

RUSSIAN RESTAURANT & VODKA LOUNGE

APPETIZERS



651. 291. 1236 www.MoscowontheHill.com

Chef Jeffrey Theissen Sous Chef Joe Ouinn Prep Chef Jesus Montano 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 (V) stuffed pastry served with dill sour cream sauce

MOSCOW FRIES 6.95 GF V

Basket of fried dill potatoes with dipping sauces

PATE 8.95 GF

Ask your server for today's selection

KHACHAPURI 8.95 V

Traditional baked Georgian cheese bread

HOUSE PICKLED VEGETABLES 5.95 GF V

Seasonal variety of preserved goodies

ZAKUSKI 20.95 GF

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

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

BEEF TARTAR 11.95 GF

Adjika, sunflower oil, egg yolk, olives, house pickles & lavosh

MUSHROOM & SPINACH BLINTZ V 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

LAMB MOUSSAKA 12.95 GF

Ground lamb & Basmati rolled in eggplant and braised in garlic tomato sauce served with chickpea, Feta & mint-cilantro vinaigrette

SOUPS & SALADS



BORSCHT GFV CUP 3.95 | BOWL 5.95

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

RUSSIAN GARDEN SALAD GF V **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

OLIVIER 6.95 GF

Traditional Russian potato salad with smoked ham, carrots, peas, egg & mayonnaise

FRANTSUSKI 8.95 GF

Chilled potato-leek soup, smoked salmon, asparagus tips & fried shallot

KAMCHATKA SALAD 18.95 GF

Smoked salmon, potato, green bean, red onion, hardboiled egg, olives, capers with lemon vinaigrette

BEEF TONGUE SALAD 8.95 GF

Hard boiled egg, greens & carrot, Dijonaise, cucumber-pepper vin & sunflower seed

VINEGRET 5.95 GF V

Beet salad with carrot, potato, sauerkraut, pickle & sunflower vinaigrette

BEVERAGES



COLD BEVERAGES

COKE, DIET COKE, SPRITE 1.95 **ICED TEA, LEMONADE 1.95** Pellegrino 750ml 3.95 **KVAS 5.95**

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)

GF = GLUTEN FRIENDLY V = VEGETARIAN



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Chef Jeffrey Theissen Sous Chef Joe Quinn Prep Chef Jesus Montano

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 V

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

ENTREES



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

SHASHLIK 18.95 GF

Kefir marinated chicken thigh, skewered with bell peppers & onion. Served with rice pilaf & spicy tomato garlic sauce

CZAR'S MEDALLION 18.95

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

BISTRO FILLET 25.95 GF

Olivier, portabella, wilted greens & herb vinaigrette

BEEF TONGUE 23.95 GF

Barley pilaf, asparagus, artichoke, red wine sauce & beet chrain

GIVETCH 17.95 GF V

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

GRILLED SALMON FILLET WITH VARENIKI 25.95

Radish, peas & Chardonnay crème

BEEF STROGANOFF 23.95

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

BEELER'S FLAT IRON PORK STEAK 22.95 GF

Spicy Georgian green beans, Russian sauerkraut & honey-pepper sauce

KROLIK CONFIT 25.95 GF

Rabbit, rainbow carrots, peas, frisee & mustard crème

EXTRAS



BUCKWHEAT OR RICE PILAF 3.95 GF V
RUSSIAN BREAD BASKET 1.95 V
VEGETABLE OF THE DAY 6.95 GF V
MASHED POTATOES 4.95 GF V
MARINATED RED CABBAGE 3.95 GF V

SAUTÉED MUSHROOMS WITH ONION & FRESH HERBS 7.95 GF V SPICY GEORGIAN GREEN BEANS 7.95 GF V BARLEY PILAF 6.95 V

BALSAMIC GLAZED RAINBOW CARROTS 7.95 GF V

Curry mascarpone, dill & puffed buckwheat

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