


## SIGNATURE SALADS

<b>“SESAME TUNA”</b> .....	\$20.95
<i>slightly fried tuna in spicy sauce over greens, mesclun</i>	
<b>TUNA “TARTAR”</b> .....	\$25.95
<i>diced, raw tuna served with black caviar in special sauce</i>	
<b>SALMON TARTAR</b> .....	\$22.95
<i>diced raw salmon in special sauce, served with red caviar</i>	
<b>“CRISPY CALAMARI” (in spicy sauce)</b> .....	\$19.95
<i>mesclun, cabbage, almonds</i>	
<b>“CRAWFISH” SALAD</b> .....	\$19.95
<i>a bed of spinach topped with crawfish tails and pine nuts in a tangy sauce</i>	
<b>“CONNIE” SALAD WITH EEL</b> .....	\$21.95
<i>shredded crabmeat and seaweed, masago</i>	
<b>DUCK SALAD</b> .....	\$21.95
<i>in sweeten sour sauce with nuts and tangerines</i>	
<b>SALAD “TATIANA”</b> .....	\$17.95
<i>radish, meat, home made mayonnaise</i>	
<b>“SEASHELL” SALAD</b> .....	\$21.95
<i>marinated calamari, crawfish tails, baby octopus, mushrooms, spicy sauce</i>	
<b>“COUNTRY – STYLE” SALAD</b> .....	\$17.95
<i>spinach, grilled vegetables, grilled breast of chicken in balsamic sauce</i>	
<b>“ROCKEFELLER” SALAD</b> .....	\$18.95
<i>fresh mozzarella, spinach, tomatoes, blue cheese dressing</i>	
<b>“GUACAMOLE” SALAD</b> .....	\$16.95
<i>avocado, onion, tomatoes, cilantro</i>	
<b>“OFFHAND” (FETA CHEESE SALAD)</b> .....	\$16.95
<i>manoury cheese, tomatoes, cilantro, onion, lemon</i>	

