

PETER THE GREAT
RESTAURANT • MANOR

238 Franklin Avenue
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DINNER A-LA-CARTE

BEVERAGES

House Wine	6.00
Georgian “Semi Sweet Russian”	8.00
Mixed Drinks.....	7.00
Soft Drinks.....	3.00
Juice	4.00
Mineral Water	8.00
Imported Beer “Pilsner”, “Becks”, “Corona”, “Heineken”	5.00
Domestic Beer “Coors Light”	4.00
Russian Beer “Baltika”.....	7.00
Polish Beer 1/2 Liter Bottle “Zywiec”, “Okocim”	7.00
German 1/2 Liter Beers “Paulaner”, “Hacker-Pschorr”	8.00
Coffee, Tea, Decaf.....	3.00
Espresso.....	4.00
Cappuccino.....	6.00
Selected Tea.....	4.00

LIQUOR BY THE BOTTLE

J.W. Red Label, Dewars	60.00
J.W. Back Label, Chivas Regal	70.00
Remi Martin	80.00
Hennessy	60.00
Armenian Cognac	40.00
Absolute, Stoli, Sterling Vodka	50.00
Georgian Red Wine	30.00
House Wine	18.00

SALADS

Garden Salad

(Cucumbers, tomatoes, onion, dill, lettuce w/oil & vinegar, or w/sour cream) **9.00**

“Stolichny” Salad (Mixed vegetables w/ sliced chicken)..... **9.00**

Greek Salad (Mixed vegetables, feta cheese, busturma, black olives) **14.00**

Caesar Salad..... **8.00**

-with grilled chicken breast..... **12.00**

Caligula Salad (Avocado, smoked salmon, red caviar)..... **15.00**

Preria Salad (Beef tongue with mixed vegetables) **14.00**

Tri-colored Salad..... **9.00**

Mozzarella & Tomatoes **12.00**

Mushroom Salad **12.00**

Pickled Mushrooms..... **11.00**

Japanese “Kani” Salad (Crab meat, mayonnaise,cucumbers)..... **17.00**

Petrovsky Salad (Seaweed with mussels)..... **15.00**

Assorted Pickled Vegetable Platter..... **15.00**

“Ocean’s Gifts” Seafood Salad (Squid, shrimp, calamari, mussels, scallops, lettuce)	25.00
Ladoga Salad (Smoked eel, mescaline greens, terriaki sauce).....	20.00
Kronverk Salad (Sliced grilled tuna, mescaline, chef sauce)	22.00
Norwegian Salad (Smoked Norwegian lox, anchovies, herring, lettuce, homemade potatoes, onion)	20.00
Duck Salad (Sliced duck ,mescaline, mandarin, croutons, & special sweet dressing).....	20.00
Tuna Tartar (Diced raw tuna, muscline greens with a special dressing)	22.00
Salmon Tartar (Salmon, chef sauce, caviar)	20.00
Filet Mignon Salad (Mescaline, nuts, croutons, sweet sauce).....	21.00
Chicken Cunjun Salad (Mixes fresh vegetables with grilled chicken).....	15.00

SOUPS

Borsch	10.00
Mushroom Soup	10.00
Pelmeni Soup (Meat Perogies with Chicken Broth).....	10.00
Minestrone	10.00
French Onion Soup	10.00
Homemade Lapsha (homemade pasta in chicken bulion).....	10.00

COLD APPETIZERS

Assorted Meat Platter (Buzhenina, Beef Tongue, Prosciutto, Basturma)	20.00
Buzhenina (cooked pork with horseradish).....	10.00
Boiled Beef Tongue	12.00
Basturma	12.00
Cold Antipasto (for two) (Salami, Ham, Cheese, Fresh Mozzarella, Sun Dried Tomatoes, Black Olives, Roasted Red Peppers)	24.00
Black Caviar	Market Price

Red Caviar	15.00
Assorted Fish Platter (Smoked Norwegian Lox, Paltus, White fish “Captain”)	25.00
Herring (Served w/ potatoes on the side)	12.00
Norwegian Lox	15.00
Smoked Eel	16.00
Smoked Filet Balyk “Captain”	20.00
Shrimp Cocktail	15.00
Marinated Scrod	18.00

HOT APPETIZERS

Mushroom Julienne	14.00
Stuffed Shells with Seafood	14.00
Escargot (served in white sauce and mozzarella)	18.00
Baby Red Potato with Dill & Garlic	12.00
Home Fried Potato with mixed mushrooms	18.00
Hot Antipasto (for two) (Shrimp, calamari, stuffed mushrooms, eggplant rollatini)	26.00
Fried Calamari	16.00
Shrimp in garlic sauce	16.00
Mussels in a very tasty green or garlic sauce	16.00
Fried Mozzarella Sticks	12.00
Portabella Mushroom and Shrimp	20.00
Clams Casino or Clams Oreganata	16.00
Portabella Mushrooms in our chefs special garlic sauce	18.00
Fresh Broccoli Rabe sauteed in garlic and oil	14.00
Stuffed Portabella Mushroom with mozzarella cheese	18.00
Grilled Shrimp and Scallops with Fresh Broccoli Rabe	20.00
Frog Legs	18.00

