spices and Arak, Alongside Bone-In
Quail Legs, Topped with Pomegranate Molasses **\$36.99**

Louisiana Seafood

Grilled Tuna Entrée & 8 Jumbo Grilled Shrimp

Two-4oz. Tuna Steaks, Seasoned and Seared
to Medium Rare. Served with a Teriyaki
Soy Sauce and a Sweet Chili Sauce with
Sides of Parmesan Shrimp Pasta and
House Salad* **\$24.99**

Jumbo Shrimp & Catfish Combo

Jumbo Shrimp (12) and Catfish Filets (3),
Either Grilled to Perfection or Beer
Battered then Lightly Fried. Served with a
Sweet Wasabi Sauce and House Parmesan
Cream Sauce with Sides of Parmesan
Shrimp Pasta and House Salad* **\$24.99**

Jumbo Fried Shrimp

Seasoned Jumbo Shrimp (12), Beer Battered
then Lightly Fried. Served with a Sweet
Wasabi Sauce and Sides of Parmesan
Shrimp Pasta and a House Salad* **\$19.99**

Fried Crawfish Bites

Seasoned Crawfish, Beer Battered then
Lightly Fried. Served with a Sweet
Wasabi Sauce and House Parmesan
Cream Sauce **\$11.99**

Lebanese Kabobs

Served with Hummus, Lebanese Fried Potatoes and a House Salad*
** Add 8 Jumbo Grilled or Fried Shrimp: \$5.99**

Kafta

12 oz. of Kafta, a Perfect Balance of Ground
Ribeye, Kneaded with a House Blend of
Spices, Chopped Parsley and Onion **\$19.99**

Chicken

12 oz. Cubes of Grilled Skinless Chicken
Breast, Marinated in Garlic, Tomatoes
and a Blend of Spices **\$19.99**

Laham Mishwe

12 oz. Cubes of Marinated, Grilled Choice-
Cut Filet Mignon **\$19.99**

Grilled Shrimp

Seasoned Jumbo Shrimp (12), Grilled
to Perfection **\$19.99**

*House Salad: Lettuce, Feta Cheese, Bell Peppers, Purple Onions, Topped with Black Olives, Olive Oil and Apple Cider Vinegar
(Sorry No Substitutions to Any Specials)

APPETIZERS

- Hummus** SM-\$7.99 LG-\$10.99
*A Spread Prepared with Chickpeas, Tahini, Lemon Juice and a Hint of Garlic.
Topped with Extra-Virgin Olive Oil and Cayenne Pepper. Served with Pita Bread*
-With Ribeye or Shrimp add: SM-\$5.99 LG-\$9.99
-With Chicken & Jalapenos add: SM-\$4.99 LG-\$7.99
- Baba Ghanoush** SM-\$7.99 LG-\$10.99
*Fresh Roasted Eggplant Lightly Mashed with Tahini, Lemon Juice and a Dash of
Garlic. Topped with Extra-Virgin Olive Oil and Sumac. Served with Pita Bread*
-With Ribeye or Shrimp add: SM-\$5.99 LG-\$9.99
-With Chicken & Jalapenos add: SM-\$4.99 LG-\$7.99
- Fried Oysters** ½ Dozen-\$12.99 Dozen-\$19.99
Oysters, Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce
- Fried Shrimp** (8)-\$10.99 Dozen-\$14.99
Jumbo Shrimp, Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce
- Lamb Lollipop (4)** \$16.99
*Juicy and Tender, Fresh-Cut Lamb Lollipops. Seasoned and Grilled to the Temperature
of Your Choice then Topped with a Pomegranate Molasses and Sumac.*
- Bacon Wrapped Dates (6)** \$14.99
Baked Mediterranean Dates and Homemade Sausage, Wrapped with Bacon
- Cousin's Loaded Potatoes** \$14.99
*Pile of Fried Lebanese Potatoes, Topped with Choice-Cut Shaved Ribeye, Sautéed
Shrimp, our House Parmesan Cream Sauce, Tomatoes, Onions and Jalapenos*
-With Ribeye Only add: \$4.99
- Parmesan Shrimp** \$14.99
*Shrimp Sautéed in our House Parmesan Cream Sauce, Topped with Tomatoes.
Served on Fried Pita Bread*
- Quail** \$14.99
*Two Grilled Boneless Breast Marinated in a Blend of Spices and Arak, Alongside
Bone-In Quail Legs. Topped with a Pomegranate Molasses*
- Grilled Tuna** \$12.99
*4 oz. Tuna, Seasoned and Seared to Perfection. Served with a Teriyaki Soy Sauce
and Sweet Chili Sauce. **House Temp. is Medium Rare*
- Kibbie (3)** \$11.99
*A Deep Fried Blend of Refined Lean Beef and Cracked Wheat. Stuffed with
Seasoned Ground Beef and Onions. Served with a Cucumber Sauce*
- Grape Leaves (6)** \$11.99
*Hand-Rolled Stuffed Grape Leaves with Rice and Ground Ribeye. Flavored with
Lemon Juice, Herbs and Spices. Served with a Garlic Sauce*
- Spinach and Artichoke Dip** \$11.99
*A Creamy, Hot Blend of Sautéed Spinach, Artichokes, Onions, and Spices, Combined
with a Mixture of Cheeses then Baked. Served with Fried Pita Chips*
-With Ribeye or Shrimp add: \$9.99 - With Chicken & Jalapenos add: \$7.99
- Boudin Eggrolls (2)** \$10.99
*Flour Dough Stuffed with Homsis's Homemade Boudin, Pepper Jack Cheese and
Jalapenos then Deep Fried. Served with a Sweet Wasabi Dipping Sauce*

