



CAFE ST. PETERSBURG

A TASTE OF EASTERN EUROPE

BLINI WITH CAVIAR

Red caviar	28gr / \$29.95
Sturgeon caviar	28gr / \$79.95 56gr / \$149.95

APPETIZERS

Pickled Zakuska VG, DF <i>sour cabbage, marinated tomatoes, marinated cucumbers</i>	\$12.95
Meat Platter GF, DF <i>salo, cured meats, mustard, horseradish</i>	\$18.95
Herring with Garlic Herbed Potatoes GF <i>cured herring, roasted potatoes, red onions</i>	\$14.95
Potato Pancakes (Deruny) GF <i>bacon onion jam, black pepper crème fraiche, dill infused oil</i>	\$15.95
Chicken Liver Pate* <i>sea buckthorn compote, fried fennel, toasted crostini</i>	\$15.95
Herring Tartare GF <i>creamy mustard mousse, dill-infused oil, cucumber, rice chips</i>	\$14.95
Savory Blini with House Cured Salmon <i>cured salmon, avocado, sour cream</i>	\$15.95
Savory Blini with Beef <i>tender beef, sautéed onions filling, sour cream</i>	\$16.95
Stuffed Zucchini Blossom V <i>herbed ricotta, spicy squash puree, parmesan cheese</i>	\$18.95
Assorted Mini Pies (Pirozhki) <i>meat, cabbage, egg scallion fillings</i>	each \$4.95

SALADS

Watercress Garden Salad V <i>summer vegetables, herbs, buckwheat popcorn, creamy dressing</i>	\$15.95
Olivier de Luxe GF <i>butter poached lobster or tenderloin, roasted diced vegetables, creamy dressing</i>	\$20.95
Herring under a Fur Coat GF <i>pickled herring, colorful roasted vegetables, horseradish crema</i>	\$19.95
Tsar / Kaiser / Caesar Salad <i>romaine lettuce, grilled chicken breast or shrimp, house made dressing, croutons (contains raw eggs and fish)</i>	\$19.95

Before placing your order, please inform your server if a person in your party has a food allergy. When ordering please consider that we cannot guarantee menu items do not contain ingredients that might cause allergic reactions.

DF - dairy free GF - gluten free V - vegetarian VG - vegan

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS

Classic Borscht GF, DF (if no sour cream) <i>slow simmered beef broth, vibrant vegetables, sour cream</i>	\$14.95
Fisherman Soup Ukha GF (if no sour cream) <i>blend of four types of fish, mirepoix, shaved tuna</i>	\$16.95
Smoky Solyanka GF <i>assorted smoky meats, sun dried tomatoes, briny olives, tangy pickles</i>	\$15.95
Mushroom Cream Soup GF, V <i>wild mushrooms, white truffle oil, house made croutons</i>	\$15.95

MAIN COURSES

Handmade Vareniki <i>potato mushroom ravioli, porcini thyme sauce, sautéed leeks</i>	\$19.95
Beef Stroganoff (pick your side) <i>filet mignon, wild mushrooms, creamy sauce</i>	\$29.95
Handmade Pelmeni <i>veal, pork, sour cream</i>	\$19.95
Chicken Tabaka GF <i>georgian chili paste, garlic infused vinegar, pomegranate arils</i>	\$29.95
Pozharsky Cutlet (pick your side) <i>chicken, butter, breadcrumbs, cherry compote, creamy mushroom sauce</i>	\$25.95
Macaroni Flotsky Style <i>braised short ribs, pasta, spring peas</i>	\$29.95
Chicken Kiev Cutlet (pick your side) <i>chicken breast, herbed butter, panko breadcrumbs</i>	\$25.95
Catch of the Day (pick your side) GF <i>halibut or sea bass filet, creamy rosemary sauce</i>	market price

GRILL (pick your side)

NY Strip Au Poivre* <i>black peppercorn, brandy, demi-glace</i>	\$42.95
Ribeye Steak* <i>green peppercorn, cream sauce, herb-butter candle</i>	\$52.95
Grilled Salmon <i>tarragon, beurre blanc</i>	\$25.95

SIDES

Butter Poached Rainbow Carrots with Broccolini	\$9.95
Tarragon Kissed Creamy Spinach	\$9.95
Garlic Roasted Potatoes with Mushrooms	\$9.95
Buckwheat Kasha with Sautéed Onions	\$9.95
Creamy Barley Risotto with Mushrooms	\$9.95

DESSERTS

Napoleon Cake <i>house made puff pastry, whipped pastry cream</i>	\$15.95
Honey Cake <i>wildflower honey layers, sour cream, whipped cream, berries</i>	\$16.95
Sirniki <i>house made cottage cheese, cherry compote, mint, sour cream</i>	\$14.95