Russian House
### Appetizers

#### Classical Julienne
- Wild mushrooms in sour cream sauce baked to perfection. Add chicken at no additional cost. 

#### Russian Blini
- Traditional Russian crepes. Portion of two.
- Additional fillings of your choice:
  - **Meat** 5.5
  - **Red caviar** 8
  - **Smoked Salmon** 5

#### Eggplant Rolls
- Chilled, grilled eggplant slices rolled and stuffed with cheese, mushrooms, and tomatoes

#### Cheburek
- An authentic Mongolian dish. A large crispy half moon of dough filled with minced meat and herbs

#### Egg with Red Caviar
- Two egg halves topped with cut butter and red caviar

#### Beets Zakuska
- Finely shredded beets minced with prunes, walnuts, and pickles with a touch of garlic

#### Herring with Potatoes
- Chilled slices of Russian pickled herring, sliced onions, pan fried potatoes with a touch of olive oil and herbs

#### Stuffed Mushroom
- A portabella mushroom grilled and stuffed with gorgonzola cheese, salted cucumber, and fried onions

#### Fish Delicacy
- A platter with three different fish: cold smoked halibut, cold smoked salmon, and smoked sturgeon

#### Meat Delicacy
- A platter with different meats: Hungarian salami, beef tongue, house smoked meats

#### Ukrainian Salo
- Salo is more than a national dish in Ukraine, it is a national philosophy. Salted pork belly with addition of caraway and garlic. Served with homemade mustard, horseradish, and fresh onions

#### Vegetable Garden
- Pickled vegetables

#### Homemade Sauerkraut
- Finely shredded cabbage fermented by various lactic acid and bacteria. Has a distinctive sour flavor

#### Beef Tongue
- A traditional Russian cold appetizer. Served with horseradish and mustard

#### Pogrebok
- Pickled vegetables, pork belly, boiled potatoes, sauerkraut, herring, and scallions

#### Zucchini or Eggplant Spread Ikra
- The word “ikra” means “caviar” or “vegetable puree/pate”. Suitable as a snack on the bread alone, perfectly complements vegetarian and meat dishes

#### Eggplant appetizer
- Marinated and roasted eggplants. Your choice of olive oil or tomato sauce

#### Homemade Liver Pate
- Freshly made beef and duck liver, vegetables, and truffle cream

#### Pirozhki
- Individual-sized baked buns stuffed with a variety of fillings. Goes great with any soup or salad
- Your choice of beef, cabbage, potato and mushrooms.
RUSSIAN HOUSE ‘NA ZDOROVYE’

SOUPS

Soup of the Day
Ask your server for details

Ukrainian Borsch
The most popular beet soup of Ukrainian cuisine with plenty of meat, served with sour cream and fresh greens
Cold Borsch
Light vegetarian beet soup. Served cold
Tzar’s Ukha
The oldest known Russian dish, and a Tzar’s favorite! Made of rooster, small fish, crawfish, perch, and sturgeon. Served with a shot of vodka, lemon, and fresh greens
Wild Mushroom Soup
A heart-warming vegetarian soup, served with sour cream and greens

SALADS

Olivier
A timeless classic that never fails to please, this salad is often eaten at special occasions. A mix of vegetables and meats in mayonnaise
Vinaigrette
Russian beet salad with a beautiful coloring. Suits almost any diet and has a great taste
Vladimir’s Special Salad
Tender duck liver pan fried with onions and pear in honey sauce
Served over a bed of lettuce with tomatoes and pine nuts
Herring Under Fur Coat
Diced salted herring covered with layers of grated boiled vegetables with a touch of sage mayonnaise.
Tarragon Salad
Mixed greens, spiced caramelized pecans, grapes, cherry tomatoes. Served in tarragon goat cheese dressing

