



TO START WITH

TOMATO BISQUE A creamy soup, feta cheese, herbs and croutons.	11
TUNA TARTARE Ponzu-marinated Ahi tuna, green apple, cucumber, avocado, chili aioli, micro herbs.	17
BURRATA Creamy burrata with a mix of tomatoes and aged balsamic oil.	17
CARPACCIO Hammered prime beef, lemon, shaved Parmesan, arugula, roasted pine nuts and truffle mayo.	18
PATA NEGRA Exclusive iberico ham from a unique Spanish black pig that has been cured for 36 months.	19
TOAST SKAGEN (SWE) Hand peeled ice ocean shrimps in a homemade mayo, lemon, onion, dill, buttered fried toast.	21
SWEDISH STYLE CAVIAR (SWE) - 30 gram Red onions, chives, dill, lemon, creme fraiche. Served with buttered fried toast.	25

GARDEN

SWEDISH SHRIMP SALAD (SWE) Hand peeled ice ocean shrimps, egg, greens, avocado, radishes, dill, lemon and Rhode island dressing.	24
CAESAR SALAD WITH CHICKEN Blackened with Swedish seasoning rub, maple bacon crisp, bread croutons, shaved Parmesan.	18
HEAVEN AND HELL Buffalo chicken, greens, strawberries, onions green apples, bacon, feta cheese and ranch.	18

FROM THE OCEAN

COD – The Swedish Way (SWE) Baked cod with warm butter, Icelandic shrimp, horseradish, egg and dill.	34
SALMON Asparagus, cauliflower, heirloom potato, hollandaise sauce, citronette salad.	28
TESSIE'S BOUILLABAISSE (SWE) Cod, salmon and mussels in a creamy seafood broth. Topped with ice ocean shrimps.	36
FISH TACO Crisp cod, corn tortilla, mango salsa, avocado crema, queso fresco, cilantro.	19

BURGERS

THE BURGER Prime beef burger, aged cheddar, caramelized onion, pickled slaw, truffle mayo, fries.	17
OPEN GRILLED CHICKEN SANDWICH Chicken, maple bacon, sunny side up egg, smoked gouda cheese, spring onion, chive mayo.	19
BOOKMAKER (SWE) Grilled tenderloin, baby gem salad, horseradish, egg, béarnaise sauce.	28

PASTA

PENNE ALLA VODKA Parma ham, vodka, zucchini, chili, garlic, tomato sauce, cream, aged Parmesan.	21
BUCATINI ALLA BOLOGNESE Our chef team's recipe, tomato sauce, aged Parmesan.	19
RIGATONI CHICKEN Chicken, baby spinach, goat cheese cream, pine nuts, aged Parmesan.	21
BLACK TRUFFLE LINGUINI Butter, aged Parmesan and black truffle.	26

SWEDISH CLASSICS

SWEDISH MEATBALLS (SWE) Demi cream sauce, pickled cucumber, lingonberries, potato purée.	26
BEEF RYDBERG (SWE) Prime beef tenderloin, caramelized onions, potatoes, horseradish, egg, mustard creme.	32
WALLENBERGARE (SWE) Double ground veal steak with brown butter, green peas, lingonberries and potato purée.	34

STEAKS

COWBOY BONE-IN RIBEYE 14 oz, dry-aged 30 days.	43
TENDERLOIN 7 oz / 10 oz, dry-aged for 60 days.	38 / 47
NEW YORK STRIP 10 oz, dry-aged 45 days.	35
GRILLED CHICKEN 12 oz, local free range from Bell and Evans.	22
YELLOWFIN TUNA Line caught 8 oz filet.	24

SIDE ORDERS

SWEET POTATO FRIES	BÉARNAISE SAUCE
TRUFFLE FRIES	GREEN PEPPER SAUCE
STRING ONION & JALAPENOS	RED WINE SAUCE
PATRIK'S RISOTTO	MACKMYRA WHISKEY SAUCE
RSJ CORN ON THE COB	• 4 EACH •
POTATO GRATIN	
CREAM CORN	
ARUGULA PARMESAN	RSJ BUTTER
SIDE SALAD	BLUE CHEESE/BACON
SEASONAL VEGETABLES	GARLIC BUTTER
• 6 EACH •	• 3 EACH •

MAKE IT SWEDISH 10

Pick any steak from our menu and we'll make it Swedish by serving it on a wooden plank together with potato purée, bacon-wrapped haricots vert and béarnaise sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you want to know more about dietary requirements, talk to your server.

A \$10 charge will be added to all shared large plates and steaks.

