



### **COLD CUTS – 17.00**

assorted meats, served with bread, cheese & salsa

### **CHEESE PLATTER – 17.00**

assorted cheeses served with honey & wafers

### **LIVER PASTE – 15.00**

served with bread, tomatoes & onion marmalade

### **CREPES – 13.00**

#### **Meat of your choice:**

- chicken
- roast beef
- pork

Lettuce, tomatoes, cucumbers, spinach, onions, cheese.



## ITALIAN PIZZA – 8' – 13.50

**“CAPPRICHCHIOZA”** (*ham, mushrooms, tomatoes, sweet peppers, olives*)

**“VENICE”** (*ham, shrimps, lemon*)

**“MILAN”** (*ground beef, ham, olives, barbecue sauce*)

**“SICILIAN”** (*chicken, mushrooms, hot peppers*)

**“ROMEO”** (*vegetarian: onions, tomatoes, peppers, zucchini*)

**“PALETTE”** (*marble cheddar, mozzarella, parmesan cheese*)

## SALADS – 10.00

**GREEK SALAD** (*onions, tomatoes, cucumbers, pepper, olives, feta cheese; served with Greek dressing*)

**ITALIAN SALAD** (*chicken, lettuce, pears, orange, strawberries; served with Italian dressing*)

**RUAYAL SALAD** (*Chinese lettuce, mushrooms, sweet pepper, tomatoes, shrimps, eggs; olive oil and mayonnaise with herbs dressing*)

**GARDEN SALAD** (*lettuce, spinach, tomatoes, cucumbers, pepper, onions, carrots, beets; dressing of your choice*)

*Dressings available: Ranch, Italian, Greek, Blue Cheese, Thousand Islands, Raspberry Vinaigrette.*



## **SPANISH PAELLA**

**WITH LOBSTER AND SHRIMPS - 24.00**

*served with garden salad or soup of the week*

## **CABBAGE ROLLS – 24.00**

*cabbage rolls with beef & pork ground meet, served with sour cream*

## **PORK ROLLS WITH BACON, PRUNES & CHEESE - 22.00**

*served with mashed potatoes, creamy sauce  
& garden salad or soup of the week*

## **HONEY AND MUSTARD GLAZED CHICKEN – 20.00**

*served with your choice of mashed potatoes or pasta, creamy sauce  
& garden salad or soup of the week*

## **LASAGNA – 18.00**

*(ground beef, cottage cheese, spinach, tomato sauce)  
served with garden salad or soup of the week*



## **RUSSIAN STYLE STEW – 18.00**

*(potatoes and beef)*

*served with garden salad or soup of the week*

## **RUSSIAN STYLE PIE – 16.00**

\* **PORK PIE** (*Ground pork, sauerkraut, eggs, onion, mushrooms, mozzarella cheese*)

\* **CHICKEN PIE** (*chicken, mushrooms, spinach, mozzarella cheese*)

*served with cream sauce and garden salad or soup of the week*



## DESSERTS

**KIEV STYLE CAKE – 6.00**

**LVIV STYLE CHEESE CAKE – 6.00**

**HONEY CAKE – 5.50**

**HOME MADE ICE CREAM – 5.00**

**PANNA COTTA – 3.50**

## BEVERAGES

**Coffee – 2.50/ cup**

*(Sorry, no refills)*

**SPECIALITY COFFEE – 5.50/cup:**

- \* Espresso
- \* Cappuccino
- \* La Glace (black coffee with ice cream and whip cream)
- \* Vienna style (espresso with whip cream)
- \* Black forest (espresso with cherry syrup, chocolate syrup and whip cream)
- \* Mocha (espresso, chocolate, hot milk, whip cream)
- \* Don Juan (black coffee with dark rum, chocolate liqueur and cream)
- \* Irish coffee (black coffee, cognac, liqueur)

**Hot chocolate – 3.50/cup**

- Belgian
- English Toffee

**Tea – 2.50**

**Riverlot Orchards' Juices – 3.00**

- Honeysuckle
- Raspberry
- Apple

**Diet pops – 3.00**



**Red wines - 7.50/ 5 oz.**

Honeysuckle (medium sweet)

Raspberry 2011 (medium sweet)

Raspberry 2012 (dry)

Wild black cherry (medium sweet)

Sand cherry (medium sweet)

Cupid Cherry (sweet)

Cupid Cherry (medium dry)

Carmen Jewell Cherry 2010 (medium dry)

Carmen Jewell 2011 (medium dry)

**White wines - 7.50/ 5 oz.**

Apple (medium sweet)

Plum (medium sweet)

Rhubarb (medium sweet)

Strawberry (sweet)

**Honeysuckle port - 6.50/ 1,5 oz.**

**Bottle** of wine served to table – 25.00

**Variety kit** – 5 kinds of wine/3 oz. of ea. – **20.00**

5 kinds of wine/1.5 oz. of ea. – **15.00**

**Speciality wine:**

Sangria – 8.00

Glint wine – 8.00