

MENU

STARTERS

TUNNBRÖD (SWE) 7
Grilled Swedish "flatbread", whipped butter,
Swedish summer butter

NORDIC CRUDO (R) 22
Snapper, strawberry dressing, cucumber, jalapeño,
breadcrisp, spring onion

Riesling, Poet's Leap, Columbia Valley, Washington 16

ENDIVE SALAD (GF) (V) 19
Endive, bell pepper dressing, dried olives, grated feta cheese,
chervil

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

SWEDISH STYLE BURRATA 21
Creamy burrata, marinated blueberries, blueberry
vinaigrette, hazelnut pesto, frisée, grilled bread

Rosé Peyrassol Commandeurs, Cotes de Provence, France 17

CARPACCIO (R) (GF) 21
Beef, lemon, shaved Parmesan, arugula,
roasted pine nuts, truffle aioli (option to omit)

Pinot Noir, DuMOL Russian River Valley, California 25

CHARCUTERIE BOARD (R) 28
Cured meats, cheese, grilled bread
Add Pata Negra . . . . . +20

Champagne, Moët Chandon, Brut, France 25

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, Moët Chandon, Brut, 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

Albariño, Torres Pazo Dan Bruxas, Spain 15

NAPLES SALAD (GF) 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

THE BURGER 24
Angus beef, aged cheddar, thin red onions, Bibb
lettuce, red cabbage slaw, truffle aioli, french fries

Stella Artois Draft 10

FISH TACO 22
Fried cod, mango salsa, spicy mayo, avocado crema, queso
fresco, cilantro (lettuce wrap or tortilla)

Turtle Season, Ankrolab, IPA, Draft 12

PAOW (P) (V) 20
Fried paow tossed in peanut sauce, mango salsa,
spicy mayo, avocado crema, queso fresco, cilantro
(lettuce wrap or tortilla)

Riesling, Poet's Leap, Columbia Valley, Washington 16

SWEDISH PLATTER 26

SKAGEN ON TOAST
Two small servings of our famous shrimp salad

MEATBALLS
A small bowl of meatballs in a demi glace sause

CAVIAR ON TOAST (R)
Two small servings of our favourite starter

(P) Paow is three simple all natural ingredients. Soy, water, and salt. It's a healthy plant based protein.
(GF) Gluten Free
(V) Vegetarian - can be made Vegan
(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

GRILLED SALMON 40
Shrimp cream sauce, espelette pepper,
roasted cauliflower purée, carrots, broccolini

Sancerre, Dom Andre Vatan, Loire, France 25

COD - THE SWEDISH WAY (SWE) (GF) 34
Baked cod, drawn butter, hand peeled shrimp,
horseradish, fingerling potatoes, egg, dill

Chardonnay, Frank Family, Caneros, California 17

SNAPPER (GF) 45
Pan fried Snapper, baked leeks, bacon crumble,
brussel sprouts sugersnaps, brown butter Hollandaise sauce

Chablis, La Chablisienne, Le Finage, France 25

SWEDISH MEATBALLS 26
Demi cream sauce, pickled cucumber, lingonberries,
potato purée

Stella Artois Draft 10

BEEF RYDBERG (SWE) (R) 32
Beef tenderloin, caramelized onions, potatoes,
horseradish, egg yolk, mustard creme

Cabernet Sauvignon, Far Mountain Fission, Sonoma 30

WALLENBERGARE (SWE) 34
Double ground veal steak, brown butter, green peas,
lingonberries, potato purée

Stella Artois Draft 10

SPAGHETTI BOLOGNESE 26
Veal, pork and beef ragu with aged Parmesan

Italian Corvina, Allegrini Palazzo, Della Torre IGT 16

LINGUINE ALA SCAMPI 28
Local shrimp, white wine, butter sauce, garlic, lemon,
chili, parsley

Chablis, La Chablisienne, Burgundy, France 25

TENDERLOIN PASTA 34
Beef tenderloin, penne, cream sauce, parsley

Pinot Noir, DuMOL Russian River Valley, California 25

BLACK TRUFFLE LINGUINIE (V) 32
Butter sauce, aged Parmesan, fresh black truffle

Michele Chiarlo, "Il Principe", Langhe Nebbiolo, Piedmont, Italy 20

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, Béarnaise . . . . . +12

T-BONE 28oz 85

Make it a crowd pleaser: tomato salad, potato gratin, Béarnaise . . . +15

HALF BELL & EVANS ROASTED CHICKEN 28

Have it Chefs way: broccolini, romesco, chimichurri . . . . . +10

SAUCES

CHIMICHURRI 5
BÉARNAISE 5
RSJ BUTTER 5

SIDE ORDERS

PATRIK'S RISOTTO 10
CAESAR SALAD 10
GRILLED LETTUCE WITH TRUFFLE DRESSING 10
HOUSE SALAD 8
BRUSSEL SPROUTS WITH BACON RANCH 12
FRENCH FRIES 8
BROCCOLINI 8
SWEET POTATO FRIES 8
TRUFFLE FRIES 12
POTATO PURÉE 8
POTATO GRATIN 12

