



MENU  
FALL 2024

## STARTERS

- NORDIC CEVICHE (R)** . . . . . 21  
Cod, Arctic char, shrimp, mango, cucumber, shallot  
chili, and lime.  
Riesling, Poet's Leap, Columbia Valley, Washington . . . . . 16
- BEET ROOT CARPACCIO** . . . . . 17  
With arugula, walnuts, and goat cheese.  
Chateau Chapelle d'Alienor, Bordeaux Superieur, France . . . . . 18
- TUNA TARTARE (R)** . . . . . 22  
Ponzu marinated Ahi tuna, green apple, cucumber,  
avocado, chili aioli, and micro herbs.  
Sauvignon Blanc, Whitehaven, Marlborough, NZ . . . . . 15
- BURRATA** . . . . . 19  
Creamy burrata with a mix of tomatoes, and  
aged balsamic reduction.  
Rosé. Peyrassol Commandeurs, Cotes de Provence, France . . . . . 17
- CARPACCIO (R)** . . . . . 19  
Beef, lemon, shaved parmesan, arugula, roasted pine  
nuts and, truffle mayo.  
Or order it the Classic way without truffle mayo.  
Pinot Noir, DuMOL Russian River Valley, Oregon . . . . . 25
- PATA NEGRA (R)** . . . . . 24  
Iberico ham from the Spanish black foot pig. Aged for  
36 months. Served with Manchego cheese, and bread crisp.  
Cava, Raventos i Blanc, Blanc de Blanc, Spain . . . . . 15
- TOAST SKAGEN (SWE)** . . . . . 21 / 34  
Hand peeled shrimp, horseradish, lemon-dill mayonnaise.  
Served with butter fried toast.  
Sancerre, Dom Andre Vatan, Loire, France . . . . . 25
- SWEDISH STYLE CAVIAR (SWE) (R)** . . . . . 25  
Red onions, chives, dill, lemon, and creme fraiche.  
Served with butter fried toast.  
Champagne, Gosset, Grande Réserve, France . . . . . 25

## SALADS

- CAESAR SALAD** . . . . . 24  
Grilled or blackened chicken with Swedish seasoning rub,  
maple bacon crisp, bread croutons, and shaved parmesan.  
Chadonnay, Frank Family, Caneros, California . . . . . 17
- HEAVEN AND HELL.** . . . . . 25  
Buffalo chicken nuggets, mixed greens, queso fresco,  
strawberries, onions, apples, and ranch dressing.  
Sauvignon Blanc, Whitehaven, Marlborough, NZ . . . . . 15
- JUPITER-GARDENS SALAD** . . . . . 17  
Mixed greens, carrots, pineapple, avocado, cucumber, and  
red onion. With a jalapeño-lime vinaigrette.  
ADD: Paow 8, Shrimp 12, Chicken 10, or Halloumi 8  
Riesling, Poet's Leap, Columbia Valley, Washington . . . . . 16

## HANDHELDS

- THE BURGER** . . . . . 22  
Angus burger, aged cheddar, thin red onion,  
bibb lettuce, red cabbage slaw, and truffle mayo.  
Served with french fries.  
Stella Artios, Draft . . . . . 8
- MAHI SANDWICH** . . . . . 22  
Mahi mahi grilled or blackened, grilled pineapple,  
cabbage slaw, and cilantro-jalapeño mayonnaise.  
Served with french fries.  
Civil Society, The Fresh IPA . . . . . 10
- FISH TACO** . . . . . 22  
Fried cod, mango salsa, spicy mayo, avocado crema, queso  
fresco, and cilantro. Either in a lettuce wrap or tortilla.  
Albariño, Torres Pazo Das Bruxas, Spain . . . . . 15
- PAOW (P)** . . . . . 19  
Lettuce wraps filled with fried paow tossed with cabbage,  
crispy shallots, and carrots. With a miso and sesame sauce.  
Sauvignon Blanc, Whitehaven, Marlborough, NZ . . . . . 15

(R) 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.

## MAIN

ARCTIC CHAR . . . . .	32
With fennel, broccolini, cauliflower, and Sandefjord sauce.	
Chablis, La Chablisienne, Burgundy, France . . . . .	25
COD - THE SWEDISH WAY (SWE) . . . . .	34
Baked cod with drawn butter, hand peeled shrimp, horseradish, fingerling potatoes, egg, and dill.	
Chadonnay, Frank Family, Caneros, California . . . . .	17
SWEDISH MEATBALLS . . . . .	26
Demi cream sauce, pickled cucumber, lingonberries, and potato puree.	
Stella Artios, Draft . . . . .	8
BEEF RYDBERG (SWE) . . . . .	32
Beef tenderloin, caramelized onions, potatoes, horseradish, egg yolk, and mustard creme.	
Cabernet Sauvignon, Roustestock, Napa Valley, California . . . . .	17
WALLENBERGARE (SWE) . . . . .	34
Double ground veal steak, brown butter, green peas, lingonberries, and potato puree.	
Stella Artios, Draft . . . . .	8
LINGUINI ALA SCAMPI . . . . .	28
Local shrimp, white wine, butter sauce, garlic, lemon, chili, and parsley.	
Chablis, La Chablisienne, Burgundy, France . . . . .	25
BUCATINI ALA BOLOGNESE . . . . .	26
Veal- pork, and beef ragu. Served with aged parmesan.	
Italian Corvina, Allegrini Palazzo, Della Torre IGT . . . . .	15
BLACK TRUFFLE LINGUINI . . . . .	32
Butter sauce, aged parmesan, and fresh black truffle.	
Pinot Noir, Ken Wright Willamette Valley, Oregon . . . . .	16

