



RUSSIAN RESTAURANT & VODKA LOUNGE

651. 291. 1236
www.MoscowontheHill.com
Chef Jeffrey Theissen

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

FISH & POULTRY

GRILLED NORWEGIAN SALMON FILET WITH VARENIKI 24.95

Spring peas, asparagus,
arugula & Chardonnay crème

CHICKEN KIEV 22.95

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

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 GF

Givetch Spice, Warm Potato Salad, Tomato,
Horseradish Steak Sauce

FLAT IRON PORK STEAK 22.95

Mamalyga, asparagus, spring onion,
Russian Sauerkraut & honey-pepper sauce

RED WINE BRAISED LAMB SHANK 23.95

Carrot, peas, lentil falafel & adjika-lamb demi

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

©US Foods Menu 2017 (4526)

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, Olivier, fresh herbs, cold-pressed sunflower oil
- PIROSHKI (BEEF & 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**
Assorted 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 MKT**
Salmon roe rolled in a crepe with fresh herbs & sour cream
- LAMB MOUSSAKA ROLLS 11.95**
Ground lamb, mint, Basmati rolled in eggplant and cooked in garlic-tomato sauce served with Israeli Cous Cous, Feta & cilantro

- 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 11.95 GF**
Adjika, sunflower oil, egg yolk, 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
- OLIVIER 6.95 GF**
Russian style potato salad with ham, peas & carrots

- SMOKED SALMON OKROSHKA 7.95**
Chilled Kefir broth, cucumber, radish & dill pollen
- KAMCHATKA SALAD 18.95 GF**
Grilled salmon, tomato, bell pepper, red onion, hardboiled egg, olives, capers with dill mustard vinaigrette
- VESNA SALAD 9.95**
Asparagus, radish, pea, caramelized spring onion, arugula, candied pecan & strawberry three ways
- BEEF TONGUE SALAD 8.95**
Hard boiled egg, arugula & carrot, Dijonaise, cucumber-pepper vin & sunflower seed

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**

- SAUTEED MUSHROOMS WITH ONION & FRESH HERBS 7.95 GF**
- ASPARAGUS 7.95**
- ISRAELI COUS COUS 6.95**
- MAMALYGA (POLENTA CAKE) 5.95**

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)

HOT BEVERAGES

- COFFEE 2.75**
- ESPRESSO 3.50**
- CAPPUCCINO 4.50**
- RUSSIAN BLACK TEA 2.75**
- HOT TEA 2.75**
(Green, herbal)

★ Please ask your server for a Parking Pass from the YWCA ★

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