DOUGH ENTREES

Pelmeni	14.00
Pelmeni Po Moskowski (Baked Pelmeni with special sauce)	16.00
Vareniki with potato	14.00
Vareniki with cherry	14.00
Vareniki with sweet cheese	14.00
Khachapury	8.00
Pirozhki with chicken or mushrooms or cabbage	8.00

CREPES

Crepes with Black Caviar	market price
Crepes with Red Caviar	20.00
Crepes with Sour Cream	12.00
Crepes “Peter the Great” (Duck sauteed w/apples in semi sweet wine sauce)	18.00
Crepes with Meat “Blinchiki”	12.00
Crepes with Mushroom	12.00

PASTA

Rigatoni w/Vodka Sauce	14.00
Fettucine Alfredo	15.00
-With peas, chicken or shrimp	20.00
Homemade Cavatelli with fresh Broccoli florets	14.00
Linguini and clam sauce (White or red)	18.00
Tortellini Alexander (With tomatoes, eggplant and mozzarella cheese).....	18.00
Faraci Fra Diavolo (A combination of lobster, shrimp, clams, mussels and scallops served in a spicy marinara sauce over linguini)	28.00

MAIN COURSES

All entrees served with seasoned vegetables and choice of rice or potatoes

FISH

Filet of Sole (Baked, broiled or blackened to your taste)	22.00
Grilled Sword Fish	25.00
Salmon Steak (Norwegian salmon in a garlic or white sauce)	20.00
Grilled Sea Scallops (Sea scallops with butter sauce)	25.00
Red Snapper (Served in a light white wine sauce).....	24.00
Mixed Grilled Seafood (Lobster Tail, scallops, shrimp, filet of sole and clams in butter sauce)	30.00
Tuna Steak	25.00
Fried Trout with Grapes & Hazelnuts	22.00
Baked Trout (Served in a special sauce)	20.00
Sturgeon A La Moscow (Baked with sliced potatoes, tomatoes, mushrooms and eggs)	25.00
Shrimp Shish-Kebab	23.00
Shrimp Scampi	22.00
Broiled Lobster Tails (2 pieces) with lobster sauce	30.00
Broiled Leg of King Crab	30.00
Soft Shell Crabs	28.00
Oven Roasted Chilean Sea Bass	28.00
Boiled or Broiled Whole Lobster	35.00
Surf & Turf for Two (King crab legs, scallops, shrimp and filet mignon. Served with fresh salad)	70.00
Shellfish Combo for Two (Lobster tails, scallops, shrimp and soft shell crabs served with fresh salad).....	70.00

POULTRY

Chicken Kiev (Rolled chicken breast stuffed with butter)	24.00
Chicken De Valiay (Rolled chicken stuffed with vegetables)	22.00
Chicken Tabaka (Cornish hens pan fried with garlic sauce).....	20.00

Chicken Shish Kebob	20.00
Chicken Lula Kebob (Served with rice and grilled vegetables)	20.00
Chicken Parmagiana (Chicken smothered in mozzarella cheese and tomato sauce)	20.00
Chicken Valdostano (Chicken stuffed with four cheeses, prosciutto, ham and olives).....	22.00
Chicken Murphy (Chicken served with hot peppers, onions and potatoes).....	20.00
Duck Legs in wine and raisin sauce	25.00
Quail in sweet and sour sauce	25.00
Duck Breast in sweet wine sauce	25.00
Duck Legs and Quail Combo (for two) (Served with fresh salad).....	60.00
Goose Liver served in Semi Sweet Wine Sauce	38.00

VEAL

Veal Chops (Tender veal chops smothered with onions and peppers).....	30.00
Shnitsel "Po Russki" (Breaded veal scallopini)	25.00
Veal Saltambocca (Veal, prosciutto, mozzarella and spinach served in sauce)	25.00
Veal Marsala (Tender portion of veal sauteed with mushrooms in a marsala wine)	25.00

BEEF

Sirloin Steak - 12oz. (Choice meat grilled with mushrooms).....	28.00
Filet Mignon (Medallions of meat cooked to perfection).....	30.00
Filet Mignon with Portabello Mushrooms for Two (Served with mixed vegetables, baked potato and fresh salad).....	60.00
Beef Stroganoff (Chopped beef, onions and mushrooms cooked in cream sauce)	24.00
Grilled Prime Rib Steak in Bread Loaf	24.00

LAMB

Rack of Lamb French Style (Served with whole peeled potatoes and vegetables with special sauce)	30.00
Lamb Chop Shish Kebob (Served with french fries and pickled vegetables).....	24.00

Lamb Shish Kebob	22.00
Lamb Shank	20.00
Lula Kebob (Served with rice and grilled vegetables)	20.00

PORK

Pork Shish Kebob (Served with french fries and pickled vegetables)	20.00
Stuffed Cabbage with Chefs Sauce	20.00
Pork Chops and Escarole (Served with mixed vegetables and potatoes)	25.00
Shnitzel (Breaded fried pork loin with mushrooms)	20.00
Escalop (Fried pork loin with fried onions).....	20.00
Assorted Shish Kebob (Lamb, Pork, and chicken served with french fries and pickled vegetables)	24.00
Roasted Pork Loin (Served with mixed vegetables and potatoes)	20.00
Grilled Pork Tenderloin	24.00

VEGETARIAN

Grilled Mixed Vegetables (Grilled mushrooms, eggplant, tomatoes, zucchini and peppers)	20.00
Spinach and Escarole Saute	20.00