LUNCH MENU

SOUPS AND SALADS

Cup 6 Bowl 9

v GF Red Borscht | vegetarian favorite Ukrainian soup, sour cream

Chicken Paprikash yes, we serve it as a soup	Cup 8 Bowl 12
Lobster and Crab Bisque Chunky and velvety, with a kick	Cup 9 Bowl 15
Soup Flight smaller cups of borscht, paprikash and lobster bisque	10
v GF Creamy Cucumber-Dill Salad	7
O GF House Salad mixed greens, grape tomatoes, cucumbers, carrots, red onions	8
v GF Greek Salad Greens, cucumbers, grape tomatoes, red onions, olives, feta, balsamic-basil	10
v GF Roasted Beet Arugula, orange fillets, honey goat cheese, honey-pom dressin	ıg 12
Spinach Strawberry Salad goat cheese, candied pecans, poppy seed dressing	12
GF Wedge tomatoes,onion,Bleu cheese,bacon, deviled egg	14
Grilled Vegetable Salad zucchini, asparagus, onions, tomatoes, Parmesan, balso	ımic 14
add to any salad chicken \$7, 8 oz grilled or blackened salmon \$12, U-10 scallops \$. shrimp \$12	22,
APPETIZERS	
v GF Deviled Eggs creamy Dijon dill and tangy sweet pickle filling, paprika	10
Buffalo Fried Cauliflower Florets peppercorn-ranch drizzle	13
O Roasted Veggie Hummus pita, cucumbers,warm olives	11
Porky Fries crispy pork belly, hand cut fries, garlic aioli/ perfect to share	
Chebureki /Meat Pies pork and beef, garlic and onion, horseradish sauce	
Stuffed Banana Peppers Italian sausage, tomato sauce, Parmesan	16
Shrimp Cocktail chilled jumbo shrimp, house made cocktail sauce	15
v Cheese Please nuts, fruit, jam, crackers	17
Crab Cakes panko crusted, pan fried, garlic remoulade	18
Chorizo-Poblano Meatballs prime filet,roasted pepper-tomato cream sauce, Po	rmesan 18
Chefs Flatbread chef creation, ask your server	18
Chicken Wings baked then fried, hot, mild, BBQ, buffalo peppercorn-Parmesan, garlic-Parmesan sauce, sweet Asian, teriyaki	17
* Smoked Salmon Platter cream cheese, red onions, capers, deviled eggs, rye	18
Charcuterie Board smoked and cured meats, cheeses, pickles, crostini	25

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness When paying with credit card, a 3% charge will be added to your bill

SANDWICHES & BURGERS

served with fries or side salad, substitute \$2 for paprikash, \$3 for lobster bisque	
BLT Sandwich toasted white, crispy bacon, iceberg lettuce, tomato, rosemary aioli	14
Veggie Pita grilled zucchini, asparagus, peppers, onions, tomato, lettuce, hummus	15
Grilled Kielbasa Pita sautéed onions, roasted peppers, cheddar cheese, mustard	15
Grilled Chicken Club bacon, Swiss, lettuce, red onion, tomato, lettuce	16
Smoked Salmon Bagel herbed cream cheese, cucumber, red onion, lettuce	17
Salmon Burger arugula, tomatoes, red onion, caper dill sauce	16
Reuben shaved corned beef on toasted rye ,sauerkraut, Swiss, pickle, 1000 Island	18
Prime Rib Sandwich With Mushrooms and Onions swiss, horseradish mayo, arugula	19
Pork Schnitzel Reuben rye bread, sauerkraut, Swiss, house made sauce	16
* House Burger 8 oz, smoked bacon-cheddar cheese, tomato, red onion, mixed greens	15
* Mushroom-Onion-Swiss Angus Burger	18
* Rockefeller Burger bacon-cheddar cheese, bacon, egg, tomato, red onion, fries	18
ENTRÉES	
Handmade Potato Pierogies sautéed onions, sour cream	19
grilled kielbasa \$7, crispy pork belly \$5, short rib \$12	
Stuffed Cabbage/1/ Pierogies or Mashed Potatoes	17
Grilled Chicken Kebab couscous, salsa	17
Short Rib Crepes/Joe's Favorite grilled veggies, mushroom sauce	23
Pelmeni/Russian Ravioli pork and beef, garlic, onions, butter, arugula, vinegar	23
Beef Stroganoff egg noodles, short rib, wine-mushroom sauce	24
Pork Tenderloin Schnitzel mashed potatoes, mushroom sauce, red slaw	24
* Beef Tips and Mushrooms mushroom sauce, mashed potatoes or noodles	24
* Grilled or Blackened Salmon Mashed potatoes, veggies, lemon-caper dill	26
Blackened Scallops carrot-ginger puree, chefs risotto	35
Truffle White Mac and Cheese cavatappi pasta, 3 cheese, panko crust	24
Lobster Saffron Risotto fresh lobster meat, parmesan, truffle cheese	26
* 6oz Prime Filet Mignon Center Cut mashed, grilled veggies, demi	38
SIDES	
Ogf Honey-Pomegranate Beets	6
O _{GF} Mixed Grilled Vegetables	8
Potato Pierogies/3	10
Kraut and Grilled Kielbasa	11
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GF Bacon-Garlic Brussels Sprouts	13