

DINNER MENU

COLD APPETIZERS

ASSORTED MEATS (ROAST PORK, BEEF TONGUE, CHICKEN)	\$16
SMOKED FISH ASSORTMENT (NORWEGIAN LOX, COLD SMOKED WHITE FISH, SMOKED STURGEON)	\$20
LOX "NOVA"	\$12
SMOKED STURGEON	\$15
HERRING (WITH ONION, VINEGAR, AND CORN OIL)	\$6
SHRIMP COCKTAIL	\$12
BEEF TONGUE	\$10
FETA CHEESE WITH TOMATOES/EGGPLANT WITH TOMATOES	\$10
MARINATED MUSHROOMS	\$8
MARINATED CABBAGE	\$5
ASSORTED PICKLED VEGETABLES (MARINATED CABBAGE, TOMATOES, CUCUMBERS)	\$10

HOT APPETIZERS

NEW ZEALAND MUSSELS IN A RICH CREAM SAUCE (SERVED WITH GARLIC BREAD)	\$13
FRIED CALAMARI (SERVED WITH MARINARA SAUCE)	\$9
MOZZARELLA STICKS (WITH MARINARA SAUCE)	\$8
BUFFALO WINGS (WITH HOT SAUCE OR BLUE CHEESE)	\$8
SIBERIAN PELMENI (PORK, CHICKEN OR VEAL)	\$8
VARENIKI (POTATO DUMPLINGS)	\$7
KHACHAPURI (PASTRY WITH THREE KINDS OF CHEESE)	\$3

DINNER MENU

CREPES (BLINZES) SERVED WITH RED CAVIAR

MARKET
PRICE

CREPES (BLINZES) SERVED WITH BLACK CAVIAR

MARKET
PRICE

CREPES (BLINZES) SERVED WITH SEAFOOD

MARKET
PRICE

SOUPS

VERNISAGE SOUPS ARE GOURMET STYLE SOUPS. THEY ARE FRESHLY PREPARED,
JUST LIKE GRANDMA USED TO MAKE!
ALL SOUPS ARE \$6

CHICKEN SOUP WITH RICE

CHICKEN DUMPLING SOUP

UKRAINIAN BORSCH — VEGETARIAN STYLE

UKRAINIAN BORSCH — MEAT, CABBAGE, CARROTS, BEETS, POTATOES

MUSHROOM BARLEY — VEGETARIAN STYLE

SOUP "KHARCHO" - GEORGIAN STYLE SPICY SOUP

MARKET
PRICE

SOULYANKA SOUP — ASSORTED SMOKED MEATS WITH PICKLES,
OLIVES AND CAPERS

SOUP "SHURPA" - USBEKISTAN STYLE SPICY SOUP

VERNISAGE SIGNATURE SALADS

SALAD "VESNA"(TOMATO, CUCUMBER, ONION, SWEET PEPPER,
VINEGAR AND OIL)

\$10

SALAD "KAVKAZ"(FRESH VEGATABLES WITH FETA CHEESE, BEEF DRY
MEAT, VINEGAR, AND OIL)

\$13

SALAD "OLIVIE" (POTATO, PICKLES, SWEET GREEN PEAS, EGGS,
TENDER CHUNKS OF CHICKEN, MAYONNAISE)

\$9

SALAD "TENDERNESS" (BEEF TONGUE, TOMATO, GARLIC AND
MAYONNAISE)

\$15

SMOKED EEL SALAD (MARINATED EEL, MIX SALAD, HOMEMADE
DRESSING AND EEL SAUCE)

\$15

CONEY SALAD (SEAWEED, CRABMEAT, MASAGO, MAYONNAISE)

\$16

CRAWFISH SALAD

\$16

HOT SHRIMP SALAD (ANGEL HAIR PASTA, CARROTS, CABBAGE, AND
SHRIMP IN TERIYAKI SAUCE)

