

* Brunch Menu

Organic Fresh Squeezed Juice 9
Choice of Orange, Carrots, Apple Juice

Petit Croissants Board 14
6 pcs, maple syrup, 2 kind of jam

Smoked Salmon Croissant 17
Heirloom tomato, cream cheese, red onion

Eggs Benedict Croissant 17
Smoked Salmon, Hollandaise sauce, fresh marinated zucchini

Smoked Salmon Sandwich 17
Heirloom tomato, cream cheese, red onion

Mushroom & Spinach Omelette 16
Home fries and side salad

Classic Shakshuka 12
Sautéed tomatoes, onion, red pepper, garlic, toasted baguette

Zucchini Draniki with Poached Egg 14
Guacamole, chipotle hollandaise sauce

Potato Draniki
Served with Sour Cream 13 or Lox 17

Homemade Syrniki 14

Vis-à-Vis Eggs Benedict 17
2 Poached eggs served over Draniki with Lox and avocado

Skirt Steak and Eggs 19
8 Oz Grilled Skirt Steak, Farm Eggs, Fresh Salad

Vis-à-vis Sliders 16
Chili mayo, pickles, mozzarella, truffle fries

**Served on Saturdays and Sundays 12pm-4pm*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Corkage Fee is \$50 during weekdays. No outside alcohol on weekends. 4% Discount for cash purchases*

Menu

Eastern European Cuisine

Salo with 'Borodinsky' toasts 28

Assorted Pickles 17

Baby Herring 18

Pan Seared Potatoes with Wild Mushrooms 26

Homemade Vareniki 15

Choice of cherry, potatoes or cheese

Homemade Pelmeni 15

Organic Chicken Cutlets 23

Prime Beef Cutlets 27

Starters & Salads

Vis-à-vis Lardon Salad 32

Prosciutto & Burrata Salad 21

Golden Beet and Goat Cheese Salad 22

Alaskan Crab & Avocado Salad 23

Grilled Octopus Salad 29

Classic Greek Salad 17

Guacamole and Shrimps with Chips 24

Antipasti Board 34

Raw Bar

Vis-à-vis Tuna Tartare 29

Cheeboktook Oysters 32

Trio of Oysters Shots 18

Choice of Classic or Bloody Mary Mix with Quail Eggs

Salmon or Tuna Sushi on Crispy Rice 23

Salmon or Tuna Poke Bowl 23

Deluxe Seafood Tower for 2 140

Deluxe Seafood Tower for 4 260

Soups

Mushrooms and Barley Soup 14

Spicy Mix Seafood Soup 22

Classic Red Borscht 15

Soup de Jour m/p

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Hot Appetizers

Stuffed Brie with Chanterelles and Figs 26

Prime Ribeye Bites 24

Smoked Chili Grilled Shrimps 29

Seared Foie Gras 39

Peking Duck & Scallion Rolls 25

Tacos Fiesta - Short Ribs 21 or Fish 17

Entrées Sea

Shrimps Scampi with Wild Rice 29

Chilean Seabass Fillet 46

Whole Branzino 41

Branzino Fillet 41

Pan Seared Salmon Fillet 29

Entrées Land

Pan Seared Chicken Tapaka 29

Pat La Frieda Prime Skirt Steak 48

Rack of Lamb 49

Filet Mignon Beef Stroganoff 29

Steak of the Day m/p

Desserts

Pistachio Merengue Roulette 17

Passion fruit curd and black cocoa sable

Raspberry Cheesecake 15

Bombolone 15

Chocolate Lava Cake with Vanilla Ice Cream 17

Homemade Medovik 14

Mango & White Chocolate Mousse 15

Vis-à-vis Napoleon 14

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