



MENU
SUMMER 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

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.

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