

Chicken "Kiev" – Chicken breast stuffed with herb garlic butter, breaded and baked to a golden brown. Served with "beurre blanc" (white butter sauce) and roasted redskin potatoes. Donation \$22

Krakow Platter – Combination of stuffed cabbage, homemade sausage, potato pancakes, pirogi dumplings and sauerkraut. Donation \$21

The Monastic – Complete vegetarian entrée consisting of potato pancakes, homemade chunky apple sauce, and vegetable medley with a side of barley/mushroom kasha. Donation \$17

Beef Wellington* – Six-seven oz. cut of beef tenderloin, topped with mushroom duxelles, wrapped in puff pastry and baked to your preference. Served with roasted redskin potatoes, Bordeaux-infused natural jus, and vegetables du jour. Donation \$29

Note: Weekly Chef's Specials and the tea menu are not included in this menu

Parties of six or more, one check please!

*Undercooked protein may cause frequency of food-borne illness.

Dinner: Thursday 5-10p

Royal Tea: Monday, Tuesday and Thursday 11a-2p

Please call to ask about reserving the facility for special occasions.

The Royal Eagle of St Sabbas Monastery is a non-profit organization and all proceeds go toward the building and maintenance of this institution.

the Royal Eagle



*St. Sabbas Orthodox Monastery
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Harper Woods, Michigan 48225
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www.theRoyalEagle.org*

Hors d'oeuvres

Caviar – Fresh selection of imported Russian Red caviar, served chilled on ice with freshly made crostinis. Donation \$8

Chicken “Roulade” – Flavorful mingling of vegetables, provolone cheese, and bell peppers, fashionably placed inside this colorful chicken roll and roasted to a crispy brown; a very popular dish in the Czech lands. Donation \$10

“Krevetky” Shrimp Cocktail – A half-dozen chilled, Champaign-poached shrimp, served atop a bed of ice and accompanied by a homemade, vodka-infused horseradish cocktail sauce. Donation \$11

Fresh Crab Cakes “Romanov” – Two blue lump crab cakes, served with lemon aioli and homemade pomodoro sauce. Donation \$12

Marinated Portabella – Herb- and garlic-marinated portabella mushrooms, sautéed and served with a drizzle of aged balsamic and freshly cut basil. Donation \$11

Siberian Pelmeni – A generous serving of small, round dumplings, stuffed with beef, veal, and pork, finished with garlic dipping sauce. Donation \$8

Soups

Ukrainian Borscht – The most popular soup among all of the eastern European countries. Made from fresh vegetables, red beets, and cabbage, sprinkled with fresh dill and sour cream. Donation \$5

Garlic Soup – Heavy beef broth infused with potatoes, marjoram and garlic, and served with melted cheese. Donation \$5

Salads

House Salad – Organic baby greens, tossed with tomatoes, cucumbers, herb croûtons and your choice of raspberry balsamic, Russian, or herb vinaigrette dressing. Donation \$5

Salmon “Malina” – A beautiful fillet of marinated and grilled Alaskan salmon, on a bed of organic greens, tomatoes, cucumbers and onions, tossed with raspberry balsamic dressing. Donation \$18

The Tower of Basil – Fresh Mozzarella is layered with freshly cut tomatoes and basil. Lightly splashed with a drizzle of aged balsamic vinaigrette. Donation \$8

Entrées

Bulgarian Lamb Kebabs* – Deliciously marinated chunks of lamb, placed on a skewer with onion, tomato, bell peppers and then grilled. Served with herb, red-skin potatoes, and cucumber yogurt sauce. Donation \$23

Lemon Roasted Alaskan Salmon – Lemon roasted, wild-caught Alaskan salmon served with vegetable medley and creamy rice. Donation \$20

Orange Roughy “Danube” – Sesame encrusted orange roughy, roasted and served with vegetable medley, creamy rice and a creamy dill sauce. Donation \$21

Chicken Paprikash – This silky “Magyarsky” chicken paprikash stew is prepared according to the authentic recipe and paired with typical Eastern European-style dumplings. Donation \$20