



MENU
FALL 2024

STARTERS

FLATBREAD (SWE)	5
Grilled bread, whipped butter, Swedish summer butter	
NORDIC CEVICHE (R)	21
Cod, salmon, shrimp, mango, cucumber, shallot chili, lime	
Riesling, Poet's Leap, Columbia Valley, Washington	16
BEETROOT TARTAR	19
Raspberry dressing, goat cheese, chives, walnuts	
Pinot Noir, Ken Wright, Willamette Valley, Oregon	16
TUNA TARTARE (R)	22
Ponzu marinated ahi tuna, green apple, cucumber, avocado, chili aioli, micro herbs	
Sauvignon Blanc, Roc De L'abbaye, France	15
BURRATA	19
Creamy burrata, tomatoes, romesco sauce, almonds	
Rosé Peyrassol Commandeurs, Cotes de Provence, France	17
CARPACCIO (R)	19
Beef, lemon, shaved Parmesan, arugula, roasted pine nuts, truffle mayo (option to omit)	
Pinot Noir, DuMOL Russian River Valley, California	25
CHARCUTERIE BOARD (R)	28
Cured meats, cheese, grilled bread	
<i>Add Pata Negra</i>	19
Cava, Raventos i Blanc, Blanc de Blanc, Spain	15
TOAST SKAGEN (SWE)	21 / 34
Hand peeled shrimp, horseradish, lemon-dill mayonnaise, butter fried toast	
Sancerre, Dom Andre Vatan, Loire, France	25
SWEDISH STYLE CAVIAR (SWE) (R)	25
Red onions, chives, dill, lemon, crème fraîche, butter fried toast	
Champagne, Gosset, Grande Réserve, France	25

SALADS

CAESAR SALAD	24
Grilled or blackened chicken, maple bacon crisp, croutons, shaved Parmesan	
Chardonnay, Frank Family, Caneros, California	17
HEAVEN AND HELL	25
Buffalo chicken nuggets, mixed greens, queso fresco, strawberries, onions, apples, ranch dressing	
Sauvignon Blanc, Whitehaven, Marlborough, NZ	15
JUPITER-GARDENS SALAD	17
Mixed greens, carrots, pineapple, avocado, cucumber, red onion, jalapeño-lime vinaigrette	
ADD: Paow 8, shrimp 12, chicken 10, halloumi 8	
Riesling, Poet's Leap, Columbia Valley, Washington	16

HANDHELDS / SMØRREBRØD

THE BURGER	22
Angus beef, aged cheddar, thin red onion, bibb lettuce, red cabbage slaw, truffle mayo, french fries	
Stella Artois Draft	8
OPEN FACED SHRIMP SANDWICH	24
Hand peeled shrimp, rye bread, soft boiled egg, dill mayonnaise, lemon	
Stella Artois Draft and 1oz Aquavit	15
DEEP FRIED COD	22
Curry remoulade sauce, butter fried toast, lemon	
Stella Artois Draft and 1oz Aquavit	15
PAOW (P)	20
Flour tortilla, fried paow, peanut sauce, sesame cucumber, pickled daikon, red cabbage	
Riesling, Poet's Leap, Columbia Valley, Washington	16

(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.

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

MAIN

POACHED SALMON	36
Fennel, broccolini, roasted cauliflower purée, Sandefjord sauce	
Sancerre, Dom Andre Vatan, Loire, France	25
COD - THE SWEDISH WAY (SWE)	34
Baked cod, drawn butter, hand peeled shrimp, horseradish, fingerling potatoes, egg, dill	
Chadonnay, Frank Family, Caneros, California	17
DOVER SOLE	55
Delicate Dover sole, luxurious Champagne sauce, caviar, pressed potato	
Champagne, Gosset, Grande Réserve, France	25
SWEDISH MEATBALLS	26
Demi cream sauce, pickled cucumber, lingonberries, potato purée	
Stella Artois Draft	8
BEEF RYDBERG (SWE)	32
Beef tenderloin, caramelized onions, potatoes, horseradish, egg yolk, mustard creme	
Cabernet Sauvignon, Routestock, Napa Valley, California	17
WALLENBERGARE (SWE)	34
Double ground veal steak, brown butter, green peas, lingonberries, potato purée	
Stella Artois Draft	8
LINGUINE ALA SCAMPI	28
Local shrimp, white wine, butter sauce, garlic, lemon, chili, parsley	
Chablis, La Chablisienne, Burgundy, France	25
BUCATINI BOLOGNESE	26
Veal, pork and beef ragu with aged Parmesan	
Italian Corvina, Allegrini Palazzo, Della Torre IGT	15
SPAGETTI CARBONARA	26
Pork, egg yolk, aged Parmesan, black pepper	
Pinot Grigio, Jermann IGT, Friuli Venezia Giulia, Italy	16
BLACK TRUFFLE LINGUINI	32
Butter sauce, aged Parmesan, fresh black truffle	
Pinot Noir, Ken Wright Willamette Valley, Oregon	16

MEAT

ALL OF OUR STEAKS COME À LA CARTE
PLEASE ALLOW 30-40 MINUTES FOR PREPARATION

FILET MIGNON 8oz	49
Make it Patrik's favorite: risotto, and RSJ butter	15
NEW YORK STRIP 12oz	42
Make it Swedish: mashed potatoes, broccolini, Bearnaise	12
T-BONE 28oz	85
Make it a crowd pleaser: tomato salad, potato gratin, Bearnaise	15
HALF BELL & EVANS ROASTED CHICKEN	28
Have it Chefs way: broccolini, romesco, chimichurri	10

SAUCES

CHIMICHURRI	5
BEARNAISE	5
RSJ BUTTER	5

SIDE ORDERS

PATRIK'S RISOTTO	10
CAESAR SALAD	10
GRILLED LETTUCE WITH TRUFFLE DRESSING	10
HOUSE SALAD	8
BROCCOLINI WITH ROMESCO	10
FRENCH FRIES	8
SWEET POTATO FRIES	8
TRUFFLE FRIES	12
TOMATO SALAD	10
POTATO GRATIN	12
CREAMED CORN	10

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COCKTAILS / DRINKS

BLACKBERRY BLAST 15
Bourbon, orange liqueur, blackberries, sugar rim

THE PINK POTION 16
Butterfly pea flower house infused gin,
Italicus, Lillet blanc

RASPBERRY LEMONDROP 16
Vodka, lemon juice, sugar, yuzu liqueur

NORDIC MULE 15
Aquavit, orange liqueur, lemon juice, infused
lingonberry syrup

ACCIDENTAL PEAR 17
Rum, Aperol, orgeat, pear nectar, lemon juice

WEENITEENI 18
Gin, elderflower, lemon juice, slice of cucumber

MARGARITA 15
Tequila, agave syrup, lime juice

HOTSHOT 9
Vanilla liqueur, hot espresso, whipped cream

WHITE WINE BY THE GLASS

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, Roc De L'abbaye

Val de Loire, France 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 7
Lime, mint, sugar, soda (Ask bartender for flavors).

WATERMELON REFRESHER 7
Infused watermelon syrup, cucumber, lime, sugar, soda

LIMONATA 7
Lemon, basil, sugar, soda

ESPRESSO MARTINI 7
Espresso, vanilla, cream

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

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