SIDES

Country Style Potatoes
Sautéed potatoes with basil, garlic, and cheese
Boiled Potatoes
Buckwheat Kasha
A porridge made from boiled buckwheat groats, which has a toasty and nutty flavor
Grilled Vegetables
Mashed Potatoes
Uzbek Plov 15
Plov is the King of Uzbek’s cuisine. A hearty rice dish cooked with lamb, garbanzo beans, and raisins. Served with a cup of black tea
Lula Kebab 15
Marinated ground lamb cooked on a charcoal grill. Served with rice, marinated onions, and adjika sauce
Homemade Russian Pelmeni 17
Our signature homemade Pelmeni are the heart of Russian Cuisine. Dumplings with minced meats wrapped in thin dough and made with organic meat from Broken Arrow ranch. Broth is available upon request. Your choice of: beef/pork, veal, turkey, lamb, elk, deer, wild boar
Shashlyk
Tender cut of a variety of skewered meats with grilled and pickled vegetables. Cooked on a charcoal grill
   Beef 19  Lamb bone in 22
   Pork 17  Chicken 15
   Sturgeon 27
Combination Shashlyk 23
Beef, pork, chicken, and lamb shashlyk on one skewer
Manty 12
Large Uzbek dumplings with lamb and spices. Served with sour cream and adjika sauce
Hunter’s Plate 17
Platter with salo, pork ribs, kolbasa, and a smoked chicken half. Served with grilled and fresh vegetables
Beef Stroganoff 23
Beef Stroganoff won the first place in a competition ‘L’Art Culinaire’ in 1891. Beef tenderloin, mushrooms, sour cream, and truffle cream. Served with your choice of mashed potatoes, pasta or buckwheat
Pork Schnitzel 17
A hand pounded, breaded pork loin lightly fried to golden perfection. Served with boiled potatoes and fresh vegetable salad
Stuffed Vegetables 19
Bell peppers, zucchini, and tomatoes, stuffed with ground beef and pork, rice, and herbs. Served in a sour cream vegetable sauce
Golubtsy 19
Cabbage rolls stuffed with ground beef and pork, rice, and herbs. Served in a sour cream vegetable sauce
Lamb in Special Sauce 25
Chef Vladimir’s signature dish. Lamb loin chops served with rice, marinated peppers, and fresh vegetable salad
Georgian Chicken Chakhokhbili 17
Roasted chicken infused with many spices and vegetables in mild tomato sauce over your choice of rice, mashed potatoes, buckwheat, or pasta. Served with fresh vegetable salad
Chicken Tabaka 17
This legendary soviet dish is crispy on the outside and juicy on the inside. Marinated in garlic and wine sauce, then pan fried in its own juices. Your choice of a whole chicken or of a chicken breast, served with grilled vegetables and adjika sauce
Whole Stuffed Trout 19
Stuffed with a seafood cocktail in a creamy sauce. Served with fresh vegetable salad
Mussels Chernomorski Style 15
Shucked mussels in a creamy white wine sauce served over a bed of grilled onions. Served with baguette slices
Potatoes with Wild Mushrooms 12
Fried potatoes with wild mushrooms and fried onions
Homemade Vareniki 12
Our signature vareniki are half-moon, vegetarian dumplings with your choice of cottage cheese, cherry, or mushroom and potato filling
RUSSIAN HOUSE ‘NA ZDOROVYE’
DESSERTS

Kiev Cake 8
One of the famous desserts in Soviet Union. A specialty of Kiev, Ukraine, where the cake has become one of the symbols of Kiev city. Consists of layers of meringue, butter cream filling, and nuts

Napoleon Cake 7
Our homemade Napoleon. Alternating layers of puff pastry and custard cream

Babushka Rosa treats 6
The owner’s family recipe. Rich hard chocolate fudge with walnuts and biscuits

Mini Cheesecake 5
Portion of two mini cheesecakes dipped in chocolate. Ask your server for available flavors

Muraveinik 7
Baked cookie dough, crumbled and mixed with nuts and caramel frosting

