

SIDE SALADS

- Mix Greens Salad – \$3.75
(pear, apple, dry cherries, caramelized pecans, blue cheese and house vinaigrette dressing)
- Classic Caesar Salad – \$3.5
- Chop Salad – \$3.5
(fresh lettuce mix, tomatoes, cucumbers, carrots, red onions and creamy ranch)
- Greek Salad – \$3.75

SOUPS

small bowl – \$5.5, large bowl – \$6.5

- Borshch (Beet) Soup (served thick and broth only)
- Chicken Noodle Soup
- Mushroom Soup
- Split Pea Soup
- Sauerkraut Soup (Kapustniak)
- Sorrel Soup
- Barley Soup with Chicken Gizzards
- Veggie Soup
- Tomato Basil Soup
- Potato Leek Soup

MAIN COURSE

PORK

- Ukrainian Style Pork Chop (pork tenderloin prepared in egg and flour on a skillet) – \$8 / \$11
- Roast Pork served with Mushroom Sauce – \$14
- Pork Shish-kabob (Shashlyk) – \$8 / \$11.5
- Cooked Pork served with New Potato – \$13
- Traditional Ukrainian Pork Patties (Kotlety) – \$10/2pcs
- Ground Pork Roulade Stuffed with Mushrooms, Mozzarella & Tomatoes – \$11/2pcs
- Pork Ribs in BBQ Sauce - \$13.5
- Stuffed Cabbage with Rice and Ground Pork (in tomato sauce) - \$12/6pcs

BEEF/VEAL

- Beef Stroganoff – \$13
- Baby Back Ribs with Red Wine Reduction – MP
- Beef Roulade with Mushroom Sauce (Bacon, Pickled Cucumbers & Onion) – \$12/2pcs
- Veal Cutlet in Creamy Sauce and Sautéed Onions – \$13

CHICKEN

- Ukrainian Style Chicken (prepared in egg and flour on a skillet) – \$8 / \$11
- Seared Chicken Breast – \$11
- Citrus Pan Chicken Breast – \$11
- Chicken Breast Stuffed with Spinach, Mushrooms & Tomatoes – \$13
- Chicken Shish-kabob (Shashlyk) – \$8 / \$11.5
- Chicken Thighs – \$11/2pcs

DUCK

- Roasted Leg of Duck – \$14
- Whole Stuffed Duck - MP

STEAK

- Filet Mignon with Mushroom Sauce – MP
- Flank Steak – MP

SEAFOOD

- Curried Monkfish with Apple and Date Compote – MP
- Roasted Halibut with Fresh Chive and Caramelized Oyster Mushrooms – MP
- Grilled Salmon with Chunky Tomato Basil – \$9.50 / \$15
- Seared Filet of Tilapia – \$11

SIDES

- Vegetables of the Grill – \$4.5
- Steamed Vegetables – \$2.5
- Ukrainian Cabbage – \$3
- Spicy Carrot Salad – \$3
- Potatoes: Mashed or Roasted – \$2.5
- New Potatoes in Dill Cream Sauce – \$3.5
- Buckwheat – \$3
- Rice/Noodles – \$2

Coffee – \$2.75 Tea – \$3.25 Dessert: Assorted Mini-Sweets – \$1 and up Cake Slices – \$6.5

Chef Specials - MP

Classic Beef Wellington with Wild Mushroom Sauce and Red Wine Demi Glace Reduction with Sautéed Baby Carrots, Snow Peas and Parsnips

Garlic Seared Beef Tenderloin Filet with Sage Demi Glace with Garlic Mashed Yukon Gold Potatoes & Roasted Rosemary Cream Onions

Stuffed Beef Tenderloin with Garlic Spinach, Sun Dried Tomatoes and Caramelized Onion with Potato-Celery Root Gratin & Glazed Parsnips

Stuffed Beef Tenderloin Filet with Olive & Mustard Crust served with Sage Demi Glace and Cannellini Beans with Porcini Mushrooms & Swiss Chard

Blackened Sirloin Steak with Wild Mushrooms served with Stewed Collard Greens

Grilled Rib Eye Steak with Gorgonzola Butter Potato-stuffed Cipollini Onions and Sautéed Rapini

Roast Strip Loin of Beef with Chimichurri Sauce served with Balsamic Roasted Vegetables

Garlic Seared Veal Loin with Cabernet-Thyme Reduction served with Roasted Vegetables and a Potato Gratin Kalamata-Crusted Veal Rack

Veal (or Chicken) Medallions with Chard, Prosciutto, Pradera Cheese & Veal Demi Glace accompanied by Artichoke Bottom with Parsley Root Puree

Herb-Crusted Veal (or Chicken) Scaloppini with Wild Mushroom Mornay Sauce, Eggplant Confit with Roast Tomato & Fennel

Osso Buco with an Orange Gremolata served with Creamy Polenta

Lamb Shank (or Chicken) Tagine with Fennel, Parsnip, Pear, Sweet Potato, Celery, Rutabaga

New Zealand Baby Lamb Chops with Sun Dried Tomato & Dijon Mustard Crust served on a bed of Cannellini Beans with Porcini Mushrooms & Tomato

Roast Leg of Lamb with Rosemary and Black Pepper