

## SOUPS

**v GF Red Borscht**                      **cup 5 bowl 8**  
 hearty vegetables, little sweet and  
 little sour, sour cream, dill

**Chicken Paprikash**                      **cup 6 bowl 10**

**Lobster and Crab Bisque**                      **cup 7 bowl 12**  
 chunky and velvety, with a kick

**Soup Flight \$9**

## SALADS

+ add to any salad chicken \$7, oz  
 salmon \$12, U-10 scallops \$15

**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**                              **\$10**  
 arugula, orange fillets, honey goat  
 cheese, honey-pomegranate  
 dressing

**Wedge**    **\$11**  
 grape tomatoes, red onion, Bleu  
 cheese, crispy bacon, deviled egg,  
 Parmesan peppercorn dressing

**v GF Spinach and Strawberry**                      **\$10**  
 honey goat cheese, candied  
 walnuts, raspberry vinaigrette

## APPETIZERS

**v GF Deviled Eggs**                              **\$8**  
 creamy Dijon dill and tangy sweet  
 pickle filling, paprika

**House Pickled Veggies**                              **\$6**

**Fried Lime-Chill Shishito Peppers**                      **\$8**  
 perfect snack to share

**Guacamole, Tomatillo Salsa and  
 Fresh Fried Chips**                              **\$8**

**Buffalo Fried Cauliflower Florets**                      **\$9**  
 peppercorn-ranch drizzle

**v Roasted Veggie Hummus**                              **\$10**  
 pita, cucumbers, warm olives

**Scallop Ceviche**                                      **\$15**  
 pineapple, mango, cilantro, lime,  
 served with fresh fried corn chips

**v Cheese Please**                                      **\$15**  
 nuts, fruit, jam, crostini

**Charcuterie Board**                                      **\$22**  
 variety of imported smoked and  
 cured meats, artisan cheeses,  
 pickled veggies, crostini

**Crab Cakes**    **\$15**  
 panko crusted, pan fried, garlic  
 remoulade, red slaw

**Shrimp Cocktail**                                      **\$14**  
 chilled jumbo shrimp, house  
 made cocktail sauce

**Chebureki /Meat Pies**                                      **\$12**  
 pork and beef filling with garlic  
 and herbes, horseradish sauce

**Chefs Flatbread**                                      **\$15**  
 chef creation, ask your server

**Grilled Chicken Quesadilla**                              **\$15**  
 house made salsa, sour cream

**\* Smoked Salmon Platter**                              **\$16**  
 cream cheese, red onions, capers,  
 deviled eggs, rye

**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 Cheese BLT** \$12

**Grilled Chicken Club** \$15

bacon, Swiss, lettuce, red onion, tomato

**Kielbasa Reuben** \$15

kraut, grilled onions, Swiss, pickle

**Short Rib Sliders** \$16

14 hr slow roasted tender meat, caramelized onions, arugula, porcini garlic aioli

**GF Salmon Burger** \$16

arugula, tomatoes, red onion

**\* House Burger** \$14

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

**\* Mushroom and Swiss Burger** \$16

shiitake, portobello and white mushrooms, sautéed onions, fresh cut fries

**\* Rockefeller Burger** \$16

bacon-cheddar cheese, bacon, fried egg, tomato, red onion

**Veggie Pita** \$15

grilled zucchini, asparagus, peppers, onions, tomato, lettuce

## ENTRÉES

**Handmade Potato Pierogies** \$15

sautéed onions, sour cream  
+ add kraut and grilled kielbasa \$6,  
crispy pork belly \$6, short rib \$10

**Stuffed Cabbage and Pierogies or Mashed Potatoes** \$16

tomato or mushroom sauce, sautéed onions served with pierogies

**Grilled Chicken Kebab** \$16

served with salad, pita, fresh salsa

**Beef Stroganoff** \$22

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

**Pork Tenderloin Schnitzel** \$24

mashed potatoes, mushroom sauce, red slaw

**\* Grilled or Blackened Salmon** \$24

grilled vegetable risotto, lemon-caper dill sauce

**Crab and Lobster Mac and Cheese** \$24

Gruyere, cheddar, mozzarella, panko

## SIDES

**v GF Hand Cut Rosemary-Garlic French Fries, Herb-Garlic Aioli** \$7

**v GF Honey-Pomegranate Beets/So Good for You** \$7

**v 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

**Kraut and Grilled Kielbasa** \$10

**Porky Fries** \$12  
crispy pork belly, hand cut fries, garlic aioli