Baked Apple 6
An oven baked apple filled with cottage cheese, honey, pecans, and prunes

Halva 4.50
A common Middle Eastern crumbly dessert based on sunflower nut butter and sugar

Ptychie Moloko 8
Milk souffle topped with dark chocolate with cake batter bottom

Prague Cake 8
Soviet legendary chocolate cake with butter cream

Blini 2.5/3.5/5.5
Russian crepes. Your choice of: fruit jam, Nutella, honey, condensed milk, or peanut butter, cottage cheese

BEVERAGES

Compote 2.5
A light refreshing drink made by boiling fresh fruits. Served chilled and infused

Mors 2.5
A refreshing Russian traditional berry-based drink.

Kvas/Live Kvas 2.5/4
Kvas can be considered the national Russian drink, made of grains.

Medovukha 7
Slavic honey-based low alcoholic beverage with sour cherry. Made solely from natural ingredients. Can be served hot or cold

Tea 2.5

Coffee 2.5
*Russian style coffee with condensed milk 3
*coffee glisse 6
Cold coffee with ice cream
*chicory root coffee non-caffeine 2.5
## RUSSIAN HOUSE Wine List

### House Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Red/White (France)</td>
<td>4.5</td>
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### Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Alamos Malbec (Argentina) 2011</td>
<td>8</td>
</tr>
<tr>
<td>Ruffino Chianti (Italy)</td>
<td>6.5</td>
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<tr>
<td>Chateau St. Michelle merlot (USA)</td>
<td>12</td>
</tr>
<tr>
<td>Artenzin Zinfandel (USA)</td>
<td>9</td>
</tr>
<tr>
<td>Coppola Diamond Cabernet Sauvignon (USA)</td>
<td>10</td>
</tr>
<tr>
<td>Mark West Pinot Noir (USA)</td>
<td>6</td>
</tr>
<tr>
<td>Mukuzani Dry (Georgia)</td>
<td>8</td>
</tr>
<tr>
<td>Akasheni Semi-Sweet (Georgia)</td>
<td>10</td>
</tr>
<tr>
<td>Khvanchkara Semi-Sweet (Georgia)</td>
<td>8</td>
</tr>
<tr>
<td>Kindzmarauli Semi-Sweet (Georgia)</td>
<td>8</td>
</tr>
<tr>
<td>Alazani Valley Semi-Sweet (Georgia)</td>
<td>7</td>
</tr>
<tr>
<td>Vedi Pomegranate (Armenia)</td>
<td>7</td>
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### White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Kim Crawford Sauvignon Blanc (New Zealand)</td>
<td>11.5</td>
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<tr>
<td>Cavit Collection Pinot Grigio (Italy)</td>
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<tr>
<td>La Crema Sonoma Chardonnay (USA)</td>
<td>12</td>
</tr>
<tr>
<td>Tveshi Georgia</td>
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### Sparkling Wines

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<th>Price</th>
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<tr>
<td>Sovietskoye White Moscato Semi-Sweet</td>
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</tr>
<tr>
<td>Sovietskoye White Semi-Sweet</td>
<td>7</td>
</tr>
<tr>
<td>Sovietskoye Red Moscato</td>
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<tr>
<td>Sovietskoye Gold Semi-Sweet</td>
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<tr>
<td>Krymskoe Semi-Sweet (Ukraine)</td>
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### Wines Bottles

<table>
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<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Duval Leroy</td>
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<tr>
<td>Dom Perignon</td>
<td>300</td>
</tr>
<tr>
<td>Veuve Clicquot Yellow Label</td>
<td>100</td>
</tr>
<tr>
<td>Moet Nectar Imperial</td>
<td>120</td>
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</table>
## Draft

