



## *Cold Appetizers & Salads*

*Spicy Tuna Tartare with Avocado Wasabi & Sesame Crisps 18*  
*Ahi Tuna Marinated with Avocado Wasabi Cream & Sesame Crisps*

*Prime Filet Mignon Beef Tartare 21*

*Beet Infused Salmon Gravlax 16*

*Assorted Fish Platter 24*

*Classic Russian Style Herring 15*

*Salo with "Borodinsky" Bread, Horseradish and Garlic 20*

*Assortment of Homemade Pickles 13*

*Charcuterie Platter Chef's Selection of Cold Cuts 29*

*Cheese Board Chef's Selection of Cheese 26*

*Gourmet Foie Gras Pate 24*

*Trio Pate Board "Pheasant, Pate de Champagne and Homemade Chicken" 19*

*Vis-à-Vis Lardon Salad 19*

*Frisee, Crispy Smoked Bacon, Poached Egg served with Chef's Special Dressing*

*Spanish Grilled Octopus Salad 20*

*Chargrilled Octopus served with Mediterranean Salad, Goat Cheese and Passion Fruit Pearls*

*Eel Special Salad 16*

*Served with avocado mousse, home pickles, apples and Mache salad*

*Italian Burrata & Farm Stand Tomato Salad 16*

*Red and Yellow Beef Steak Tomatoes, Pink Sea salt and Balsamic Glaze*

*Spicy Calamari Salad 17*

*Served with Papaya Passion Fruit dressing*

*Skirt Steak Salad 21*

*Black Angus Skirt Steak, Papaya, Thai Basil, Mango, Peanuts*





**Classic Caesar Salad 12**  
*With Shrimp Additional \$6 or Chicken Additional \$4*

**Fresh Garden or Greek Salad 14 / 16**  
*Mixed Greens, Cucumber, Tomatoes, Red Onions*

## **Raw Bar**

**Vis-à-Vis Seafood Tower 130**  
*Lobster, Oysters, Shrimp Cocktail, Tuna Tartar, Seabass Ceviche, Oyster Shots*

**Blue Point Oysters 34**

**Seabass Ceviche 15**

*Yuzu marinated seabass served with red onions, bell peppers and cilantro*

**Shrimp Cocktail 17**

**Trio of Oysters Shots 14**

*Choice of Classic or Bloody Mary Mix with Quail Eggs*

## **Soups**

**Porcini Mushroom & Barley Soup 11**

**Vis-à-Vis Seafood Soup 15**

*Traditionally made from the catch of the day - clams, mussels, shrimps, calamari and fish*

**Lobster Bisque 14**

*Maine Lobster & Lobster simmered all day, served with fresh Lobster*

**Classic French Onion 13**

**Solyanka 12**

**Soup du Jour m/p**





## Hot Appetizers

*Foie Gras with Caramelized Apples & Calvados 33*

*Pan Seared Foie Gras on a Himalayan Pink Hot Stone with Caramelized Apples*

*Wild Mushroom Ravioli 16*

*Porcini Mushroom & Truffle Cream Sauce*

*Escargot Seared in Champagne Herb Butter, Stuffed in French Crepes 17*

*Russian Style Home Fries with Wild Mushrooms 19*

*Polpo a la Brasa 19*

*Chargrilled Octopus served with Marcona Almond Romesco and Celery Salsa Verde*

*Peking Duck & Scallion Rolls 17*

*Homemade Veal Dumplings 14*

*Pelmeni Served with sour cream and White Vinegar*

*Japanese Robotayaki*

*Filet Mignon \$19*

*Shrimps \$18*

*Chicken \$13*





## Entrées

### Chilean Seabass 39

Lemon & Dill Cream Sauce and Grilled Baby Vegetables

### Branzino a la Vis-à-Vis 29

Options of Whole Grilled / Pan Seared or Filet Grilled / Pan Seared

### Fillet of Salmon 27

Served with Vegetables and Creamy Lemon Sauce

### Risotto of the Day m/p

### Moullard Duck Magret 26

'Duck Steak' served with farro and pumpkin puree and Madeira sauce

### Organic Chicken Tabaka 23

Chive Mashed Potatoes & House-Made Sauce

### Short Ribs Pappardelle 22

Served with root veggies and Au Jus sauce

### Veal Cheeks 27

Served with quinoa, pumpkin confit and black chanterelles

### Rosemary Lamb Chops 38

Rosemary Infused Grilled Lamb Chops with Red Wine Sauce & Pan Seared Asparagus

### Prime Short Ribs 29

Slow Braised Short Rib served with Succotash

### Filet Mignon Beef Stroganoff 27

### Prime Filet Mignon Steak 8 Oz 39

### Black Angus Skirt Steak 32

Served with wild mushroom couscous

### Steak of the Day m/p

\* Ask Your Waiter about our delightful daily Specials...

