

Versailles

Cold Appetizers

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

BEEF CARPACCIO 24
Served with Arugula, Truffle Oil, Topped with shaved Parmesan cheese and capers.

SMOKED FISH PLATTER 24
Smoked Norwegian Salmon and Captain

SMOKED MEAT PLATTER 24
Assorted premium cured and smoked meats

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

BALTIC HERRING 15
Sliced herring with red onions, and a touch of extra virgin olive oil

Salads

"DELICATESSEN" SALAD 21
Thinly sliced veal tongue and plum tomatoes, pan fried mushrooms and onions, garnished with fresh garlic, tossed with delicate mayonnaise dressing

COCONUT SHRIMP SALAD 24
Mescaline mix, dried cranberries, pineapple chunks, diced mango and caramelized almonds tossed with raspberry vinaigrette, topped with coconut shrimp

OLIVIE 16
European style potato salad made with diced boiled potatoes, eggs, carrots, chicken Bologna, pickles and peas, tossed in mayonnaise

EEL SEAWEED SALAD 28
Crabmeat, seaweed, seedless cucumber mixed with wasabi dill sauce garnished with barbecue eel

FARMER'S GARDEN SALAD
Beefsteak tomato, cucumber, red onions and 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

Hot Appetizers

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

VARENIKY
Russian style dumplings, served with sour cream.
Potato 16 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 (4pieces)

Entrées

(All Entrées are served with a choice of one side dish)

SHISH KABOB (CHICKEN OR PORK)
Gourmet marinated grilled chicken or pork
Chicken 18 Pork 21

CHICKEN TABAKA 20
Whole tender Cornish hens, flattened, brushed with pepper and garlic, pan fried to a golden crust.

NEW YORK STRIP STEAK 36
Tender and juicy grilled steak

BEEF STROGANOFF 18
Lean sirloin beef sautéed and simmered in sour cream beef stock, and onions

SKIRT STEAK 24
Lean and tender skirt steak

LAMB CHOPS 38
Grilled lamb chops marinated in fresh rosemary, soy sauce and house spices (4pieces)

CHILEAN SEA BASS 32
Sautéed in lemon butter cream sauce

ATLANTIC SALMON 26
Balsamic or BBQ

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

Dessert

FRUIT PLATTER 22
NAPOLEON 8
SMETANNIK 8
ICE CREAM 5

Beverages

COFFEE GLISSE 5
CAPPUCCINO 5.50
ESPRESSO 4.5
TEA 3
COFFEE 3
COKE, DIET COKE, SPRITE, CLUB SODA 2.5
JUCIES 3.5

Side Dishes

MASHED POTATOES
GRILLED VEGETABLES
RICE PILAF
EGG NOODLES

Extra side \$3