<table>
<thead>
<tr>
<th>Beer</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fireman’s #4</td>
<td>Austin’s Blonde Ale</td>
</tr>
<tr>
<td>Franziskaner</td>
<td>German Hefe-Weissen</td>
</tr>
<tr>
<td>Belgian</td>
<td>WhiteBlanche</td>
</tr>
<tr>
<td>Lagunitas IPA</td>
<td>American IPA</td>
</tr>
<tr>
<td>Victory Prima</td>
<td>German Pilsener</td>
</tr>
<tr>
<td>Sierra Nevada</td>
<td>American Pale Ale</td>
</tr>
<tr>
<td>Staropramen</td>
<td>Czech Pilsener</td>
</tr>
<tr>
<td>Alaskan Amber</td>
<td>American Altbier</td>
</tr>
<tr>
<td>Spaten Optimator</td>
<td>German Dark Lager</td>
</tr>
<tr>
<td>Spaten Premium</td>
<td>German Lager</td>
</tr>
<tr>
<td>Guinness</td>
<td>Irish Extra Stout</td>
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</table>

## Bottles

<table>
<thead>
<tr>
<th>Beer</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baltika 4</td>
<td>Dark lager 5.6 %</td>
</tr>
<tr>
<td>Baltika 5</td>
<td>Golden lager 5.3 %</td>
</tr>
<tr>
<td>Baltika 6</td>
<td>Porter 7 %</td>
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<tr>
<td>Baltika 7</td>
<td>Export lager 5.4 %</td>
</tr>
<tr>
<td>Baltika 8</td>
<td>Wheat ale 5 %</td>
</tr>
<tr>
<td>Baltika 9</td>
<td>Extra lager 8 %</td>
</tr>
</tbody>
</table>
RUSSIAN HOUSE ‘NAZDOROVYVE’

COCKTAILS

Apple Pie Martini  $13
Apple infusion, Caramel infusion, Date&Fig infusion, Apple juice

Mint chocolate martini  $10
Chocolate infusion, Baileys, Mint bitter

Chocolate Russian  $10
Chocolate infusion, Kahlua, Half&Half

Jolly Ol’ Orange  $10
Maker’s Mark Bourbon, Cloves, Orange, Splash of Ginger beer

Severnoe Siyanie  $10
Sparkling Wine, Mandarin Infusion, Orange Juice

Stalin’s Dream  $10
White Sparkling Wine, Pomegranate juice, Cointreau

Moscow reindeer  $8.5
Christmas Tree infusion, Lime juice, Apple juice, Ginger Beer

Lavender Spritz  $8.5
Muddled strawberries, Lavender and Strawberry Infusion, Simple Syrup, Sweet and Sour, Soda

Winter Cherry  $8.5
Sour Cherry Infusion, Cherry Juice, Cherry Dr Pepper

Klukovka  $8.5
Cranberry Infusion, Cranberry Juice, Homemade Cranberry Mors

Pomegranate Fusion  $8.5
Mixed Berries & Pomegranate Infusion, Cranberry Juice, Homemade Cranberry Mors

Citrus Zest  $8.5
Citron Infusion, Lemon & Lime Twist, Sweet &Sour Sprite

Piña Exotica  $8.5
Exotic Fruits Infusion, Pineapple Juice, Pomegranate Juice

Grapple Ananas  $8.5
Apple & Grape Infusion, Pineapple Juice, Apple Juice, Sprite
VEGETERIAN MENU

APPETIZERS

Classical Julienne 10
Wild mushrooms in sour cream sauce baked to perfection

Russian Blini
Traditional Russian crepes. Portion of two
Additional fillings of your choice:

- Cheese 3.50
- Sour Cream 2

Eggplant Rolls 6
Chilled, grilled eggplant slices rolled and stuffed with cheese, mushrooms, and tomatoes

Beets Zakuska 7
Finely shredded beets minced with prunes, walnuts, and salted cucumbers with a touch of garlic

Stuffed Mushroom 8
A portabella mushroom grilled and stuffed with gorgonzola cheese, salted cucumber, and fried onions

