

>> All Entrées

INCLUDE A CUP OF SOUP OR CHOICE OF CAESAR OR CABBAGE SALAD AND DAILY BAKED BREAD

Appetizers

Cabbage Rolls	9
Miro's family recipe from the old country	
Burek	10
Traditional Slavic baked pastry with ground beef, onions, potatoes	
Mediterranean Tapas Platter	10
Moroccan spiced hummus, red bell pepper spread, three olive tapenade and pita bread	
Fire Roasted Red Bell Peppers	10
Stuffed with herbed Bulgarian Feta cheese	
Moroccan Lamb Meat Balls	12
Braised with blend of spices, served with turmeric couscous	
Escargot Bourguignonne	12
Baked in herbed butter, garlic, shallots, white wine	
Dalmatian Shellfish	13
PEI mussels, Manila clams steamed in Sauvignon Blanc with garlic and herbs	
Shrimp Scampi	14
Jumbo shrimp sautéed in olive oil with wine garlic and herbs	

Fish & Seafood

Loch Duart Salmon	32
Grill-roasted, served with red roasted potatoes, spinach sautéed with pine nuts and cranraisins, tarragon-garlic aioli	
Scallops Rockefeller	35
Pan seared scallops, spinach sautéed with bacon and shallots, sauce Bearnaise, crispy leeks, served on bed of Cremini mushroom risotto	
Branzino	35
Whole, pan roasted Mediterranean Sea bass, served with Pesto Potato gnocchi, sautéed Seasonal vegetables, Agrumi sauce	
Chilean Sea Bass	37
Pan roasted, served with Yukon Gold mashed potatoes, sautéed seasonal vegetables, and saffron Beurre Blanc sauce	
Cioppino	39
Fresh fish, scallops, shrimp, mussels, clams simmered in herbed wine tomato broth, served on bed of polenta	

Turf

Vegetarian Delight	27
Choice of Turmeric couscous or Cremini mushroom risotto, spinach wilted with cranraisins and pine nuts, red cabbage braised with red onions, apples and mustard seeds, and sautéed seasonal veggies	
Mediterranean Chicken	29
Jidori chicken breast sautéed with artichoke hearts, garlic, sun-dried tomatoes, capers, pine nuts, olives, herbs, served with red roasted potatoes and wilted spinach	
Beef Stroganoff	29
Sliced beef tenderloin sautéed with shallots, garlic, herbs, Cremini mushrooms, deglazed with brandy, briefly simmered with cream, served with choice of spaetzle or Yukon Gold mashed potatoes	
Moroccan Chicken	29
Organic chicken thighs simmered with fresh ginger, garlic, herbs, olives, garbanzo beans, raisins, blend of Moroccan spices, served with pearl couscous	
Budapest Schnitzel	29
Breaded pork tenderloin cutlet served with Yukon Gold mashed potatoes, red cabbage braised with mustard seeds and apples, sautéed seasonal vegetables, mushroom-paprika cream sauce	
Viennese Pot Roast	32
Beef brisket marinated and braised in wine with garlic, vegetables, served with spaetzle, sautéed vegetables, red cabbage and Hunter mushroom sauce	
Two Day Pork Osso Buco	35
Braised and roasted hind shank, served with polenta, sautéed seasonal vegetables and Madeira wine apple Demi glace	
Crispy Duckling	37
Crisp roasted duckling half served with yams roasted with fennel, red onions, red bell peppers and red cabbage braised with mustard seeds, red onions and apples and a sun-dried Bing cherry sauce	
Rack of Lamb	39
Grill-roasted eight bone New Zealand rack of lamb rubbed with house blend of herbs, served with red roasted potatoes, seasonal vegetables and a blackberry-port sauce	
Black Angus Filet Mignon	39
Grilled 10 ounce cut, served with sautéed seasonal vegetables, Yukon Gold mashed potatoes and a green peppercorn sauce	

No substitutes please. \$6 Charge for any additional sides. Fine food preparation does take time and care. Please, take your time, relax and enjoy the evening with us. We accept VISA - MASTERCARD & DISCOVER. Eight Dollar minimum per person. \$20 cork fee, 2 bottle limit. Eight Dollar split charge. We reserve the right to include gratuity from 18-20%. We reserve the right to refuse the service to anyone. Thank you for stepping outside to talk on your cell phone.