



DINNER MENU



SOUPS AND SALADS

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
GF House Salad mixed greens, grape tomatoes, cucumbers, carrots, red onions	6
V GF Creamy Cucumber-Dill Salad	6
V GF Greek Salad mixed greens, cucumbers, tomatoes, red onions, feta, olives, balsamic	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
Roasted Pear and Blue Cheese Salad dried cranberries, roasted almonds, honey-pomegranate dressing	12
Wedge tomatoes, red onion, Bleu cheese, crispy bacon, deviled egg, Parmesan peppercorn	12
add to any salad chicken kabob 7, salmon 12, shrimp 10, fillet 30, lobster tail 20	

APPETIZERS

GF Deviled Eggs creamy Dijon dill and tangy sweet pickle filling, paprika	8
Guacamole and Fresh Fried Chips	6
GF Roasted Veggie Hummus pita, cucumbers, warm olives	10
Blackened Salmon Pâté dark rye, fried capers, pickled onions, dill	16
Chorizo-Poblano Meatballs prime filet, roasted pepper-tomato cream sauce, Parmesan	16
GF Stuffed Hungarian Peppers Italian sausage, tomato sauce, Parmesan	14
Crab Cakes panko crusted, pan fried, garlic remoulade, red slaw	16
V Buffalo Fried Cauliflower Florets peppercorn-ranch drizzle	11
Chebureki /Meat Pies pork and beef, garlic and onion, horseradish sauce	12
Chefs Flatbread changes daily, ask your server	16
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
V Cheese Please nuts, fruit, jam, crackers	15
Salo Platter-Ukrainian Favorite Shaved pork lard, rye bread, garlic, pickles, dill	16
* Cajun Prime Fillet Beef Tips bourbon cream sauce, pumpnickel toasts	16
* Smoked Salmon Platter/Cold cream cheese, red onions, capers, deviled eggs, rye	17
Charcuterie Board imported smoked and cured meats, cheeses, pickles, crostini	22
GF Chicken Wings baked then fried, hot, mild, BBQ, buffalo peppercorn-Parmesan, garlic-Parmesan sauce, sweet Asian, teriyaki	15



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



ENTRÉES

Handmade Potato Pierogies <i>sautéed onions, sour cream</i> <i>add kraut and grilled kielbasa \$5, crispy pork belly \$5, short rib \$10</i>	16
Pelmeni/Russian Ravioli <i>pork and beef, garlic, onions, butter, arugula, vinegar</i>	20
Stuffed Cabbage <i>mashed potatoes, onions, tomato or mushroom sauce</i>	22
Olesia's Platter <i>stuffed cabbage, perogies or mashers, kraut, kielbasa, choice of sauce</i>	24
Beef Stroganoff <i>burgundy-mushroom sauce, slow roasted short rib, egg noodles</i>	23
Short Rib Crepes/Joe's Favorite <i>mushroom sauce, grilled veggies</i>	23
* 20 oz Prime USDA Ribeye Steak <i>mashed potatoes, grilled veggies, chef's special demi</i>	44
* 6 oz Prime Filet Mignon <i>mashed potatoes, mixed veggies, demi sauce</i>	40
Pork Tenderloin Schnitzel <i>mashed potatoes, mushroom sauce, red slaw</i>	22
* Honey Apple BBQ Pork Chop <i>fried potatoes, wasabi green beans, apple chutney</i>	27
GF Grilled Chicken Kabob Platter <i>garlic fried potatoes, veggies, house made salsa</i>	25
* GF Grilled Pomegranate Lamb Chops <i>mashed or fried potatoes, veggies, pesto</i>	36
Short Rib Dinner <i>mashed potatoes, mushroom sauce</i>	25
Grilled or Blackened Salmon <i>chef's risotto, asparagus, lemon-caper-dill sauce</i>	25
* Crab Cake Stuffed Salmon <i>Olesia's favorite, mashers, lobster sauce, fried spinach</i>	34
* Honey-Sriracha Glazed Chilean Sea Bass <i>chef's couscous, broccolini</i>	36
GF Blackened U-10 Scallops <i>chef's risotto, house veggies, carrot-ginger puree</i>	35
Creamy Shrimp Scampi Pasta <i>½ pound of jumbo shrimp, creamy garlic-butter sauce</i>	28
GF Wild Mushroom Risotto <i>wild mushrooms, pamesan cheese</i>	19
Truffle White Mac and Cheese <i>cavatappi pasta, 3 cheese, panko crust</i>	22
* Rockefeller Burger <i>bacon-cheddar cheese, bacon, egg, tomato, red onion</i>	17
Twin Lobster Tail Dinner <i>drawn butter, mashed potatoes, house veggies</i>	46
Alaskan King Crab Legs 1lb <i>drawn butter, mashed potatoes, grilled veggies</i>	65
* Surf and Turf <i>6 oz filet, 5 oz lobster tail, mashed potatoes, demi</i>	56

SIDES

GF Fried Potatoes, Garlic, Rosemary	6	GF Grilled Asparagus	6
GF Honey-Pomegranate Beets	5	GF Truffle Rosemary-Garlic French Fries/Aioli	8
GF Cinnamon Chipotle Fried Carrots	5	GF Garlic Mashed Potatoes	6
GF Grilled Veggies/Zucchini, Asparagus, Red Onion	8	GF Bacon-Garlic Brussels Sprouts	8
Wasabi Green Beans	6		

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