COUSIN'S ENTREES

(All Entrees Served with our Vegetable of the Day and Lebanese Fried Potatoes)

KABOBS

- Quail** **\$36.99**
14-16 oz. Grilled Boneless Breasts Marinated in a Blend of Spices and Arak, Alongside Bone-In Quail Legs. Topped with a Pomegranate Molasses
- Lamb Lollipop** **\$36.99**
14-16 oz. Sliced Rack of Lamb, Seasoned with Sumac and Grilled to Perfection. House Temperature is Medium Rare
- Kafta Kabob** **\$29.99**
12 oz. Perfect Balance of Ground Ribeye, Kneaded with a House Blend of Spices, Chopped Parsley and Onion, then Grilled. Served with a Garlic Sauce
- Laham Mishwe Kabob** **\$29.99**
12 oz. Cubes of Marinated Choice-Cut Filet Mignon, Grilled to Perfection. House Temperature is Medium Rare
- Chicken Kabob** **\$19.99**
12 oz. Grilled Skinless Chicken Breast Cubes Marinated in Garlic, Tomatoes, and a Blend of Spices. Served with a Fresh Garlic, Lemon Juice, Olive Oil

STEAKS

- Filet Mignon** **\$36.99**
8 oz. Juicy and Tender, Freshly Cut In-House Filet, Finely Seasoned and Grilled to the Temperature of Your Choice
- Ribeye** **\$36.99**
20-22 oz. Choice Cut, Freshly Cut In-House Marbled Ribeye, Finely Seasoned and Grilled to the Temperature of Your Choice

SEAFOOD

- Fried Seafood Platter** **\$29.99**
Fried Shrimp (8), Fried Jumbo Oysters (8), and Fried Catfish Filets (4) all Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce and House Parmesan Cream Sauce
- Grilled Tuna Entree** **\$29.99**
Two - 4 oz. Tuna Steaks, Seasoned and Seared to Perfection. Served with a Teriyaki Soy Sauce, Sweet Chili Sauce. House Temperature is Medium Rare
- Grilled or Fried Shrimp Kabob** **\$25.99**
Dozen Jumbo Shrimp, Seasoned and Grilled or Beer Battered then Lightly Fried. Served with a Garlic Sauce or Sweet Wasabi Sauce
- Fried Oyster Entree** **\$25.99**
Dozen Oysters, Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce
- Grilled or Fried Catfish** **\$19.99**
Fresh Catfish Filets (4), Grilled to Perfection or Beer Battered then Lightly Fried. Served with House Parmesan Cheese Sauce

THE LEBANESE WAY (Serves 2) **\$89.99**

Hummus, Baba Ghanoush, House Salad, Grape Leaves (8), Fried Kibbie (4), Chicken Kabob (12oz.), Laham Mishwe Kabob (12oz.), Kafta Kabob (12oz.), Lebanese Fried Potatoes, the Vegetable of the Day and Baklava (2).

