

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	
Olivie / Ukrainian Salad • potatoes, carrots, eggs, dill, pickles, peas, honey mustard ,mayo	8
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 Spinach and Strawberry • honey goat cheese, candied walnuts, raspberry vinaigrette	11
Wedge • grape tomatoes,red onion,Bleu cheese,crispy bacon, deviled egg, Parmesan peppercorn dressing	11
v GF Warm Mushroom and Asparagus Salad • red onions, glazed walnuts, mixed greens, raspberry vinaigrette	12
v GF Grilled Vegetable Salad • zucchini, asparagus, onions, tomatoes, Parmesan, balsamic	12
• add to any salad chicken \$7, 8 oz salmon \$12, U-10 scallops \$15, shrimp \$10	

Appetizers

GF Deviled Eggs • creamy Dijon dill and tangy sweet pickle filling, paprika	8
v GF Roasted Veggie Hummus • pita, cucumbers,warm olives	10
v Buffalo Fried Cauliflower Florets • peppercorn-ranch drizzle	11
Assortment of Mediterranean Salads and Pickles	10
Chebureki /Meat Pies • pork and beef filling with garlic and herbes, horseradish sauce	12
GF Stuffed Hungarian Peppers • sausage, onions, carrots, rice, tomato sauce, Parmesan	12
Chicken Kopita • feta, spinach, peppers onions, wrapped in filo, ouzo cream sauce	12
GF Porky Fries • crispy pork belly, hand cut fries, garlic aioli/ perfect to share	12
GF Shrimp Cocktail • chilled jumbo shrimp, house made cocktail sauce	14
Salo Platter-Ukrainian Favorite • Shaved cured pork belly, rye bread, garlic, pickles, dill	15
Crab Cakes • panko crusted, pan fried, garlic remoulade, red slaw	15
v Cheese Please • nuts, fruit, jam, crackers	15
Chefs Flatbread • changes daily, ask your server	16
GF* Carpaccio • sliced raw beef tenderloin, arugula, capers, Parmesan, olive oil, porcini drizzle	16
Charcuterie Board • imported smoked and cured meats, cheeses, pickled veggies, crostini	22
GF Chicken Wings • baked then fried, hot, mild, BBQ, buffalo peppercorn-parmesan, garlic-Parmesan sauce, sweet Asian, teriyaki	13

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Entrées

Handmade Potato Pierogies • sautéed onions, sour cream	16
• add kraut and grilled kielbasa \$5, crispy pork belly \$4, short rib \$10	
Stuffed Cabbage • mashed potatoes, onions, tomato or mushroom sauce	22
Olesia's Platter • stuffed cabbage, perogies or mashers, kraut, kielbasa, choice of sauce	24
Beef Stroganoff • creamy burgundy-mushroom sauce, slow roasted short rib, egg noodles	22
* 20 oz Prime USDA Ribeye Steak • mashed potatoes, grilled veggies, chef's special demi	44
6 oz Center cut Filet Mignon • mashed potatoes, garlic green beans, demi	40
• \$18 extra to add 6 oz lobster tail	
* 14oz Prime Bone-In Pork Chop • mashed potatoes & veggies, raspberry chipotle glaze	32
Pork Tenderloin Schnitzel • mashed potatoes, mushroom sauce, red slaw	22
GF Grilled Chicken Kabob Platter • fried garlic baby potatoes, salad, salsa	25
Short Rib Dinner • mashed potatoes, mushroom sauce	24
* Grilled or Blackened Salmon • mashed potatoes, veggies, lemon-caper dill sauce	24
Crab Cake Stuffed Salmon • Olesia's favorite, mashers, lobster sauce, fried spinach	32
Potato Crusted Chilean Sea Bass • pan seared, mashed potatoes, veggies, lemon caper	32
Lamb Ragout • slow roasted lamb with herbs and wine, mashed or garlic baby potatoes	26
Creamy Shrimp Scampi Pasta • ½ pound of jumbo shrimp, creamy garlic-butter sauce	25
*GF Grilled Lamb Chops • mashed potatoes, grilled veggies, basil-mint pesto	28
GF Blackened U-10 Scallops • mashed potatoes, veggies, roasted red pepper sauce	26
Short Rib Crepes/Joe Favorite • mushroom sauce, grilled veggies	19
Sausage, peppers and onions pasta • cavatappi, tomato sauce	21
GF Lobster-Butternut Squash Risotto • shaved Parmesan cheese, pesto	32
Fish and Chips • breaded cod, crispy potatoes, slaw, tartar sauce	21
Truffle White Mac and Cheese • cavatappi pasta, 3 cheese, panko crust, a must to try	22
* Rockefeller Burger • bacon-cheddar cheese, bacon, egg, tomato, red onion, fresh-cut fries	17
Sweet Cheese Crepes • farmers cheese, blueberry salsa, whipped cream, fresh fruits	16

Sides

GF Fried Baby Potatoes with Garlic and Dill	6	GF V Honey-Pomegranate Beets/So Good for You	5
GF Hand Cut Rosemary-Garlic French Fries, Herb-Garlic Aioli	6	GF V Parmesan Roasted Cauliflower	8
GF V Creamy Cucumber-Dill Salad	6	GF Bacon-Garlic Brussels Sprouts	8
GF Cheese Garlic Mashed Potatoes	6	GF V Grilled Veggies/Zucchini, Squash, Asparagus	8
GF Cinnamon Chipotle Fried Carrots	5	GF V Grilled Asparagus	6

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