## MEAT

### ALL OUR MEATS COMES À LA CARTE

FILET MIGNON 8oz . . . . .	49
(Make it Patrik's favourite, Risotto, and RSJ Butter - Add \$15)	
NEW YORK STRIP 12oz . . . . .	42
(Make it Swedish, Mashed potatoes, broccolini, and sauce Bearnaise - Add \$12)	
BONE IN RIB-EYE 24oz . . . . .	72
HALF BELL & EVANS ROASTED CHICKEN . . . . .	28

## SAUCES

CHIMI CHURRI . . . . .	5
SAUCE BEARNAISE . . . . .	5
RSJ BUTTER . . . . .	5

## SIDE ORDERS

PATRIK'S RISOTTO . . . . .	10
CEASAR SALAD . . . . .	10
ARUGULA & PARMESAN . . . . .	10
HOUSE SALAD . . . . .	8
BROCCOLINI . . . . .	10
FRENCH FRIES . . . . .	8
SWEET POTATO FRIES . . . . .	8
TRUFFLE FRIES . . . . .	12

(P) Paow is three simple all natural ingredients. Soy, water, and salt. It's a healthy plant based protein.

## COCKTAILS / DRINKS

BLUEBERRY . . . . . 13  
Gin, Italicus, Clarified Lime Juice & Sugar.

THE PINK POTION . . . . . 15  
Butterfly pea flower house infused Gin, Italicus & Lillet Blanc.

GRANDPA'S MAPLE STOUT CLOUD . . . . . 14  
Angostura bitters & Demerara syrup House infused whiskey,  
House infused Maple & Stout foam.

NORDIC SOUR . . . . . 14  
Aquavit, Orange liqueur, Lemon Juice & House infused  
lingonberry syrup.

CLEARLY A MOJITO . . . . . 13  
Clarified lime and mint house infused Rum & Soda water.

ZESTY CUCUMBER BLAZE . . . . . 12  
Tequila, Lime, Grapefruit, Cucumber, Fresno Pepper & Tajin Rim.

ALWAYS PEACHY IN FL . . . . . 14  
Vodka, Orange liqueur, Lemon & House infused peach syrup.

HOTSHOT . . . . . 9  
Vanilla liqueur, Hot espresso & Whipped Cream.a

## WHITE WINE BY THE GLASS

Albariño, Torres Pazo Das Bruxas, Spain . . . . . 15 / 60

Chablis, La Chablisienne Le Finage, Burgundy, France . . 25 / 98

Chardonnay, Frank Family, Carneros, California . . . . 17 / 68

Pinot Grigio, Jermann IGT, Friuli Venezia Giulia, Italy . . 16 / 64

Riesling, Poets Leap, Columbia Valley, Washington . . 16 / 64

Rosé, Peyrassol Commandeurs, Cotes de Provence,

France . . . . . 15 / 60

Sancerre, Dom Andre Vatan, Loire, France . . . . . 25 / 98

Sauvignon Blanc, Whitehaven, Marlborough NZ . . . . 15 / 60

## CHAMPAGNE & SPARKLING

NV Gosset, Grande Réserve, France . . . . . 25 / 105

NV Raventos Blanc, Blanc de Blanc, Spain . . . . . 15 / 80

## DRAFT AND BOTTLED BEER

Stella Artois, Lager, Draft . . . . . 8

Kona Big Wave, Golden Ale, Draft . . . . . 8

Civil Society Fresh IPA, Draft . . . . . 10

Michelob Ultra, Bottle . . . . . 7

Presidente, Bottle . . . . . 7

Landshark, Bottle . . . . . 7

## MOCKTAILS

MOJITO . . . . . 6  
Lime, Mint, Sugar & Soda (Ask bartender for flavours).

WATERMELON REFRESHER . . . . . 6  
House infused Watermelon syrup, Cucumber,  
Lime, Sugar & Soda.

LIMONATA . . . . . 6  
Lemon, Basil, Sugar & Soda.

## RED WINE BY THE GLASS

Pinot Noir, Ken Wright Willamette Valley, Oregon . . . 16 / 64

Pinot Noir, DuMOL Russian River Valley, Oregon . . . 25 / 98

Cabernet Sauvignon, Roustock Napa Valley . . . . . 17 / 68

Cabernet Sauvignon, Far Mountain Fission,

Sonoma . . . . . 28 / 112

Cabernet/Shiraz Blend, Penfold's, Bin 389,

South Australia . . . . . 30 / 120

Zinfandel Blend, Orin Swift, 8 Years in The Desert,

California . . . . . 25 / 98

Italian Corvina, Allegrini Palazzo Della Torre IGT,

Veneto, Italy . . . . . 15 / 60

Chateau Chapelle d'Alienor, Bordeaux Superieur,

France . . . . . 18 / 72