

SOUPS AND SALADS

V GF RED BORSCHT — CUP 4 BOWL 7

hearty vegetables, little sweet and little sour, dollop of sour cream and dill

CHICKEN PAPRIKASH — CUP 5 BOWL 9

LOBSTER AND CRAB BISQUE — CUP 6 BOWL 10

chunky and velvety, with a kick

SOUP FLIGHT \$8

V GF HOUSE — \$6

mixed greens, grape tomatoes, carrots, red onions

V GF GREEK — \$8

mixed greens, cucumbers, grape tomatoes, red onions, olives, feta, balsamic-basil

V GF ROASTED BEET — \$9

arugula, orange fillets, honey goat cheese, honey-pomegranate dressing

WEDGE — \$9

iceberg, grape tomatoes, red onion, Gorgonzola, crispy bacon, deviled egg, Parmesan peppercorn dressing

V GF SPINACH AND STRAWBERRY — \$10

honey goat cheese, candied walnuts, raspberry vinaigrette

~ add to any salad chicken \$6, salmon \$12, U-10 scallops \$15 ~

APPETIZERS

V GF DEVILED EGGS — \$8

creamy Dijon dill and tangy sweet pickle filling, paprika

V ROASTED VEGGIE HUMMUS — \$9

grilled pita, seasoned cucumbers, Korean carrot salad

V CHEESE PLEASE — \$15

3 artisan cheeses, fruit and jam, crostini

CHARCUTERIE BOARD — \$20

variety of imported smoked and cured meats, artisan cheeses, pickled veggies, crostini

CRAB CAKES — \$15

panko crusted, pan fried, garlic remoulade and roasted red pepper sauce

SHRIMP COCKTAIL — \$14

chilled jumbo shrimp, house made cocktail sauce

SCALLOP CEVICHE — \$15

pineapple, mango, cilantro, lime, served with fresh fried corn chips

CHEBUREKI /MEAT PIES — \$9

pork and beef filling with garlic and herbes, horseradish sauce

*** SMOKED SALMON AND POTATO PANCAKES — \$16**

creamy lemon caper dill sauce, red onions, capers

PORKY FRIES — \$12

crispy pork belly, hand cut fries, garlic aioli

CHICKEN WINGS — \$13

baked then fried, hot, mild, BBQ or garlic-Parmesan sauce

SANDWICHES & BURGERS

~ served with hand cut fries or side salad, add \$2 for paprikash, \$3 for lobster bisque ~

GRILLED CHICKEN QUESADILLA — \$15

house made salsa, sour cream

CHEFS FLATBREAD — \$15

chef creation, ask your server

GRILLED CHICKEN CLUB — \$12

bacon, Swiss, living lettuce, red onion, tomato

KIELBASA REUBEN — \$13

kraut, grilled onions, Swiss, pickle

PULLED PORK SANDWICH — \$15

fresh baked brioche bun, red slaw, Korean BBQ sauce, smoked bacon cheddar cheese

GF NAKED SALMON BURGER — \$16

arugula salad with capers, grape tomatoes, Parmesan cheese, grilled lemon

* HOUSE BURGER — \$13

half pound house blend ground beef, smoked cheddar cheese, tomato, red onion

* MUSHROOM AND SWISS BURGER — \$15

shiitake, portobello and white mushrooms, sautéed onions

* ROCKEFELLER BURGER — \$16

smoked bacon-cheddar cheese, crispy bacon, fried egg, vine ripe tomatoes, grilled red onion

ENTRÉES

HANDMADE POTATO PIEROGIES — \$15

sautéed onions, sour cream

~ add grilled kielbasa \$3, crispy pork belly \$5, pulled pork \$5, short rib \$10 ~

STUFFED CABBAGE AND POTATO PEROGIES — \$18

sautéed onions, tomato or mushroom sauce

OLEZIA'S PLATTER /CHILDHOOD MEMORIES — \$22

stuffed cabbage(1), potato perogies, kraut and kielbasa, sautéed onions, tomato or mushroom sauce, sour cream

GRILLED CHICKEN KEBAB — \$17

grilled veggies, hand cut fries, house-made salsa

PORK TENDERLOIN SCHNITZEL — \$20

mashed potatoes, mushroom sauce, red slaw

BEEF STROGANOFF — \$20

creamy burgundy-mushroom sauce, slow roasted short rib, egg noodles

* GRILLED OR BLACKENED SALMON — \$20

grilled vegetable risotto, lemon-caper dill sauce

SIDES

V GF HAND CUT ROSEMARY-GARLIC FRENCH FRIES, HERB-GARLIC AIOLI — \$7

V GF HONEY-POMEGRANATE BEETS/SO GOOD FOR YOU — \$6

V GF CREAMY CUCUMBER-DILL SALAD — \$7

GF BACON-GARLIC PAN FRIED BRUSSELS SPROUTS — \$8