

Appetizers and Salads

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Frisee Salad (Witted Frisee Greens with Warm Vinaigrette, Bacon and Melted Cameberre Cheese)

10.00

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Grilled Hearts of Romaine with Classic Caesar Dressing (with Grilled Shrimp or Chicken 15.00)

8.00

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Octopus Salad

10.00

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Shrimp Cocktail

9.00

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Seafood Seviche Mix (Shrimp, Calamari, Octopus, with Lemon, Garlic and Parsley)

12.00

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Gravlax Maison & Dillseth Sauce

9.00

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Grilled Calamari with Shrimp Stuffing

8.00

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Octopus de Gallege (Sautïed Octopus with Garlic on Bed of Mix Greens and Paprika Sauce)

12.00

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Fried Calamari

10.00

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Crkpes with Salmon Caviar

12.00

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Crkpes with Osetra Caviar

32.00

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Salmon Ravioli with Caviar Cream Sauce

13.00

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Soup Du Jour

6.00

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Wild Mushroom Ravioli with Sautïed Greens & Anyway Special Sauce

13.00

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Duck Ravioli with Cointreau au Poivre

15.00

Main Course

- Salmon Fillet with Sautięd Green Beans & Mashed Potato
14.00
- Skirt Steak Grilled & Herb Mashed Potato
20.00
- Fillet Mignon with Sautięd Vegetables & Mashed Potato
24.00
- Pailard of Chicken with Lemon Brandy Sauce
13.00
- Assorted Seafood Sautięd
16.00
- Platter of Assorted Sausages
17.00
- Russian Burger with Bacon and Blue Cheese served with Potato Chips
11.00

Desserts

- Peach Melba
7.00
- Fried Ice Cream
7.00
- Vanilla Crime Brulee
8.00
- Sweet Crkpes with Mango & Raspberry Coulis
8.00
- Warm Chocolate Cake with Vanilla Ice Cream & Caramel Sauce
8.00
- Chocolate Fondue with Fresh Fruits & Berries
10.00
- Bananas Foster
10.00
- Rum Ball with Berry Coulis
7.00

Anyways's Own Vodka Infusions

Mango, Cranberry, Raspberry, Chili Pepper, Ly-Chee, Horseradish

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Shot

4.00

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Small Carafe (8oz)

16.00

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Large Carafe (16oz)

28.00

Vodka

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Sky

6.00

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Russian Standard

6.00

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All Flavors of Absolut

6.00

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All Flavors of Stoli

6.00

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All Flavors of Grey Goose

7.00

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Belveder

7.00

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All Flavors of Smirnoff

5.00

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All Flavors of Finlandia

5.00

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Ketel One

6.00

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Von Gohg Chocolate

6.00

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Effen

6.00

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Tanqueray Sterling

6.00

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Martinis

9.00

White Chocolate, Black Currant, Vanilla Beans, Strawberry, Raspberry, Peach, Lemon Drop, Grapefruit, Wild Cherry

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Martinis

8.00

Ly-Chee, Apple Sour, Watermelon, Pineapple, Mango, Ronanoff Bloody, Peach Melba

Beer (Glass 4)

Spaten Light (Germany)

Hacker-Pschorr October Fest (Germany)

Hacker-Pschorr Light (Germany)

Jever (Germany)

Paulaner (Germany)

Kostrizer Dark (Germany)

Lowen-Brau (Germany)

Spaten Dark (Germany)

Grolsch (Holland)

Weihenstephan Hefe Weiss (Germany)

Stella Artois (Belgium)

Brou Czech (Czech republic)

Wine Red

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Manning Estates Merlot Glass 8 Bottle

36.00

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Manning Estates Cabernet Sauvignon Glass 8 Bottle

36.00

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Augustos Chile Merlot Glass 6 Bottle

28.00

- Augustos Chile Cabernet Sauvignon Glass 6 Bottle
28.00

- Piduco Creek D.O. Maule Valley Chile Merlot Glass 6 Bottle
28.00

- Piduco Creek D.O. Maule Valley Chile Cabernet Sauvignon Glass 6 Bottle
28.00

- Beaux Plants Vin da Table da France Glass 8 Bottle
36.00

Wine White

- Black Oak Estates California Pinot Grigio Glass 8 Bottle
36.00

- Manning Estates California Chardonay Glass 8 Bottle
36.00

Cognac

- Hennessy VS, Courvoisier VS, Martell VS
6.00

- Hennessy VSOP, Courvoisier VSOP, Remy Martin VSOP, Metaxa 7stars
9.00

Drinks

- Perrier
3.00

- Espresso, Caf  Americano, Tea
3.00

- Cappuccino
5.00