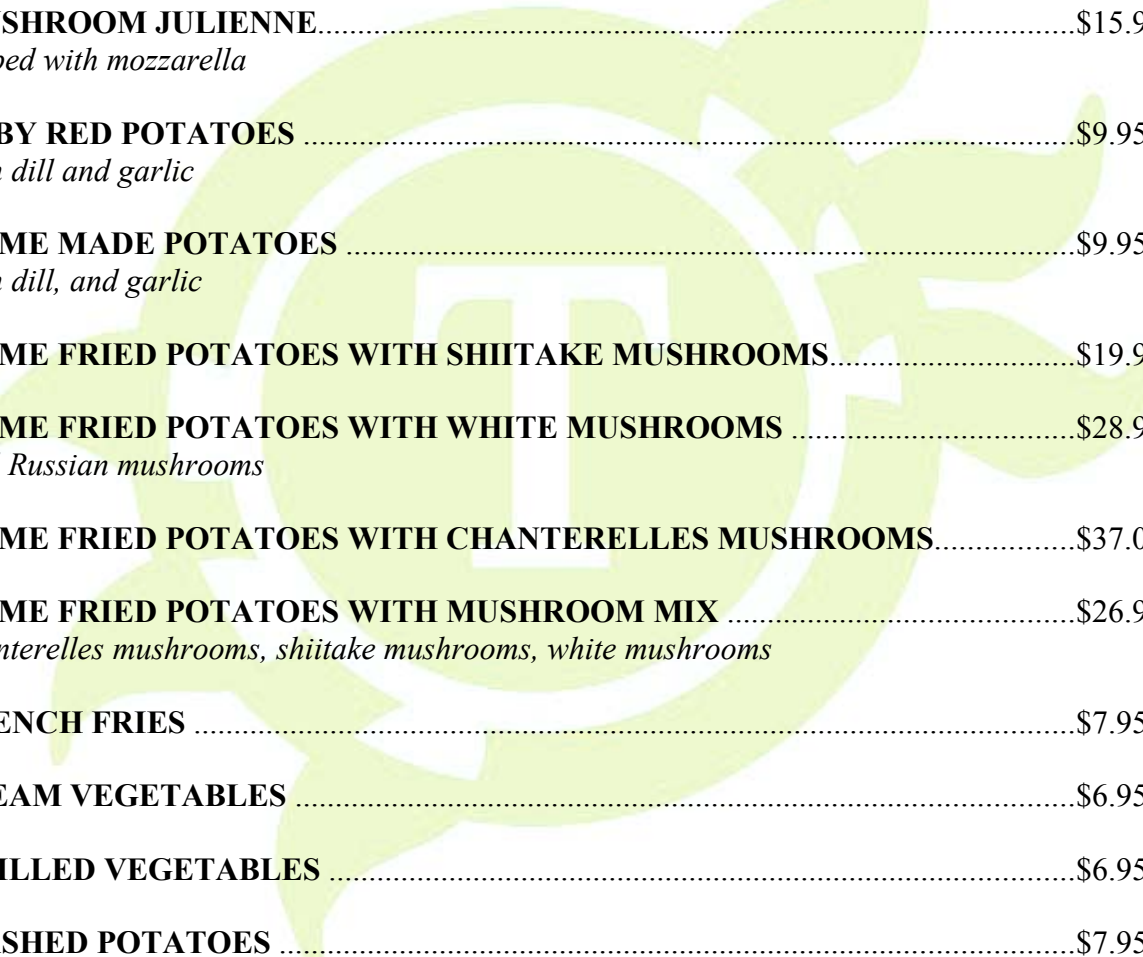
## SOUPS



	Small	Large
<b>BORSCHT UKRAINIAN</b> .....	\$4.00.....	\$7.00
<b>SPINACH BORSCHT</b> .....	\$4.00.....	\$7.00
<b>MUSHROOM SOUP</b> .....	\$5.00.....	\$8.00
<b>SOUP SOLYANKA</b> .....	\$5.00.....	\$9.00

## HOT APPETIZERS

### VEGETABLES



<b>MUSHROOM JULIENNE</b> .....	\$15.95
<i>topped with mozzarella</i>	
<b>BABY RED POTATOES</b> .....	\$9.95
<i>with dill and garlic</i>	
<b>HOME MADE POTATOES</b> .....	\$9.95
<i>with dill, and garlic</i>	
<b>HOME FRIED POTATOES WITH SHIITAKE MUSHROOMS</b> .....	\$19.95
<b>HOME FRIED POTATOES WITH WHITE MUSHROOMS</b> .....	\$28.95
<i>real Russian mushrooms</i>	
<b>HOME FRIED POTATOES WITH CHANTERELLES MUSHROOMS</b> .....	\$37.00
<b>HOME FRIED POTATOES WITH MUSHROOM MIX</b> .....	\$26.95
<i>chanterelles mushrooms, shiitake mushrooms, white mushrooms</i>	
<b>FRENCH FRIES</b> .....	\$7.95
<b>STEAM VEGETABLES</b> .....	\$6.95
<b>GRILLED VEGETABLES</b> .....	\$6.95
<b>MASHED POTATOES</b> .....	\$7.95

## HOT APPETIZERS

### SEAFOOD

**FRIED CALAMARI** .....\$13.95  
*served with marinara*

**BLACK MUSSELS IN POT** .....\$13.95  
*in white wine, ginger, lemon-grass, butter*

**BACKED OYSTERS (6 PC)** .....\$18.95  
*with spinach, garlic and parmesan sauce*

**BAKED NEW ZEALAND MUSSELS** .....\$15.95  
*in white garlic sauce, with mozzarella, toast*

**ESCARGOT** .....\$12.95  
*garlic, butter, served with garlic bread*

**ESCARGOT** .....\$13.95  
*with a garlic creamy sauce topped with mozzarella*

### SPECIAL

**BABY LAMB TONGUE** .....\$19.95  
*in natural juice with garlic*

**FOIE GRAS** .....\$37.95  
*semi sweet wine sauce*

**SIBERIAN "PELMENI"** .....\$14.95

**"VARENIKI" WITH POTATOES** .....\$14.95

**"VARENIKI" WITH CHERRIES** .....\$14.95

**"VARENIKI" WITH CHEESE** .....\$14.95

**"KHACHAPURI"** .....\$5.95  
*puff pastry filled with cheese*

**CHICKEN NUGGETS (for kids) .....\$7.95**

## COLD APPETIZERS

### SEAFOOD APPETIZERS

SHRIMP COCKTAIL (5 pc).....\$16.95

RAW OYSTERS ON THE HALF SHELL (6 pc) .....\$16.95

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BLACK CAVIAR (*puddle fish*)(3 oz) .....\$180.00  
*crepe (1 pc) \$2.00*

BLACK CAVIAR (*sturgeon*)(1 oz).....\$240.00  
*crepe (1 pc) \$2.00*

BLACK CAVIAR 50 gr. ....\$90.00  
*crepe (1 pc) \$2.00*

RED CAVIAR 100 gr. ....\$34.95  
*crepe (1 pc) \$2.00*

HOMEMADE LOX .....\$14.95

SMOKED SEMGA .....\$14.95

SMOKED FISH ASSORTMENT .....\$31.95  
*lox, semga, red caviar, smoked white fish.*

