



DINNER MENU

SOUPS AND SALADS

GF RED BORSCHT vegetarian favorite Ukrainian soup, sour cream	Cup 6 Bowl 9
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
V GF HOUSE SALAD mixed greens, grape tomatoes, cucumbers, carrots, red onions	8
V GF GREEK SALAD greens, cucumbers, tomatoes, red onions, feta, olives, balsamic	10
V GF ROASTED BEET Arugula, orange fillets, honey goat cheese, honey-pom dressing	12
V GF SPINACH AND STRAWBERRY SALAD goat cheese, candied pecans, poppy seed dressing	12
GF WEDGE tomatoes, onion, Bleu cheese, bacon, deviled egg	14
<i>: add to any salad chicken kabob 7, salmon 16, shrimp 12, fillet 32, lobster tail 25</i>	

APPETIZERS

GF DEVILED EGGS creamy Dijon dill and tangy sweet pickle filling, paprika	10
V GF ROASTED VEGGIE HUMMUS pita, cucumbers, warm olives	11
V BUFFALO FRIED CAULIFLOWER FLORETS peppercorn-ranch drizzle	13
CHEBUREKI /MEAT PIES pork and beef, garlic and onion, horseradish sauce	15
GF STUFFED BANANA PEPPERS Italian sausage, tomato sauce, Parmesan	16
CHORIZO-POBLANO MEATBALLS prime filet, roasted pepper-tomato cream sauce, Parmesan	18
CRAB CAKES panko crusted, pan fried, garlic remoulade	18
GF PORKY FRIES crispy pork belly, hand cut fries, garlic aioli/ perfect to share	13
GF SHRIMP COCKTAIL chilled jumbo shrimp, house made cocktail sauce	15
V CHEESE PLEASE nuts, fruit, jam, crackers	17
SALO PLATTER-UKRAINIAN SNACK shaved pork lard, rye, garlic, pickles, dill	18
* CAJUN PRIME FILLET BEEF TIPS bourbon cream sauce, pumpernickel toasts	19
* SMOKED SALMON PLATTER cream cheese, red onions, capers, deviled eggs, rye	18
CHARCUTERIE BOARD smoked and cured meats, cheeses, pickles, crostini	25
GF CHICKEN WINGS baked then fried, hot, mild, BBQ, buffalo peppercorn-Parmesan, garlic-Parmesan sauce, sweet Asian, teriyaki	17

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WHEN PAYING WITH A CREDIT CARD, 3% CHARGE WILL BE ADDED TO YOUR BILL.



ENTRÉES

HANDMADE POTATO PIEROGIES sautéed onions, sour cream : grilled kielbasa \$7, crispy pork belly \$5, short rib \$12	19
PELMENI/RUSSIAN RAVIOLI pork and beef, garlic, onions, butter, arugula, vinegar	23
STUFFED CABBAGE mashed potatoes, tomato or mushroom sauce	25
OLESIA'S PLATTER stuffed cabbage, perogies or mashers, kraut, kielbasa, choice of sauce	25
BEEF STROGANOFF Burgundy-mushroom sauce, slow roasted short rib, egg noodles	25
SHORT RIB CREPES/JOE'S FAVORITE mushroom sauce, grilled veggies	24
* 20 OZ PRIME USDA RIBEYE STEAK mashed potatoes, grilled veggies, garlic butter, crispy onions	52
* 6 OZ FILET MIGNON mashed potatoes, house veggies, garlic-herb butter, crispy onions	40
PORK TENDERLOIN SCHNITZEL mashed potatoes, mushroom sauce, red slaw	25
* HOUSE RECIPE BBQ GRILLED PORK CHOP fried potatoes, broccolini, peach bacon chutney	34
GF GRILLED CHICKEN KABOB PLATTER garlic fried potatoes, veggies, house made salsa	26
* GF GRILLED LAMB CHOPS mashed or fried potatoes, veggies, pesto	39
SHORT RIB DINNER mashed potatoes, mushroom sauce, crispy onions	29
GRILLED OR BLACKENED SALMON chef's risotto, asparagus, lemon-caper-dill sauce	28
* CRAB CAKE STUFFED SALMON Olesia's favorite, mashers, lobster sauce, fried spinach	36
* HONEY-SRIRACHA CHILEAN SEA BASS risotto or mashed potatoes, broccolini	44
GF BLACKENED U-10 SCALLOPS chef's risotto, house veggies, carrot-ginger puree	42
BLACKENED SHRIMP, SCALLOP SEAFOOD PASTA cavatappi, creamy roasted red pepper sauce	32
TRUFFLE WHITE MAC AND CHEESE cavatappi pasta, 3 cheese, panko crust	24
TWIN LOBSTER TAIL DINNER drawn butter, mashed potatoes, house veggies	58
ALASKAN KING CRAB LEGS LB drawn butter, mashed potatoes, grilled veggies	78
* SURF AND TURF 6 oz Prime filet, 6 oz lobster tail, mashed potatoes, vegetables	62
GF CHEF'S RISOTTO ask your server, changes daily	21
* ROCKEFELLER BURGER bacon-cheddar cheese, bacon, egg, tomato, red onion, fries	18

SIDES

GF FRIED POTATOES, GARLIC, ROSEMARY	7	GF V HONEY-POMEGRANATE BEETS	6
GF V GRILLED ASPARAGUS	7	GF GARLIC MASHED POTATOES	7
GF V GRILLED ZUCCHINI	7	POTATO PIEROGIES/3	10
GF V MIXED GRILLED VEGETABLES	8	GF KRAUT AND GRILLED KIELBASA	11
GF TRUFFLE ROSEMARY-GARLIC FRIES	12	GF BACON-GARLIC BRUSSELS SPROUTS	13

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