

STARTERS

Russian Standard Sturgeon Tasting	30
Artisanal Smoked Sturgeon, Black Bread & Dill Paired with Our Famous Russian Standard Martini and Spiked with an Imported Caviar Cube with Homemade Pickles	
Moscow Borsch	7
A Rich Russian Style Beet Soup with Oxtail, Brisket, Caraway and Sour-Cream	
Russia House Salad	7
Mesclun Greens, Red Onions, Beets and Creamy Goat Cheese Served with a Mustard Vinaigrette	
Caviar Blini & Local Asparagus	16
Buckwheat Blinis Stuffed with Sour Cream and Salmon Roe Paired with Grilled Local Asparagus with a Classic Hollandaise	
Chicken Croquettes with Two Russian Salads	13
House Ground Organic Chicken Estonian Style with a Salad of Farmhouse Cheese, Sour Cream and Garlic paired with a Traditional Salad "Olivier"	
Russian Sturgeon and Black Sausage	15
Line Caught Russian Sturgeon with a Beet Ragout, Black Pork Sausage and Beet Glace	
Pelmini	13
Pillows of Veal and Pork, Marsala Cream & Seasonal Forrest Mushrooms	
Pierogis	12
Russian Baked Dumpling stuffed with Potato, Salt Pork, Caramelized Onion and Smoked Duck Breast	
Rabbit Apple Sausage	13
In-House Rabbit Sausage paired with Sweet yet Sour Braised Onions and Cherry Mostarda	
Duck Rilette	14
Confit Leg of Muscovy Duck, Frisse Salad, House Cured Ham & Truffle Poached Egg	
Russia House's Meat Platter	13
Pheasant Pate, Crispy Blood Sausage and Duck Salami served with Home Made Pickles, Green Tomato Relish & House Mustards	
Potato Mushroom Cocotte	13
Potatoes and Wild Mushrooms, Apple-Wood Bacon, Cherries and Savoie Cheese, with Truffled Cream and Baguette	
Salmon Two Ways	12
Cured Vodka Dill Salmon & Smoked Alaskan Salmon Served with Rye Crouton, Mustard-Red Onion Sour Cream Sauce	

LARGE PLATES

Chicken Kiev	26
All Natural Chicken Breast stuffed with Butter & Tarragon, Lightly Fried served with a Classic Hollandaise and Tarragon Foam, Seasonal Veggies and Whipped Potatoes	
Beef Stroganoff	26
Beef Tenderloin, Mushrooms and Root Vegetables in a Red Wine Cream served with Potato Puree	
Kobe Duo	33
Gold Grade Kobe Beef Grilled to Temperature and Kobe TarTar served with a Red Wine and Marrow Demi	
Pan Seared Duck Breast	30
Pan Seared Duck Breast, Confit Parsnip and Carrot Galette, Sour Cream Perogies stuffed with Cabbage and Salt Pork, Riesling Butter Sauce and Duck Jus	
Lemon Sole Torneau	25
North Atlantic Lemon Sole, Beech Mushrooms, Swiss Chard Cured Ham & Foie Gras Selmis	

Shashlik	26
Carolina Heirloom Pork Marinated in a Traditional Russian Style, Sherry Braised Arrowhead Cabbage, Saffron Rice Pilaf & Garlic Cream	
Lobster Kulebiaka	28
Fresh Maine Lobster Baked in a Pie with a Baby Leek "Fondue", Fingerling Potatoes & Sour Cherries	
Braised Stuffed Rabbit	29
Farm Raised Rabbit Leg & Loin Stuffed with Foie Gras, Pomegranate Braised Onions and Sauteed Local Spinach	
Zapechionaya Baranina	33
Roasted Colorado Lamb Loin, Green Olive & Tomato Ragout served with Lam & Goat Cheese Pelminis	
Braised Swiss Chard & Country Cheese Ravioli	24
Slow Braised Swiss Chard, Sweet Farmers Cheese, Asparagus Velute and Mixed Spring Veggies	

CAVIAR IS CONSIDERED FOOD OF THE GODS.

For centuries the salted roe of the sturgeon has been highly prized.

The ancient Phoenicians used caviar to sustain them in times of war and famine. Pliny and Ovid wrote about it and Russian Tsars reserved the delicate eggs for themselves.

Alberta President	135
Taken from the largest of sturgeons. It is silvery-grey in color and a large firm grain. Farm Raised	
Royal Osetra	195
Taken from the Acipenser Guldenstaedti specie of sturgeon. It can differ in size color and depending on its diet. Has a very subtle flavor that is often described as "walnuts and cream"	
Royal Siberian	165
Small. Dark and distinctive. It is the choice of those who like their eggs full of taste and flavor	
Royal Trans Montanous	55
Similar to Sevruga in size and color. It differs in flavor resulting from the waters. It does not have the crisp salt water finish of the more expensive varieties	

DESSERT

Chef's Selection of Fine Cheeses	15
Vanilla Bean Crème Brulee	8
Fresh Fruit & Sweet Cheese Blinis	8
Chocolate Mousse Cake	8