HERRING WITH ONION .....\$10.95

SMOKED COLD WHITE FISH "RIBETZ" .....\$14.95

## MEAT CENTER

### BEEF

<b>BEEF – STROGANOFF</b> ( <i>filet – mignon, vegetables, white mushroom</i> ).....	\$28.95
<i>served with mashed potatoes, vegetables</i>	
<b>BRAISED BEEF RIBS WITH APRICOT</b> .....	\$28.95
<i>couscous</i>	
<b>BEEF STEW “COUNTRY STYLE”</b> .....	\$25.95
<i>mushrooms, green peas, baby red potatoes, parsley, garlic</i>	
<b>FILET MIGNON</b> .....	\$36.95
<i>with mushroom wine sauce</i>	
<b>SAUTÉED FILET – MIGNON</b> .....	\$28.95
<i>shiitake mushrooms, served with mashed potatoes, vegetables</i>	
<b>“NEW-YORK” STEAK</b> .....	\$32.95
<i>served with baby red potatoes, vegetables</i>	
<b>SPICY CARIBBEAN STEAK</b> .....	\$33.95
<i>served with baby red potatoes, grape tomatoes and vegetables</i>	

### LAMB

<b>LAMB SHISH KABOB</b> .....	\$26.95
<b>RACK OF LAMB</b> .....	\$34.95
<i>served with mushroom sauce, fried potatoes, vegetables</i>	
<b>LULA KABOB</b> .....	\$24.95
<i>served only Friday, Saturday, Sunday</i>	
<b>LAMB OSUBUKU</b> .....	\$26.95
<i>braised lamb shank, with vegetables, mushrooms sauce, served with mashed potatoes</i>	
<b>“CHALAKHACH” (LAMB CHOPS)</b> .....	\$28.95

**GARNISH EXCHANGE - \$2.50 EXTRA**

## MEAT CENTER

### POULTRY

<b>“OOTY_FRUITY” DUCK</b> .....	\$24.95
<i>in wine-cherry sauce, served with mashed potatoes and baked apple</i>	
<b>CHICKEN “SCALOPPINI”</b> .....	\$24.95
<i>with wine and lemon, served with mashed potatoes, vegetables</i>	
<b>CHICKEN SCHNITZEL</b> .....	\$24.95
<i>in bread crumbs, topped with mushroom sauce and served w/ mashed potatoes and vegetables</i>	
<b>BREAST OF CHICKEN</b> ( <i>stuffed with spinach, tomato, bread crumb</i> ).....	\$24.95
<i>served with vegetables</i>	
<b>CHICKEN SHISH KABOB</b> .....	\$22.95
<b>CHICKEN “TABAKA”</b> .....	\$23.95
<b>CHICKEN CUTLET “KIEV”</b> .....	\$22.95
<i>served with fried potatoes, vegetables</i>	
<b>STUFFED QUAIL IN NEST</b> .....	\$23.95
<i>In wine pomegranate sauce</i>	

### PORK

<b>PORK “WINGS”</b> .....	\$19.95
<i>Served with stewed cabbage</i>	
<b>PORK SHISH KABOB</b> .....	\$23.95

**GARNISH EXCHANGE - \$2.50 EXTRA**

## DESSERTS



<b>CREPES WITH HOMEMADE RUSSIAN JAM</b> .....	\$11.95
<b>HOT APPLE STRUDLE A LA MODE</b> .....	\$13.95
<i>with ice cream and berries</i>	
<b>CRISPY HOMEMADE CAKE “NAPOLEON”</b> .....	\$11.95
<b>CHOCOLATE ICE CREAM</b> .....	\$9.95
<b>VANILLA ICE CREAM</b> .....	\$9.95
<i>with fresh berries, almonds and fruit sauce</i>	
<b>FRUIT PLATTER (for two)</b> .....	\$25.00
<b>ASSORTED BERRIES (big or small)</b> .....	\$30.95
	\$17.95
<b>“MELT IN YOUR MOUTH” CHOCOLATE CAKE</b> .....	\$11.95
<b>CRÈME BRULE</b> .....	\$10.95
<b>TARTUFO GELATO</b> .....	\$11.95
<b>CAPPUCHINO GELATO</b> .....	\$11.95
<i>with covered espresso beans</i>	
<b>PISTACHIO GELATO</b> .....	\$11.95
<b>TIRAMISU</b> .....	\$11.95
<b>FRAGOLINE CAKE</b> <i>with wild berries</i> .....	\$11.95
<b>BAKED APPLE “SURPRISE”</b> .....	\$11.95
<b>“SPARTAK” CAKE</b> .....	\$12.95