**** Double (Serves 4): \$159.99**

BURGERS & POBOYS

(Served with Seasoned Lebanese Fried Potatoes. Ribeye Burger's House Temperature is Medium)

Ribeye Burger		\$16.99
<i>Two- 6 oz. Ground Ribeye Patties, Grilled to the Temperature of Your Choice. Topped with Garlic Sauce, Mustard, Pickles, Tomatoes, Onions, Lettuce, Swiss Cheese, Provolone Cheese, and Feta or Blue Cheese.</i>		
Bacon Parmesan Ribeye Burger		\$19.99
<i>Ribeye Burger Topped with Bacon and our House Parmesan Cream Sauce</i>		
Cousin's Special Poboy	8 Inches - \$12.99	12 Inches - \$16.99
<i>Sautéed Shrimp and Juicy Ribeye with Onions, Bell Pepper, Jalapenos, Pepper Jack Cheese, House Parmesan Cream Sauce and a Spicy Garlic Sauce</i>		
Spicy Steak Poboy	8 Inches - \$12.99	12 Inches - \$16.99
<i>Ribeye with Onions, Bell Peppers, Jalapenos, Pepper Jack Cheese, House Parmesan Cream Sauce and a Spicy Garlic Sauce</i>		
Fried Oyster Poboy	8 Inches - \$13.99	12 Inches - \$19.99
<i>Seasoned Oysters, Beer Battered then Lightly Fried. Topped with Spicy Mayo, Lettuce and Tomatoes. Served with a Side of House Parmesan Cream and Sweet Wasabi Sauce</i>		
Fried or Grilled Shrimp Poboy	8 Inches - \$10.99	12 Inches - \$14.99
<i>Seasoned Jumbo Shrimp, Grilled or Beer Battered then Lightly Fried. Topped with Spicy Mayo, Lettuce and Tomatoes. Served with a Side of House Parmesan Cream and Sweet Wasabi Sauce</i>		
Fried Catfish Poboy	8 Inches - \$9.99	12 Inches - \$12.99
<i>Seasoned Catfish, Beer Battered then Lightly Fried. Topped with Spicy Mayo, Lettuce and Tomatoes. Served with a Side of House Parmesan Cream and Sweet Wasabi Sauce</i>		

SALADS

Fattouch		\$13.99	
<i>Lettuce, Cabbage, Parsley, Mint, Radish, Purple Onions, Bell Peppers, Tomatoes, and Cucumbers. Dressed with a Pomegranate Vinaigrette and Topped with Sumac, Feta Cheese and Fried Pita</i>			
Garden Salad		\$9.99	
<i>Lettuce and Cabbage Topped with Tomatoes, Bell Peppers, Cucumbers, Purple Onions, and Feta Cheese. Served with Your Choice of Dressing: Italian, Blue Cheese, Ranch, Thousand Island or Pomegranate Vinaigrette</i>			
-With Jumbo Shrimp (8):	\$10.99	-With Filet Kabob (6 oz.) add:	\$9.99
-With Tuna (4 oz.) add:	\$11.99	- With Chicken Kabob (6 oz.) add:	\$7.99
		- With Chicken Shawarma (6 oz.) add:	\$7.99

