

RUSSIA HOUSE

APPETIZERS

- MOSCOW BORSCHT** 10
A Traditional Soup made from Beets, Chicken Stock, Georgian Wine, Braised Short Rib, and Traditional Spices. Served with Sour Cream
- RUSSIA HOUSE SALAD** 10
Mesclun Mixed Greens, Red Onion, Pickled Red and Yellow Beets, Montrachet Goat Cheese, & Champagne Mustard Vinaigrette
- GRAVLAX** 16
Salmon Cured in Vodka and Dill. Served with Rye Crostini, Sour Cream, Chopped Egg, and Red Onion
- DUCK LEG SALAD** 16
Duck Leg Confit served over Mesclun Greens, Brandied Cherries, Creamy Goat Cheese, & Boiled Egg, in a Sherry Vinaigrette
- HANDMADE PELMINI** 15
Veal and Pork stuffed "Tortellini" style pasta, In a rich Mushroom Cream with Onion Crisps.
- PIEROGIS** 12
Traditional baked Dumpling stuffed with Potato, Smoked Duck Breast, Applewood Smoked Bacon, & Caramelized onion.
- WILD BOAR SAUSAGE** 15
Pan Roasted and served with Braised Red Cabbage, Served with House Mustard.
- MUSHROOM POTATO COCOTTE** 13
Roasted Fingerling Potato, Wild Mushrooms, Savoie Cheese, Brandied Cherries, & Smoked Bacon in a Truffle Cream.
Served with sliced Baguette.
- DUCK RILETE** 12
*Slow-Cooked Duck Confit with Arugula and Red-Onion Salad
On Goat-Cheese Potato Puree with a Balsamic Duck Glace.*

ENTREES

- CHICKEN KIEV** 27
Chicken Breast stuffed with Tarragon Butter, Lightly Fried, Atop Mashed Yukon Potatoes and a Light Mushroom Sauce, With Seasonal Vegetables
- STROGANOFF** 27
Wine Braised Beef, Mushrooms, Cipollini Onions, and Spices In a Rich Cream Sauce. Served with Potato Puree.
- FILET OF BEEF** 28
Pan Roasted Tenderloin of Beef, Served with Potato Roesti, Braised Swiss Chard, and Sauce Bordelaise.
- DUCK TWO WAYS** 30
Spice Rubbed, Pan-Roasted Duck Breast and Pulled Duck Confit With an Orange-Apple Sauce, Served with Parsnip Puree, Seasonal Vegetables and Pine Nuts.
- SHASHLIK** 26
Grilled Marinated Lamb served atop Saffron Rice with Grilled Seasonal Vegetables, Pickled Green Tomato Salad.
- SALMON KULEBIAKA** 28
Wild Alaskan Salmon, Slow Cooked Pearl Onions, Wild Mushrooms, and Lentils baked in Puff Pastry. Served with Seasonal Vegetables and Dijon Garlic Cream.
- VARENIKI & CAULIFLOWER** 26
Perogis stuffed with Herbed Potato, Leeks, & Emmental Cheese, Sautéed in a Cauliflower Beurre Noisette with Sliced Black Truffles, Truffle Oil, & Finished with a Pomegranate Spiced Honey

DESSERT

- VANILLA BEAN CRÈME BRULEE** 8
- MOLTEN CHOCOLATE CAKE** 8

HOURS OF OPERATION

SUNDAY - THURSDAY

Bar & Lounge: 5 PM - 12 AM
(Or Later Depending on Business Volume)
Dining Room: 5 PM - 10 PM

FRIDAY - SATURDAY

Bar & Lounge: 5 PM - 2:30 AM
Dining Room: 5 PM - 11 PM