Vegetable Garden 8
Pickled vegetables

Sauerkraut 4.5
Finely shredded cabbage fermented by various lactic acid and bacteria. Has a distinctive sour flavor

Zucchini or Eggplant Spread Ikra 7.5
The word “ikra” means “caviar” or “vegetable puree/pate”. Suitable as a snack on the bread alone, perfectly complements vegetarian and meat dishes

Eggplant appetizer 7.5
Marinated and roasted eggplants

Pirozhki 5
Individual-sized baked buns stuffed with a variety of fillings. Goes great with any soup or salad
Your choice of cabbage or potato/mushrooms

SOUPS/SALADS

Wild Mushroom Soup 10
A heart-warming vegetarian soup, served with sour cream and greens

Cold Borsch 5
Light vegetarian beet soup. Served cold

Vinaigrette 7
Russian beet salad with a beautiful coloring. Suits almost any diet and has a great taste

Tarragon Salad 9
Mixed greens, spiced caramelized pecans, grapes, and cherry tomatoes. Served in tarragon goat cheese dressing

ENTREES

Potatoes with Wild Mushrooms 12
Fried Potatoes with wild mushrooms and fried onions

Homemade Vareniki 12
Half-moons of dough filled with your choice of cottage cheese, cherry or potato/mushrooms

SIDES

Country Style Potatoes 5
Sautéed potatoes with basil, garlic, and cheese

Boiled Potatoes 4

Buckwheat 3
A porridge made from boiled buckwheat groats, which has a toasty and nutty flavor

Grilled Vegetables 5
Mashed Potatoes 4
VEGETERIAN MENU
GLUTEN-FREE MENU

APPETIZERS

Eggplant Rolls 6
Chilled, grilled eggplant slices rolled and stuffed with cheese, mushrooms, and tomatoes

Beets Zakuska 7
Finely shredded beets minced with prunes, walnuts, and salted cucumbers with a touch of garlic

Herring with Potatoes 7
Chilled slices of Russian pickled herring, sliced onions, pan fried potatoes with a touch of olive oil and herbs

Stuffed Mushroom 8
A portabella mushroom grilled and stuffed with gorgonzola cheese, salted cucumber, and fried onions

Fish Delicacy 15
A platter with three different fish: cold smoked halibut, cold smoked salmon, and smoked sturgeon

Meat Delicacy 12
A platter with different meats: Hungarian salami, beef tongue, house smoked meats

Ukrainian Salo 8
Salo is more than a National dish in Ukraine, it is a National philosophy. Salted pork belly with addition of caraway and garlic. Served with homemade mustard, horseradish, and fresh onions

Vegetable Garden 8
Pickled vegetables

Homemade Sauerkraut 4.5
Finely shredded cabbage fermented by various lactic acid and bacteria. Has a distinctive sour flavor

Beef Tongue 12
A traditional Russian cold appetizer. Served with horseradish and mustard

Pogrebok 15
Pickled vegetables, salo, boiled potatoes, sauerkraut, herring, and scallions

Zucchini or Eggplant Spread Ikra 7.5
The word “ikra” means “caviar” or “vegetable puree/pate”. Suitable as a snack on the bread alone, perfectly complements vegetarian and meat dishes

Homemade Liver Pate 8
Freshly made beef and duck liver, vegetables, and truffle cream

SOUPS

Ukrainian Borsch 12
The most popular beet soup of Ukrainian cuisine with plenty of meat, served with sour cream and fresh greens

Cold borsch 5
Light vegetarian beet soup. Served cold

Tzar's Ukha 13.5
The oldest known Russian dish, and a Tzar's favorite! Made of rooster, small fish, crawfish, perch, and sturgeon. Served with a shot of vodka, lemon, and fresh greens
GLUTEN-FREE MENU

SALADS

Vinaigrette
Russian beet salad with a beautiful coloring. Suits almost any diet and has a great taste
Vladimir’s Special Salad
Tender duck liver pan fried with onions and pear in honey sauce
Served over a bed of lettuce with tomatoes and pine nuts