EXTRAS

Lamb Lollipop (2)	\$9.99	Grilled Catfish Filet (1)	\$5.99	Side House Salad	\$4.99
Choice-Cut Filet Kabob (6oz.)	\$9.99	Fried Catfish Strips (2)	\$5.99	Shrimp Parmesan Pasta	\$5.99
Kafta Kabob (6oz.)	\$9.99	Add Oyster (1)	\$2.99	Lebanese Fried Potatoes	\$2.99
Grilled or Fried Shrimp (8)	\$10.99	Fried Kibbie (1)	\$3.99	Vegetable of the Day	\$4.99
Chicken Kabob (6oz.)	\$7.99	Bacon	\$1.99	All Sauces	\$2.99
Chicken Shawarma (6oz.)	\$7.99	Side Fattouch Salad	\$6.99	Feta or Blue Cheese	\$2.99
Grilled Tuna (4 oz.)	\$11.99	Side Green Salad	\$4.99	Other Cheeses	\$1.99

DESSERTS

Baklava	\$2.99
<i>Layers of Phyllo Dough Filled with Ground Nuts and Sweetened with Honey</i>	
Black Tie Chocolate Cake	\$5.99
<i>Rich Chocolate Brownie, Layered with a Creamy White Chocolate Filling, Topped with Moist Chocolate Cake and Finished with a Velvety Fudge Icing</i>	
Raspberry Lemonade Cheese Cake	\$5.99
<i>Lemon Flavored New York Cheesecake, Topped with a Sweet Raspberry Glaze</i>	

BEVERAGES

Soft Drinks / Tea / American Coffee: \$1.99

Lebanese Coffee: (Per Cup): \$2.99

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Unsweetened Tea, Sweet Tea, or Raspberry Tea

DRAFT BEER

Check with Your Server for the Latest Changes to Our Beer Lists

	<u>19 oz.</u>	<u>27oz.</u>		<u>19oz.</u>	<u>27oz.</u>
<i>Coors Light</i>	\$4.00	\$6.00	<i>Nola 7th St. Lemon Basil</i>	\$7.00	\$10.00
<i>Miller Lite</i>	\$4.00	\$6.00	<i>Nola Blonde Ale</i>	\$7.00	\$10.00
<i>Abita Amber</i>	\$5.00	\$7.00	<i>Parish Brewing Canebreak</i>	\$7.00	\$9.00
<i>Abita Andygator</i>	\$6.00	\$8.00	<i>Parish Brewing Envie</i>	\$7.00	\$10.00
<i>Abita Purple Haze</i>	\$5.00	\$7.00	<i>Sam Adams Lager</i>	\$7.00	\$10.00
<i>Abita Seasonal</i>	\$5.00	\$7.00	<i>Sam Adams Seasonal</i>	\$7.00	\$10.00
<i>Angry Orchard</i>	\$7.00	\$10.00	<i>Shiner Bock</i>	\$5.00	\$7.00
<i>Blue Moon</i>	\$5.00	\$7.00	<i>Shiner Light Blonde</i>	\$5.00	\$7.00
<i>Dixie</i>	\$5.00	\$7.00	<i>Shiner Kosmos</i>	\$5.00	\$7.00
<i>Dos Equis Lager</i>	\$6.00	\$8.00	<i>Stone IPA</i>	\$8.00	\$10.00
<i>Foster's</i>	\$5.00	\$7.00	<i>Yuengling Black & Tan</i>	\$5.00	\$7.00
<i>Guinness Draught</i>	\$7.00	\$10.00	<i>Yuengling Lager</i>	\$5.00	\$7.00
<i>Killian's Irish Red</i>	\$5.00	\$7.00	<i>Yuengling Light</i>	\$5.00	\$7.00
<i>Lagunitas IPA</i>	\$6.00	\$8.00	<i>Yuengling Seasonal</i>	\$5.00	\$7.00
<i>New Castle Brown Ale</i>	\$6.00	\$8.00			

Ask About our Rotating Tap

****Everyday Bar Happy Hour: EVERYDAY 4:00PM—7:00PM (Fridays 11:00AM-7:00PM)****
(Ask Your Server For Details)

BOTTLED BEER

Domestic

<i>Coors Light</i>	\$3.00	<i>Miller Genuine Draft</i>	\$3.00	<i>Pabst Blue Ribbon</i>	\$3.00
<i>Coors Original</i>	\$3.00	<i>Miller High Life</i>	\$3.00	<i>Sharp's (Non-Alcoholic)</i>	\$3.00
<i>Miller 64</i>	\$3.00	<i>Miller Lite</i>	\$3.00	<i>O'Doul's (Non-Alcoholic)</i>	\$3.00

