



# RUSSIAN RESTAURANT & VODKA LOUNGE

**651. 291. 1236**  
[www.MoscowontheHill.com](http://www.MoscowontheHill.com)  
 Chef Jeffrey Theissen  
 Sous Chef Zack Ziegler

## ENTREES



### HAND-MADE DUMPLINGS

LARGE 19.95 | SMALL 11.95

#### SIBERIAN PELMENI

Beef & pork filled dumplings buttered  
& served with sour cream & a side of vinegar

#### PEASANT PELMENI

Beef & pork filled dumplings simmered  
& broiled with mushroom sauce & cheese

#### VARENIKI (VEGETARIAN)

Ukrainian dumplings filled with potato, caramelized onion & Asiago  
garnished with sour cream and fresh herbs

## HOUSE SPECIALS

#### WILD RICE CABBAGE ROLLS 18.95 GF

Pork, beef and wild rice filled cabbage leaves,  
braised in a rich tomato sauce  
served with sour cream & fresh herbs

#### GIVETCH (VEGETARIAN) 17.95 GF

Add Chicken 5.95 | Add Steak 7.95 | Add Salmon Filet 7.95  
Variety of seasonal vegetables, mushrooms, onion &  
garlic sautéed in a blend of Georgian spices served with  
buckwheat or rice pilaf

#### SHASHLIK OF THE DAY – MARKET PRICE

Ask your server for today's shashlik (Russian shish kebab) and accompaniments

## FISH & POULTRY

#### NORWEGIAN SALMON FILET WITH VARENIKI 24.95

Salmon, vareniki, rainbow chard, glazed cippolini,  
chardonnay creme & pickled fennel

#### CHICKEN KIEV 22.95

Chicken breast filled with fresh herbs & garlic butter.  
Served with parsley mashed potatoes,  
marinated red cabbage & vegetables of the day

#### PAN ROASTED DUCK BREAST 26.95

Buttermilk spaetzle, napa cabbage, apple,  
duck confit & cranberry gastrique

## MEAT

#### CZAR'S MEDALLION 18.95

Pan fried pork loin broiled with sour cream mushroom  
sauce & cheese, fresh herbs, mashed potatoes,  
vegetables of the day

#### GRILLED BONE-IN PORK CHOP 22.95 GF

Sweet potato puree, brussels sprouts,  
Russian sauerkraut & apple demi

#### BISTRO FILET 25.95 GF

Duck fat confit potatoes, mushrooms,  
vegetables of the day & horseradish steak sauce

#### BEEF STROGANOFF 23.95

Beef filet strips in black pepper sour cream sauce with  
mushrooms & onion, parsley mashed potatoes,  
vegetables of the day

#### BABUSHKA 18.95 GF

Stewed pork shoulder in a clay pot, daily vegetables  
& parsley mashed potatoes or buckwheat pilaf

#### BEEF TONGUE 23.95 GF

Mashed potatoes, vegetables of the day, leek hay,  
red wine sauce & beet chrain

GF = GLUTEN FRIENDLY

SORRY WE DO NOT ACCEPT CHECKS; AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE, WE RESERVE THE RIGHT TO LIMIT THE NUMBER OF CHECKS PER TABLE

MOSCOW ON THE HILL



St. Paul Est. 1994

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## APPETIZERS



Russian meals always start with zakuski. Even in the most modest households there is some simple dish, if only a herring, to go with a glass of vodka. Zakuski became more elaborate and lavish according to the wealth of each family.

### APPETIZER TASTING PLATTER 21.95

Chef's selection of seven appetizers. Today's selection is presented in our Specials menu

#### RUSSIAN HERRING 9.95 GF

Cured herring filet, marinated onions, potatoes, fresh herbs, cold-pressed sunflower oil

#### PIROSHKI (BEEF AND CABBAGE) 7.95

Two baked pastries, one beef & one cabbage served with dill sour cream sauce

#### MOSCOW FRIES 6.95 GF

Basket of fried dill potatoes with dipping sauces

#### ZAKUSKI 15.95 GF

Locally cured Russian style deli meats, cheeses, house mustard, pickles & crostinis

#### PICKLE PLATTER 5.95 GF

Seasonal variety of house pickled vegetables

#### BLINI WITH CHICKEN 7.95

Two crepes, braised chicken with a side of sour cream

#### BLINI WITH CAVIAR MARKET PRICE

Salmon roe rolled in a crepe with fresh herbs & sour cream

#### ESCARGOT A LA RUSSE 10.95 GF

White wine herb butter sauce, Asiago

#### CHEBOUREKI 7.95

Two spicy lamb filled pastry shells fried, served with tomato-garlic sauce

#### KHACHAPURI 8.95

Traditional baked Georgian cheese bread

#### BEEF TARTAR 10.95 GF

Adjika aioli, olives, house pickles, pita & mini cucumber salad with lemon vinaigrette

#### PATE 8.95

Ask your server for today's selection

## SOUPS & SALADS



#### BORSCHT GF

CUP 3.95 | BOWL 5.95

Classic Russian beet, cabbage & potato soup garnished with sour cream & fresh herbs

#### RUSSIAN GARDEN SALAD GF

SMALL 5.95 | LARGE 7.95

Tomato, cucumber, bell pepper, sweet onion, fresh herbs & lettuce. Dressed with your choice of traditional Russian cold pressed sunflower oil vinaigrette dill sour cream dressing, or dill-mustard dressing  
Add Chicken 5.95 | Add Steak 7.95 | Add Salmon 7.95

#### SOLYANKA GF

CUP 4.95 | BOWL 6.95

Cured meats, pickles & vegetables in a chicken broth served with sour cream & lemon

#### KAMCHATKA SALAD 18.95 GF

Grilled salmon, tomato, bell pepper, red onion, hardboiled egg, olives, capers with dill mustard vinaigrette

#### ZIMNIY BEET SALAD 9.95

Roasted beets, kefir panacotta, puffed barley, citrus, mixed greens & walnut dressing

#### OLIVIER 6.95 GF

Russian style potato salad with ham, peas & carrots

## EXTRAS



#### BUCKWHEAT OR RICE PILAF 3.95 GF

RUSSIAN BREAD BASKET 1.95

VEGETABLE OF THE DAY 6.95 GF

MASHED POTATOES 4.95 GF

MARINATED RED CABBAGE 3.95 GF

GLAZED CIPPOLINI 6.95

#### SAUTEED MUSHROOMS

WITH ONION & FRESH HERBS 7.95 GF

DUCK CONFIT 12.95 GF

DUCK FAT CONFIT POTATOES 6.95 GF

BRUSSELS SPROUTS 6.95 GF

WITH RUSSIAN SALAMI & SUNFLOWER OIL & SEEDS

## BEVERAGES



### COLD BEVERAGES

COKE, DIET COKE, SPRITE 1.95

ICED TEA, LEMONADE 1.95

PELLEGRINO 750ML 3.95

RED BULL 4.95

JUICE 2.95

(Orange, cranberry, grapefruit, apple)

### HOT BEVERAGES

COFFEE 2.75

ESPRESSO 3.50

CAPPUCCINO 4.50

RUSSIAN BLACK TEA 2.75

HOT TEA 2.75

(Green, herbal)

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