

MOSCOW ON THE HILL



St. Paul Est. 1994

RUSSIAN RESTAURANT & VODKA LOUNGE

651. 291. 1236

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 todays shaslik (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 MEDALLIONS 18.95

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

BISTRO FILET 25.95 GF

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

BABUSHKA 18.95 GF

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

GRILLED BONE-IN PORK CHOP 22.95 GF

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

BEEF STROGANOFF 23.95

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

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

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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 SUKIMI & 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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