Import/Microbrewery

<i>Abita Amber</i>	\$4.00	<i>Dos Equis Lager</i>	\$4.00	<i>Parish Envie</i>	\$4.50
<i>Abita Mardi Gras Bock</i>	\$4.00	<i>Grolsch Premium Lager</i>	\$4.50	<i>Parish South Coast</i>	\$4.50
<i>Abita Purple Haze</i>	\$4.00	<i>Guinness Black</i>	\$4.50	<i>Redbridge</i>	\$4.50
<i>Abita Seasonal</i>	\$4.00	<i>Guinness Draught</i>	\$4.50	<i>Redd's</i>	\$4.50
<i>Abita The Boot</i>	\$4.00	<i>Guinness Extra Stout</i>	\$4.50	<i>Red Stripe</i>	\$4.00
<i>Abita Turbodog</i>	\$4.00	<i>Harp Lager</i>	\$4.00	<i>Rolling Rock</i>	\$4.00
<i>Abita Wrought Iron IPA</i>	\$4.00	<i>Harpoon's UFO White</i>	\$4.00	<i>Sapporo</i>	\$4.00
<i>Almaza (Lebanese)</i>	\$4.50	<i>Heineken</i>	\$4.00	<i>Shiner Bock</i>	\$4.00
<i>Amstel Light</i>	\$4.00	<i>Heineken Dark</i>	\$4.00	<i>Shiner Light Blonde</i>	\$4.00
<i>Angry Orchard Gr. Apple</i>	\$4.00	<i>Heineken Light</i>	\$4.00	<i>Shiner Ruby Redbird</i>	\$4.00
<i>Angry Orchard Chrisp A.</i>	\$4.00	<i>Henry's Hard Soda</i>	\$4.00	<i>Shock Top Belgian White</i>	\$4.00
<i>Asahi</i>	\$4.50	<i>Hoegaarden</i>	\$4.00	<i>Smirnoff Ice</i>	\$4.00
<i>Bass</i>	\$4.00	<i>Killian's Irish Red</i>	\$4.00	<i>Smirnoff Assorted Flavors</i>	\$4.00
<i>Beck's</i>	\$4.00	<i>La Rossa</i>	\$4.50	<i>Smithwick's Irish Ale</i>	\$4.00
<i>Beck's Dark</i>	\$4.00	<i>Lagunitas Day Time Ale</i>	\$4.50	<i>Sol</i>	\$4.00
<i>Beck's Premium Light</i>	\$4.00	<i>Lazy Mag Southern Pecan</i>	\$4.50	<i>St. Pauli Girl Lager</i>	\$4.00
<i>Birra Moretti Lager</i>	\$4.50	<i>Leinenkugel Sun. Wheat</i>	\$4.00	<i>Stella Artois</i>	\$4.00
<i>Blue Moon</i>	\$4.00	<i>Modelo Especial</i>	\$4.00	<i>Tecate'</i>	\$4.00
<i>Corona Extra</i>	\$4.00	<i>Moosehead</i>	\$4.00	<i>Tsingtao</i>	\$4.00
<i>Corona Light</i>	\$4.00	<i>Negra Modelo</i>	\$4.00	<i>Woodchuck Amber</i>	\$4.00
<i>Covington Pilsner</i>	\$4.50	<i>New Castle</i>	\$4.00	<i>Woodchuck Assort. Flavors</i>	\$4.00
<i>Covington Strawberry</i>	\$4.50	<i>Pacifico Clara</i>	\$4.00	<i>Yuengling Black & Tan</i>	\$4.00
<i>Delirium Tremens</i>	\$7.50	<i>Peroni Nastro Azzurro</i>	\$4.00	<i>Yuengling Lager</i>	\$4.00
<i>Dos Equis Amber</i>	\$4.00	<i>Pilsner Urquell</i>	\$4.00	<i>Yuengling Light</i>	\$4.00