

Lunch Menu

Cold Appetizers & Salads

Spicy Tuna Tartar with Avocado Wasabi & Sesame Crisps 16
Ahi Tuna Marinated with Avocado Wasabi Cream & Sesame Crisps

Classic Russian Herring 12

Vis-à-Vis Lardon Salad 17
Frisee, Crispy Smoked Bacon, Quail Eggs served with Pomegranate Dressing

Quails Nest Salad 13

Cod Liver, Romaine Lettuce, Reddish, Pickles and Poached Quail Eggs

Italian Burrata & Farm Stand Tomato Salad 15

Red and Yellow Beef Steak Tomatoes, Lakeville Arugula and Balsamic Glaze

Skirt Steak Salad 19

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

Classic Caesar Salad 10

With Shrimp Additional 6 / With Chicken Additional 4

Fresh Garden or Greek Salad 8 / 10

Mixed Greens, Cucumber, Tomatoes, Red Onions

Soups

Porcini Mushroom & Barley Soup 11

Lobster Bisque 12

Beef Solyanka 11

Classic French Onion 11

Soup du Jour m/p



Entrées

Kalbi Beef Short Ribs with Kimchi 16

Vis-A-Vis Sandwich of the Day 13

French Fries, Mixed Greens

Kobe Beef Burger 16

Swiss Cheese, Pickles, Mixed Greens, French Fries

Wild Mushroom Ravioli 15

Porcini Mushroom & Truffle Cream Sauce

Mediterranean Fish en Papillote 20

Fillet of Salmon 25

Served with Veggies and Kefir Lime Sauce

Duck Two Ways 24

Duck Confit & Duck Breast Served with Seasonal Garnish

Organic Chicken Tabaka 19

Chive Mashed Potatoes & House-Made Sauce

Black Angus Skirt Steak 32

Lamb Lobia 24

Prime Short Ribs 30

Slow Braised Short Rib served with Truffle Polenta

Fish of the Day m/p

Steak of the Day m/p

** Ask Your waiter about our delightful daily Specials...*

