

MOSCOW ON THE HILL



St. Paul Est. 1994

651. 291. 1236

www.MoscowontheHill.com

Chef Jeffrey Theissen

RUSSIAN RESTAURANT & VODKA LOUNGE

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.

RUSSIAN HERRING 9.95 GF
Cured herring filet, marinated onions, vinegret, fresh herbs, cold-pressed sunflower oil

PIROZHOK 4.95 / 2 FOR 8.95
Choice of beef or cabbage stuffed pastry served with dill sour cream sauce

MOSCOW FRIES 6.95 GF
Basket of fried dill potatoes with dipping sauces

ZAKUSKI 20.95 GF
Assorted house meats, spreads & pickles served with European cheeses & crostinis

PICKLE PLATTER 5.95 GF
Seasonal variety of house pickled vegetables

PATE 8.95
Ask your server for today's selection

BLINI WITH CAVIAR MKT
Salmon roe rolled in a crepe with fresh herbs & sour cream

ESCARGOT A LA RUSSE 10.95 GF
White wine herb butter sauce, Asiago

CHEBOUREK 4.95 / 2 FOR 8.95
Spicy lamb & potato fried pastry served with tomato-garlic sauce

KHACHAPURI 8.95
Traditional baked Georgian cheese bread

BEEF TARTAR 11.95 GF
Adjika, sunflower oil, egg yolk, olives, house pickles & pita

MUSHROOM & SPINACH BLINTZ 4.95 / 2 FOR 8.95

Sauteed mushroom, spinach, caramelized onion & garlic folded into a Gouda Mornay sauce wrapped in a crepe served with walnuts

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 8.95

CREAMY POTATO & MUSHROOM 7.95
Leek, Oyster mushroom, rye crouton & pumpkin seed oil

KAMCHATKA SALAD 18.95 GF
Sunflower oil poached salmon, tomato, bell pepper, red onion, hardboiled egg, olives, capers with dill mustard vinaigrette

BEEF TONGUE SALAD 8.95
Hard boiled egg, greens & carrot, Dijonaise, cucumber-pepper vin & sunflower seed

VINEGRET 5.95 GF
Traditional winter beet salad with carrot, potato, sauerkraut, pickle & sunflower vinaigrette

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

SAUTÉED MUSHROOMS WITH ONION & FRESH HERBS 7.95 GF
SPICY GEORGIAN GREEN BEANS 7.95 GF
ISRAELI COUS COUS 6.95
MAPLE SYRUP ROOT VEGETABLES 7.95

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)

Please ask your server for a Parking Pass from the YWCA

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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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 8.95
Variety of seasonal vegetables, mushrooms, onion &
garlic sautéed in a blend of Georgian spices
served with buckwheat or rice pilaf

FISH & POULTRY

GRILLED SALMON FILLET WITH VARENIKI 25.95

Carrot, kale, Asian pear & chili thread

DUCK BREAST SCHNITZEL 25.95

Celeriac puree, King Oyster mushroom,
mustard green & apple cider reduction

CHICKEN KIEV 22.95

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

DUCK CONFIT 21.95

Sweet potato puree, bacon braised collard greens,
turnip, apple butter & Port cherries

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

BEEF STROGANOFF 23.95

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

BISTRO FILET 25.95

Givetch rubbed, maple syrup root vegetables,
Israeli cous cous & house steak sauce

BEELER'S FLAT IRON PORK STEAK 22.95

Sweet potato-semolina dumpling, spicy Georgian green bean,
Russian sauerkraut & honey-pepper sauce

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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