ENTREES

Uzbek Plov
Plov is the King of Uzbek’s cuisine. A hearty rice dish cooked with lamb, garbanzo beans, and raisins.
Served with a cup of black tea
Lula Kebab
Marinated ground lamb cooked on a charcoal grill. Served with rice, marinated onions, and adjika sauce
Shashlyk
Tender cut of a variety of skewered meats with grilled and pickled vegetables. Cooked on a charcoal grill
- Beef 19
- Pork 17
- Sturgeon 27
Combination Shashlyk
Beef, pork, chicken, and lamb shashlyk on one skewer
Hunter’s Plate
Platter with salo, pork ribs, kolbasa, and smoked chicken. Served with grilled and fresh vegetables
Stuffed Vegetables
Bell peppers, zucchini, and tomatoes, stuffed with ground beef and pork, rice, and herbs.
Served in a sour cream vegetable sauce
Golubtsy
Cabbage rolls stuffed with ground beef and pork, rice, and herbs. Served in a sour cream vegetable sauce
Lamb in Special Sauce
Chef Vladimir’s signature dish. Lamb loin chop served with rice, marinated peppers, and fresh vegetable salad
Chicken Tabaka
This legendary soviet dish is crispy on the outside and juicy on the inside. Marinated in garlic and wine sauce, then pan fried in its own juices. Your choice of a whole chicken or of a chicken breast, served with grilled vegetables and adjika sauce
Whole Stuffed Trout
Stuffed with a seafood cocktail in a creamy sauce. Served with fresh vegetable salad and green beans
Potatoes with Wild Mushrooms
Fried potatoes with wild mushrooms and fried onions
Fruits & Vegetables
Apple & Cinnamon
Kiwi
Apple & Grape
Lemon
Apricot
Lingonberry
Ashberry on Cognac*
Mandarin
Banana & Paprika
Mango
Banana & Strawberry
Mint & Lime
Beet-
Mixed Berries With Honey-
Blackberry
Mixed Berries & Pomegranate-
Black Currant
Mixed Berries & Strawberry-
Barberry
Peach-*
Celery
Pear & Cinnamon
Chokeberry
Pickle Juice (Russian)
Citrus-
Pickled Cabbage
Coconut
Pineapple-
Cowberry
Pineapple & Raspberry
Cranberry-
Plum
Dates-Fig-Raisin
Pomegranate
Elderflower & Orange
Raspberry
Exotic Fruits-
Red Currant
Fig
Sea Buckthorn-
Gooseberry
Sour Cherry
Grapefruit-
Sour Strawberry
Guava
Spiced Pumpkin-
Happy Tamarind
Watermelon With Salt
Honeydew
Wild Blueberry

Signatures
Chef Vladimir’s
(Variety of 35+ Herbs & Spices)-
Nazdorovye
(Aloe, Ginger, Garlic, Horseradish, Propolis)-
Immune Mix
(Rose Hip, Siberian Ginger, Red Clover, Anis)
Budem!
(Pineapple, Watermelon, Vanilla, Blue Agave)

Spicy - Harsh
Horseradish
Juniper & Garlic
W12
Spicy Pepper-
Avocado & Pepper
Saffron

Herbal
Mint
Rosemary
Tarhoon
Ginger & Honey-
Oregano
Parsley
Dill
Spiced Anise
Cilantro
Tarragon
Basil

Dessert
Caramel
Chocolate Coffee
Condensed Milk
Coffee

Nature
Birch
Christmas Tree-
Aloe & Honey-
Cactus & Honey-
Wild Mushroom
Cucumber
Olive

Nuts
Pistachio*-
Mixed Nuts*-
Pine Nut*

Uniques
Texas
Cigar
Bacon
Rambutan

Floral
Rose
Rose Hip
Lavender
Jasmine & Honey
Chamomile

*Contains Nuts