

Lunch Menu

Soups and Salads

- V GF** RED BORSCHT – hearty vegetables, little sweet and little sour, sour cream 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
SOUP OF THE DAY MP
- V GF** HOUSE SALAD – mixed greens, grape tomatoes, carrots, red onions 6
V GF GREEK SALAD – 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 CAPRESE SALAD – tomatoes, fresh mozzarella, arugula, basil, pesto, balsamic 10
V GF SPINACH AND STRAWBERRY – honey goat cheese, candied walnuts, raspberry vinaigrette 11
GF WEDGE – grape tomatoes, red onion, Bleu cheese, crispy bacon, deviled egg, Parmesan 11
peppercorn dressing
- V GF** GRILLED VEGETABLE SALAD – spinach, grilled zucchini, asparagus, red onions, parmesan, 12
balsamic
- V GF** WARM MUSHROOM AND ASPARAGUS SALAD – red onions, glazed walnuts, mixed greens, 12
raspberry vinaigrette
+ add to any salad chicken \$7, 8 oz salmon \$12, U-10 scallops \$15, shrimp \$10

Appetizers

- V GF** DEVILED EGGS – creamy Dijon dill and tangy sweet pickle filling, paprika 8
FRIED LIME-CHILL SHISHITO PEPPERS – perfect snack to share 8
BUFFALO FRIED CAULIFLOWER FLORETS – peppercorn-ranch drizzle 9
STUFFED HUNGARIAN PEPPERS – sausage, onions, carrots, rice, tomato sauce, Parmesan 12
- V** ROASTED VEGGIE HUMMUS – pita, cucumbers, warm olives 10
SNACKING PLATTER – chef's creation, grilled veggies, salads, olives, grilled pita 15
- V** CHEESE PLEASE – nuts, fruit, jam, crackers 15
CHARCUTERIE BOARD – imported smoked and cured meats, cheeses, pickled veggies, crostini . . 22
CRAB CAKES – panko crusted, pan fried, garlic remoulade, red slaw 15
CHICKEN KOPITA – feta, spinach, peppers onions, wrapped in filo, ouzo cream sauce 12
SHRIMP COCKTAIL – chilled jumbo shrimp, house made cocktail sauce 14
CHEBUREKI /MEAT PIES – pork and beef filling with garlic and herbes, horseradish sauce 12
CARPACCIO – sliced raw beef tenderloin, arugula, capers, Parmesan, olive oil, porcini drizzle 16
GRILLED CHICKEN QUESADILLA – house made salsa, sour cream 15
CHEFS FLATBREAD – chef creation, ask your server 15
PORKY FRIES – crispy pork belly, hand cut fries, garlic aioli/ perfect to share 12
CHICKEN WINGS – baked then fried, hot, mild, BBQ or garlic-Parmesan sauce 13
SALO PLATTER-UKRAINIAN FAVORITE – Shaved cured pork belly, rye bread, garlic, pickles, dill 13
* SMOKED SALMON PLATTER/COLD – cream cheese, red onions, capers, deviled eggs, rye 16

Sandwiches & Burgers

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

BLT SANDWICH – perfectly toasted bread/white, wheat bread or pita, crispy bacon, iceberg lettuce, tomato, rosemary aioli	12
BREAKFAST BURRITO – sausage, peppers, onions, cheddar cheese, eggs, side of salsa	14
VEGGIE PITA – grilled zucchini, asparagus, peppers, onions, tomato, lettuce	14
GRILLED CHICKEN CLUB – bacon, Swiss, lettuce, red onion, tomato, lettuce	14
HAM AND CHEESE CROISSANT – served hot, pickles, red onions, tomato, arugula	14
REUBEN – shaved corned beef on toasted rye, sauerkraut, swiss, pickle, house made 1000 sauce	14
* HOUSE BURGER – 8 oz, smoked bacon-cheddar cheese, tomato, red onion, mixed greens	12
* MUSHROOM-ONION-SWISS ANGUS BURGER – sautéed mushrooms, onions, swiss cheese	14
* ROCKEFELLER BURGER – bacon-cheddar cheese, bacon, fried egg, tomato, red onion	14
SHORT RIB SLIDERS – 14 hr slow roasted short rib, crispy onions, arugula, porcini aioli	16
SALMON BURGER – arugula, tomatoes, red onion, caper dill sauce	14

Entrées

HANDMADE POTATO PIEROGIES – sautéed onions, sour cream	15
+ add kraut and grilled kielbasa \$5, crispy pork belly \$4, short rib \$10	
STUFFED CABBAGE WITH PIEROGIES AND ONIONS OR MASHED POTATOES – tomato or mushroom sauce	16
GRILLED CHICKEN KEBAB – served with salad, pita, fresh salsa	16
SHORT RIB CREPES/JOE FAVORITE – mushroom sauce, house salad	18
BEEF STROGANOFF – creamy burgundy-mushroom sauce, slow roasted short rib, egg noodles	20
PELMENI/RUSSIAN RAVIOLI – pork and beef, garlic, onions, butter, arugula, side of vinegar	20
PORK TENDERLOIN SCHNITZEL – mashed potatoes, mushroom sauce, red slaw	20
SEAFOOD PASTA – jumbo shrimp, U-10 scallops, tomato sauce	24
* GRILLED OR BLACKENED SALMON – grilled vegetable risotto, lemon-caper dill sauce	22
MAC AND CHEESE – cheddar, parmesan and gruyere cheese, panko	18
SWEET CHEESE CREPES – farmers cheese, blueberry salsa, whipped cream, fresh fruits	16

Sides

V GF HAND CUT ROSEMARY-GARLIC FRENCH FRIES, HERB-GARLIC AIOLI	5
V GF HONEY-POMEGRANATE BEETS/SO GOOD FOR YOU	5
V GF CREAMY CUCUMBER-DILL SALAD	5
V GF RED SLAW/CARROTS, APPLES, RED PEPPER, ONIONS	5
GF BACON-GARLIC PAN FRIED BRUSSELS SPROUTS	8
V GF GRILLED VEGGIES/ZUCCHINI, SQUASH, ASPARAGUS	8
KRAUT AND GRILLED KIELBASA	10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness