

Versailles

Starters

TUNA TARTAR 24
Sashimi Grade Ahi Tuna mixed in sesame oil layered with tomatoes and avocado

CREPES WITH RED CAVIAR 20
Butter Crepes served with premium quality Red Caviar (4 pieces)

VEAL TONGUE PLATTER 18
Cooked Veal Tongue served with horseradish

"DELICATESSEN" SALAD 18
Thinly sliced veal tongue and plum tomatoes, pan fried mushrooms and onions, garnished with fresh garlic, tossed with delicate mayonnaise dressing

SEARED TUNA 24
Seared tuna served with homemade marinated shredded cabbage and carrot salad

OLIVIE 15
European style potato salad made with diced boiled potatoes, eggs, carrots, chicken Bologna, pickles and peas, tossed in mayonnaise

COCONUT SHRIMP SALAD 21
Mescaline mix, dried cranberries, pineapple chunks, diced mango and caramelized almonds tossed with raspberry vinaigrette, topped with coconut shrimp

EEL SEAWEED SALAD 24
Crabmeat, seaweed, seedless cucumber mixed with wasabi dill sauce garnished with barbecue eel

HERRING WITH ONION AND POTATOES 15
Sliced herring with red onions, boiled Idaho potato and a touch of extra virgin olive oil

SMOKED FISH PLATTER 24
Smoked Norwegian Salmon and Captain

PICKLED VEGETABLES PLATTER 18
Barreled pickled red and white cabbage, spicy mushrooms, vine tomatoes and sour pickles

SMOKED MEAT PLATTER 21
Assorted premium cured and smoked meats

FARMER'S GARDEN SALAD
Beefsteak tomato, cucumber, peppers, red onions and mixed greens with olive oil 15 with sour cream 18

Soup

CREAM OF MUSHROOM SOUP 6
Caramelized and brandied Wild Mushrooms, truffle oil and crème fraiche

UKRAINIAN BORSCHT 5
Sweet and sour of beets, cabbage, carrots, onions, potatoes and tomatoes served hot with sour cream

CHEF SPECIAL SOUP 5

No outside liquor allowed. If you would like to bring your own special bottle of wine or other beverage acceptable to establishment, there will be a \$15.00 per cork charge

Entrees

PAN FRIED POTATOES W/ SHIITAKE MUSHROOMS 21
Home style fried potatoes

VARENIKY
Russian style dumplings, served with sour cream with potato 16 with cherry 18

SIBERIAN PELMENI 15
Siberian recipe dumpling filled with chicken and onions, topped with melted butter, served with sour cream

CREPES WITH MEAT 15
Homemade butter crepes stuffed with chicken topped with creamy mushroom sauce (6 pieces)

CHICKEN KIEV 18

SHISH KABOB (CHICKEN OR PORK)
*Gourmet marinated grilled chicken or pork served with whipped mashed potatoes
Chicken 18 Pork 21*

CHICKEN TABAKA 18
Whole tender Cornish hens, flattened, brushed with pepper and garlic, pan fried to a golden crust. Served with roasted garlic rosemary potatoes and spicy tomato sauce

LAMB CHOPS 32
Grilled lamb chops marinated in fresh rosemary, soy sauce and house spices served with whipped mashed potatoes

CHILEAN SEA BASS 32
Sauteed and served with mashed potatoes and pan fried vegetables

BALSAMIC OR BBQ SALMON 26
Baked Salmon served with rice or mashed potatoes

RIB EYE STEAK 36
Grilled rib eye served family style with whipped mashed potatoes

LULA KABOB 21
Delicious combination of lean beef and pork mixed with onions, cilantro and aromatic spices, grilled and served with mashed potatoes

FILET TILAPIA PLATTER 18
Old fashioned Tsar Style pan seared tilapia served on a bed of sautéed vegetables topped with creamy sauce

BISTRO FILET 24
Herb Marinated Beef medallion served with seasonal vegetables

GRILLED STURGEON STEAK 28
Grilled sturgeon marinated in soy sauce and glazed with teriyaki sauce served with seasonal vegetables

Dessert

FRUIT PLATTER 20
NAPOLEON 6
SMETANNIK 6
ICE CREAM 4
COFFEE GLISSE 3.50
CAPPUCCINO 4.50
ESPRESSO 3.5
TEA 2.5
COFFEE 2.5

Soft Drinks

Coke, Diet Coke, Sprite, Club Soda 2.5
Cranberry 3