

# DINNER MENU

## SOUPS AND SALADS

<b>v GF Red Borscht</b>   hearty vegetables, little sweet and little sour, sour cream	cup 5 bowl 8
<b>Chicken Paprikash</b>	cup 6 bowl 10
<b>Lobster and Crab Bisque</b>   chunky and velvety, with a kick	cup 7 bowl 12
<b>Soup Flight</b>	9
<b>GF House Salad</b>   mixed greens, grape tomatoes, cucumbers, carrots, red onions	6
<b>v GF Creamy Cucumber-Dill Salad</b>	6
<b>v GF Greek Salad</b>   mixed greens, cucumbers, tomatoes, red onions, feta, olives, balsamic	8
<b>v GF Roasted Beet</b>   arugula, orange fillets, honey goat cheese, honey-pomegranate dressing	11
<b>v GF Spinach and Strawberry</b>   goat cheese, candied walnuts, raspberry vinaigrette	11
<b>Burrata and Tomato Salad</b>   red onions, basil, toasted pistachios, green dressing	12
<b>Wedge</b>   tomatoes, red onion, Bleu cheese, crispy bacon, deviled egg, Parmesan peppercorn	11
add to any salad chicken kabob 7, salmon 12, shrimp 10, fillet 30, lobster tail 20	

## APPETIZERS

<b>GF Deviled Eggs</b>   creamy Dijon dill and tangy sweet pickle filling, paprika	8
<b>Guacamole and Fresh Fried Chips</b>	6
<b>GF Roasted Veggie Hummus</b>   pita, cucumbers, warm olives	10
<b>Chorizo-Poblano Meatballs</b>   prime filet meat, roasted pepper-tomato cream sauce, Parmesan	16
<b>GF Stuffed Hungarian Peppers</b>   Italian sausage, tomato sauce, Parmesan	14
<b>Scallop Ceviche</b>   red onion, mango, cilantro, red pepper, fresh fried corn chips	17
<b>Crab Cakes</b>   panko crusted, pan fried, garlic remoulade, red slaw	16
<b>v Buffalo Fried Cauliflower Florets</b>   peppercorn-ranch drizzle	11
<b>Chebureki /Meat Pies</b>   pork and beef filling with garlic and herbes, horseradish sauce	12
<b>GF Porky Fries</b>   crispy pork belly, hand cut fries, garlic aioli/ perfect to share	12
<b>GF Shrimp Cocktail</b>   chilled jumbo shrimp, house made cocktail sauce	14
<b>v Cheese Please</b>   nuts, fruit, jam, crackers	15
<b>Salo Platter-Ukrainian Favorite</b>   Shaved pork lard, rye bread, garlic, pickles, dill	16
<b>* Smoked Salmon Platter/Cold</b>   cream cheese, red onions, capers, deviled eggs, rye	17
<b>Charcuterie Board</b>   imported smoked and cured meats, cheeses, pickled veggies, crostini	22
<b>GF Chicken Wings</b>   baked then fried, hot, mild, BBQ, buffalo peppercorn-Parmesan, garlic-Parmesan sauce, sweet Asian, teriyaki	15

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# ENTRÉES

<b>Handmade Potato Pierogies</b>   <i>sautéed onions, sour cream</i> <i>add kraut and grilled kielbasa \$5, crispy pork belly \$4, short rib \$10</i>	16
<b>Pelmeni/Russian Ravioli</b>   <i>pork and beef, garlic, onions, butter, arugula, side of vinegar</i>	20
<b>Stuffed Cabbage</b>   <i>mashed potatoes, onions, tomato or mushroom sauce</i>	22
<b>Olesia's Platter</b>   <i>stuffed cabbage, perogies or mashers, kraut, kielbasa, choice of sauce</i>	24
<b>Beef Stroganoff</b>   <i>creamy burgundy-mushroom sauce, slow roasted short rib, egg noodles</i>	23
<b>Short Rib Crepes/Joe's Favorite</b>   <i>mushroom sauce, grilled veggies</i>	23
* <b>20 oz Prime USDA Ribeye Steak</b>   <i>mashed potatoes, grilled veggies, chef's special demi</i>	44
<b>6 oz Prime Filet Mignon</b>   <i>mashed potatoes, mixed veggies, demi sauce</i>	40
<b>Pork Tenderloin Schnitzel</b>   <i>mashed potatoes, mushroom sauce, red slaw</i>	22
GF <b>Grilled Chicken Kabob Platter</b>   <i>garlic fried potatoes, veggies, house made salsa</i>	25
*GF <b>Grilled Pomegranate Lamb Chops</b>   <i>mashed or fried potatoes, veggies, pesto</i>	34
<b>Short Rib Dinner</b>   <i>mashed potatoes, mushroom sauce</i>	25
<b>Grilled or Blackened Salmon</b>   <i>chef's risotto, asparagus, lemon-caper-dill sauce</i>	25
<b>Crab Cake Stuffed Salmon</b>   <i>Olesia's favorite, mashers, lobster sauce, fried spinach</i>	32
<b>Honey-Sriracha Glazed Chilean Sea Bass</b>   <i>chef's couscous, broccolini</i>	32
GF <b>Blackened U-10 Scallops</b>   <i>chef's risotto, house veggies, carrot-ginger puree</i>	35
<b>Creamy Shrimp Scampi Pasta</b>   <i>½ pound of jumbo shrimp, creamy garlic-butter sauce</i>	28
<b>NEW GF Wild Mushroom Risotto</b>   <i>shaved Parmesan, pesto, vegetarian</i>	19
<b>Truffle White Mac and Cheese</b>   <i>cavatappi pasta, 3 cheese, panko crust</i>	22
* <b>Rockefeller Burger</b>   <i>bacon-cheddar cheese, bacon, egg, tomato, red onion</i>	17
<b>Twin Lobster Tail Dinner</b>   <i>drawn butter, mashed potatoes, house veggies</i>	38
<b>Alaskan King Crab Legs 1lb</b>   <i>drawn butter, mashed potatoes, grilled veggies</i>	58
<b>Surf and Turf</b>   <i>6 oz filet, 5 oz lobster tail, mushroom risotto, demi</i>	55

## SIDES

GF <b>Fried Potatoes, garlic, dill</b>	6	GF <b>Grilled Asparagus</b>	6
GF <b>Honey-Pomegranate Beets</b>	5	GF <b>Truffle Rosemary-Garlic French Fries/Aioli</b>	8
GF <b>Cinnamon Chipotle Fried Carrots</b>	5	GF <b>Garlic Mashed Potatoes</b>	6
GF <b>Grilled Veggies/Zucchini, Asparagus, red onion</b>	8	GF <b>Bacon-Garlic Brussels Sprouts</b>	8

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