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COCKTAILS / DRINKS

MIDSOMMAR OLD FASHIONED 16
Bourbon, house infused Blackberry & Rosemary syrup, Angostura Bitter

THE PINK POTION 13
Butterfly pea flower house infused gin, Italicus, Lillet blanc

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

NORDIC MULE 16
Aquavit, orange liqueur, lemon juice, infused lingonberry syrup

SPICE ME UP 14
Tequila, agave, pineapple juice, lime juice, Habanero Bitters, Tajin rim

ACCIDENTAL PEAR 15
Rum, Aperol, orgeat, pear nectar, lime juice

THE GARDEN GIMLET 18
Gin, elderflower, lemon juice, slice of cucumber

THE LINDSEY 16
Ketel One Cucumber & Mint vodka, House infused watermelon syrup, lime, mint, soda water

STRAWBERRY WHISPER 17
Vodka, Licor 43, House infused strawberry syrup, lemon juice, mint, sparkling wine

HOTSHOT. 9
Vanilla liqueur, hot espresso, whipped cream

WHITE WINE BY THE GLASS

House White Wine . . . . . 15 / 60
Alpine Rift, Sauvignon Blanc, Marlborough, NZ . . . . . 17 / 70
Chablis, La Chablisienne, Le Finage, France . . . . . 25 / 98
Chardonnay, Frank Family, California . . . . . 17 / 68
Pinot Grigio, Jermann IGT, Friuli Venezia Giulia, Italy . . 16 / 64
Riesling, Poets Leap, Columbia Valley, Washington . . . 16 / 64
Sancerre, Dom Andre Vatan, Loire, France . . . . . 25 / 98
Sonoma Cutrer, Chardonnay, Russian River . . . . . 22 / 85
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ . . . . 25 / 98

CHAMPAGNE & SPARKLING

NV - House Sparkling Wine . . . . . 15 / 75
NV - Moêt Chandon, Brut, Champagne, France . . 25 / 120
NV - Veuve Clicquot, Brut, Champagne, France . . 30 / 145
NV - Bollinger Special Cuvée Brut, Champagne, France 230
2015 - Dom Perignon Brut, Champagne, France 455
NV - Ruinart Blanc de Blancs Brut, Champagne, France 240

DRAFT AND BOTTLED BEER

Stella Artois, Lager, Draft 10
Turtle Season, Ankrolab, IPA, Draft 12
Michelob Ultra, Bottle 7
Corona, Bottle 7
Leffe, Bottle 7

MOCKTAILS

MOJITO 7
Lime, mint, sugar, soda (Ask bartender for flavors).

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

LIMONATA 7
Lemon, basil, sugar, soda

ROSÈ WINE BY THE GLASS

Rosé, Peyrassol Commandeurs, Côtes de Provence . . . 25 / 95
Minuty, Cotes de Provence, France . . . . . 15 / 60
Whispering Angel, Chateau d'Esclans, Côtes de Provence . . . . . 17 / 68
Château D'Esclans "Les Clans", Côtes de Provence . . . 25 / 95

RED WINE BY THE GLASS

House Red Wine . . . . . 15 / 60
Pinot Noir, Ken Wright, Willamette Valley, Oregon . . . 16 / 64
Pinot Noir, DuMOL Russian River Valley, California . . . 25 / 98
Cabernet Sauvignon, Far Mountain Fission, Sonoma . . 30 / 120
Rivetti, Langhe Nebbiolo, Piedmont, Italy . . . . . 18 / 72
Zinfandel Blend, Orin Swift, 8 Years in The Desert, California . . . . . 25 / 95
Italian Corvina, Allegrini Palazzo Della Torre IGT, Veneto, Italy . . . . . 16 / 64
Michele Chiarlo, "Il Principe", Langhe Nebbiolo, Piedmont, Italy . . . . . 20 / 80

Waxin's
RESTAURANG & BAR