

SOUPS AND SALADS

v GF Red Borscht hearty vegetables, little sweet and little sour, sour cream, dill	cup 5 bowl 8
Chicken Paprikash	cup 6 bowl 10
Lobster and Crab Bisque chunky and velvety, with a kick	cup 7 bowl 12
Soup Flight \$9	
V GF House mixed greens, grape tomatoes, carrots, red onions	6
v GF Greek mixed greens, cucumbers, grape tomatoes, red onions, olives, feta, balsamic-basil	8
v GF Roasted Beet arugula, orange fillets, honey goat cheese, honey-pomegranate dressing	10
v GF Spinach and Strawberry honey goat cheese, candied walnuts, raspberry vinaigrette	10
Wedge grape tomatoes, red onion, Bleu cheese, crispy bacon, deviled egg, Parmesan peppercorn	11
dressing	
add to any salad chicken \$7, oz salmon \$12, U-10 scallops \$15	

APPETIZERS

GF Deviled Eggs creamy Dijon dill and tangy sweet pickle filling, paprika	8
V House Pickled Veggies	6
V Fried Lime-Chill Shishito Peppers perfect snack to share	8
V Parmesan Roasted Broccoli Florets basil-pesto aioli	8
Chebureki /Meat Pies pork and beef filling with garlic and herbes, horseradish sauce	12
V Guacamole, Tomatillo Salsa and Fresh Fried Chips	8
V Roasted Veggie Hummus grilled pita, seasoned cucumbers, warm olives	10
Flatbread BBQ pulled pork, caramelized onions, mozzarella, arugula, porcini drizzle	15
Shrimp Cocktail chilled jumbo shrimp, house made cocktail sauce	14
Crab Cakes panko crusted, pan fried, garlic remoulade, red slaw	15
Porky Fries crispy pork belly, hand cut fries, garlic aioli	12
Scallop Ceviche pineapple, mango, cilantro, lime, served with fresh fried corn chips	15
v Cheese Please artisan cheeses, fruit and jam, crostini	15
Charcuterie Board variety of imported smoked and cured meats, artisan cheeses, pickled veggies, crostini	22
Chicken Wings baked then fried, hot, mild, BBQ or garlic-Parmesan sauce	13

ENTRÉES

Handmade Potato Pierogies sautéed onions, sour cream	17
<i>add grilled kielbasa \$5, crispy pork belly \$6, pulled pork \$5, short rib \$10</i>	
Stuffed Cabbage mashed potatoes or pierogies, sautéed onions, tomato or mushroom sauce	21
Olesia's Platter stuffed cabbage,perogies, kraut, kielbasa, onions, tomato or mushroom sauce	23
Beef Stroganoff creamy burgundy-mushroom sauce, slow roasted short rib, egg noodles	22
Pork Tenderloin Schnitzel mashed potatoes, mushroom sauce, red slaw	24
Spinach, Apples and Bacon Stuffed Pork Loin potato croquet, veggies, mushroom sauce	26
Grilled Kebab Platter chicken, pork, grilled veggies, fresh cut fries, salsa	26
Short Rib Dinner mashed potatoes, mushroom sauce	28
14 oz Ribeye Steak grilled to your liking, cornbread fries, grilled veggies, ramp-garlic butter	34
Grilled Lamb Chops mashed potatoes, grilled veggies, basil-mint pesto	32
Beer Battered Cod french fries, slaw and tartar sauce	24
Crab Cake Stuffed Salmon Olesia's favorite,potato crusted,mashers, lobster sauce, fried spinach	30
Potato Crusted Chilean Sea Bass pan seared, grilled veg risotto, lemon caper butter	32
Pan Seared Halibut potato croquet, grilled veggies, ramp butter	32
Blackened U-10 Scallops saffron risotto, asparagus, roasted red pepper sauce	25
Crab and Lobster Mac and Cheese Gruyere,cheddar, mozzarella, panko	24
🍷 Cauliflower Steak warm tomato-olive relish, roasted vegetable, arugula	22
* House Burger half pound house blend ground beef , smoked cheddar cheese, tomato, red onion	15
* Rockefeller Burger smoked bacon-cheddar cheese, bacon, fried egg, tomato, red onion	17

SIDES

v GF Hand Cut Rosemary-Garlic French Fries, Herb-Garlic Aioli	7
🍷GF Honey-Pomegranate Beets/So Good for You	7
🍷GF Creamy Cucumber-Dill Salad	7
GF Bacon-Garlic Pan Fried Brussels Sprouts	8
Grilled Veggies/Zucchini, Squash, Asparagus	8
Red Slaw/ Carrots, Apples, Red Pepper	6

DESSERTS

Creme Brulee \$7 , NY Cheesecake, Chocolate Torte, Butter Cream Cake , Apple Pie, Flour-less Rhapsody Cake, Napoleon,Peanut Butter Explosion Chocolate Trilogy \$8.5, Vanilla Ice Cream , Strawberry Sorbet \$5