\$19

HOT CHICKEN SALAD (ANGEL HAIR PASTA, CARROTS, CABBAGE, AND
CHICKEN IN TERIYAKI SAUCE)

\$16

DINNER MENU

VERNISAGE SEAFOOD SPECIALTIES

BROOK TROUT (WHOLE TROUT COOKED TO PERFECTION SERVED WITH RICE OR MASHED POTATOES)	\$15
VEGGIE BROOK TROUT (BAKED WITH VEGETABLES IN RICH WHITE SAUCE)	\$15
STUFFED BROOK TROUT (STUFFED WITH CRAB MEAT, BAKED IN RICH WHITE SAUCE)	\$25
SALMON FILET (BAKED WITH VEGETABLES IN A RICH WHITE SAUCE)	\$19
STUFFED FLOUNDER (STUFFED WITH CRAB MEAT, BAKED IN RICH WHITE SAUCE)	\$25
STURGEON "PAULINE VIARDOT"	\$29
STURGEON "MOSCOW" (GRILLE OR BAKED FILET WITH POTATO AND MUSHROOM IN A RICH CREAM SAUCE)	\$29
TUNA STEAK (GRILLED TUNA STEAK SERVED WITH VEGETABLES IN A HOMEMADE SAUCE)	\$20
CHILEAN SEA BASS (BAKED IN A RICH CREAM SAUCE SERVED WITH VEGETABLES)	\$29
CRAB CAKE (ONE CRAB CAKE SERVED WITH VEGETABLES)	\$15
CRAB CAKES (TWO CRAB CAKES SERVED WITH VEGETABLES)	\$25
SHRIMP KABOB (GRILLED SHRIMP SERVED WITH RICE AND VEGETABLES)	\$25
STURGEON KABOB	MARKET PRICE
LOBSTER (BROILED IN OUR OWN HERBS AND SPICES)	MARKET PRICE

DINNER MENU

GRILLED TO PERFECTION

PORK SHISH KABOB (SERVED WITH MARINATED CABBAGE AND PITA)	\$15
LAMB SHISH KABOB (SERVED WITH MARINATED CABBAGE AND PITA)	\$17
LAMB CHOPS (SERVED WITH MARINATED CABBAGE AND PITA)	\$22
CHICKEN SHISH KABOB (SERVED WITH MARINATED CABBAGE AND PITA)	\$14
CHICKEN "TABAKA" (HALF CORNISH HEN ROASTED AND STUFFED WITH MUSHROOMS AND ALMONDS)	\$16
CHICKEN PARMESAN (SERVED WITH PASTA)	\$16
CHICKEN MARSALA (SERVED WITH PASTA)	\$16
CHICKEN CUTLET "KIEV"	\$16
KOSTIZA "MOLDAVIAN" (ONE MARINATED PORK CHOPS IN OUR SPECIAL SPICES)	\$14
"ESCALOPE" (PORK LOIN GRILLED TO PERFECTION, TOPPED WITH MUSHROOMS, SERVED WITH HOME FRIED POTATO)	\$17
"PODZARKA" (PIECES OF PORK FILLET, MUSHROOMS, SAUTEED ONIONS, BAKED WITH POTATO AND MOZZARELLA CHEESE)	\$15
RACK OF LAMB (SERVED WITH OUR CHEF'S SPECIAL SAUCE)	\$27
VENISON CHOPS (TWO VENISON CHOPS IN ROSEMARY SAUCE, SERVE WITH BROCCOLI AND HOME FRIED POTATOES)	\$31
VERNISAGE "KIEV" (BREADED PORK STUFFED WITH MUSHROOMS)	\$16
QUAIL IN A NEST (ROASTED AND STUFFED WITH MUSHROOMS AND ALMONDS)	\$25
FOIE GRAS (SERVED WITH STRAWBERRIES, TOASTED BREAD, GRILLED APPLE AND SWEET SAUCE)	\$29