

FOOD MENU

MAIN COURSES

	* LAMB CHOPS 28 grilled to your desired gradation; served w/ rice & mixed vegetables
	* CHICKEN / PORK KABOBS 23/24 chicken or pork skewered & grilled; served w/ rice & mixed vegetables
	* HOUSE BURGER 18 cheddar cheese, bacon, lettuce, tomato & special house dressing; served w/ fries
	* CHICKEN TABAKA 24 whole roasted cornish hen, glazed w/ minced garlic & butter sauce
	MUSSELS 18 served in white wine broth with roasted peppers & potatoes
	POTATO VARENIKY 14 house-made potato dumplings w/ fried onions; served w/ sour cream
	* GRILLED SALMON 24 served w/ sauteed mushrooms & fried potatoes
	PORK / VEAL PELMENY 13/14 house-made pork or veal dumplings; served w/ sour cream

	* TILAPIA 18 topped w/ tomatoes & mozzarella; served w/ mashed potatoes
	* GRILLED CHICKEN SANDWICH 17 lettuce, tomatoes, sauteed mushrooms & mozzarella cheese; served w/ fries
	* CHICKEN/BEEF SHAWARMA 17/18 served w/ fries
	BEEF STRONGANOFF 23 sauteed beef w/ onions & sour cream; served w/ rice & mixed vegetables
	SKIRT STEAK 35 served with grilled vegetables & mashed potatoes
ALL DAY BREAKFAST	
	TWO EGGS ANY STYLE 9 served w/ fried potatoes add bacon 5
	OMELETTE 13 your choice of ingredients, ask server
	* LOX SANDWICH 18 served on a bagel, comes w/ fried potatoes
	PLAIN BLINTZES (1 PC) 2 served w/ sour cream

SIDES

	MASHED POTATOES 6
	BUCKWHEAT 6
	RICE W/ VEGETABLES 6
	FRENCH FRIES 6
	GRILLED VEGETABLES 8

DESSERT

	NAPOLEON CAKE (House-Made) 9
	ICE CREAM 5
	CHERRY VARENIKY 14 house-made dumplings; served w/ cherry sauce & sour cream

BEVERAGES

	FRESH-SQUEEZED JUICES 10
	JUICES 5
	HOT TEA 3.50
	TRADITIONAL TEA POT 7
	COFFEE 5
	ESPRESSO 5
	LATTE 6
	CAPPUCINO 6
	SOFT DRINKS 3.50
	BORJOMI SPARKLING WATER 7.50

*** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

CARRY- OUT IS AVAILABLE