

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
- V GF CREAMY CUCUMBER-DILL SALAD** 6
- V GF HOUSE SALAD** mixed greens, grape tomatoes, cucumbers, 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 11
- V GF SPINACH AND STRAWBERRY** goat cheese, candied walnuts, raspberry vinaigrette 11
- GF WEDGE** tomatoes, red onion, Bleu cheese, crispy bacon, deviled egg, Parmesan peppercorn 11
+ add to any salad chicken \$7, 8 oz salmon \$12, U-10 scallops \$15, shrimp \$10
- GRILLED CHICKEN AND AVOCADO GUACAMOLE SALAD** iceberg, tomatoes, cilantro, . . 16
 peppercorn Parmesan
- BLACKEN SALMON COBB SALAD** salmon tips, iceberg, avocado guacamole, tomatoes, 18
 deviled egg, Caesar dressing

APPETIZERS

- V GF DEVILED EGGS** creamy Dijon dill and tangy sweet pickle filling, paprika 8
- BUFFALO FRIED CAULIFLOWER FLORETS** peppercorn-ranch drizzle 11
- GUACAMOLE AND FRESH FRIED CHIPS** 6
- STUFFED HUNGARIAN PEPPERS** Italian sausage, tomato sauce, Parmesan 14
- V ROASTED VEGGIE HUMMUS** pita, cucumbers, warm olives 10
- 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 16
- * SCALLOP CEVICHE** red onion, mango, cilantro, red pepper, fresh fried corn chips 17
- 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, buffalo peppercorn-Parmesan, 15
 garlic-Parmesan sauce, sweet Asian, teriyaki
- SALO PLATTER-UKRAINIAN FAVORITE** Shaved pork lard, rye bread, garlic, pickles, dill 15
- * SMOKED SALMON PLATTER/COLD** cream cheese, red onions, capers, deviled eggs, rye 17

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

SANDWICHES & BURGERS

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

FRESH SMASHED AVOCADO TOAST tomatoes, red onions, cilantro	12
BLT SANDWICH toasted white bread, crispy bacon, iceberg lettuce, tomato, rosemary aioli	12
VEGGIE PITA grilled zucchini, asparagus, peppers, onions, tomato, lettuce	14
GRILLED CHICKEN CLUB bacon, Swiss, lettuce, red onion, tomato, lettuce	14
REUBEN shaved corned beef on toasted rye ,sauerkraut, Swiss, pickle, house made 1000 Island	14
GRILLED KIELBASA PITA caramelized onions, roasted peppers, cheddar cheese, mustard	14
PORK SCHNITZEL REUBEN rye bread, sauerkraut, Swiss, house made sauce	16
* 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, egg, tomato, red onion	17
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

ENTREES

HANDMADE POTATO PIEROGIES sautéed onions, sour cream.	16
<i>+ add kraut and grilled kielbasa \$5, crispy pork belly \$4, short rib \$10</i>	
STUFFED CABBAGE WITH PIEROGIES AND ONIONS OR MASHED POTATOES	16
tomato or mushroom sauce	
BEER BATTERED COD french fries, slaw and tartar sauce	18
GRILLED CHICKEN KEBAB couscous, salsa	16
SHORT RIB CREPES/JOE'S FAVORITE mushroom sauce, grilled veggies.	20
BEEF STROGANOFF creamy burgundy-mushroom sauce, slow roasted short rib, egg noodles	22
PELMENI/RUSSIAN RAVIOLI pork and beef, garlic, onions, butter, arugula, side of vinegar.	20
PORK TENDERLOIN SCHNITZEL mashed potatoes, mushroom sauce, red slaw	22
* BEEF TIPS AND MUSHROOMS creamy mushroom sauce, mashed potatoes or noodles.	22
* GRILLED OR BLACKENED SALMON mashed potatoes, veggies, lemon-caper dill sauce	24
BLACKENED SCALLOPS carrot-ginger puree, chefs risotto	28
TRUFFLE WHITE MAC AND CHEESE cavatappi pasta, 3 cheese, panko crust	22

SIDES

V GF TRUFFLE ROSEMARY-GARLIC FRENCH FRIES/AIOLI	8
V GF HONEY-POMEGRANATE BEETS	5
V GF RED SLAW/CARROTS, APPLES, RED PEPPER, ONIONS	5
GF BACON-GARLIC BRUSSELS SPROUTS	8
V GF GRILLED VEGGIES/ZUCCHINI, ASPARAGUS, RED ONION	8
KRAUT AND GRILLED KIELBASA	10

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