



**RUSSELL HOUSE**  
TAVERN

**FIRST COURSE**

**Spring Salad**

*Little Leaf Greens, Avocado, Roasted Peppers, Tomatoes, Sunflower Seeds, Hardboiled Egg, Grana, Chickpea, Olive Oil Herbed Vinaigrette*

**Tuna Tartare**

*Avocado, Cucumber, Ponzu, Wonton*

**Crab Cakes**

*Pickled Carrots, Scallions, Remoulade, Frisee*

**MAIN COURSE**

**Roasted Half Chicken**

*Mushroom And Asparagus Risotto, Natural Jus*

**Bucatini Bolognese**

*Pork, Beef & Veal, Garlic Crostini, Grana Tuile*

**Pan Roasted Salmon**

*Warm Tabbouleh-Blistered Shishito-And Tomato Salad, Mango Agrodolce*

**NY Strip Steak Frites**

*Pecorino Frites, House-Made Steak Sauce, Watercress & Herbs*

**Cavatelli Bowl**

*Cavatelli Pasta, Roasted Cauliflower, Tomato, Baby Carrots, Roasted Corn, Zucchini, Squash & Cauliflower Puree, Herbs*

**DESSERT**

**Raspberry Creme Brulee**

*White Chocolate Almond Cookies*

**Triple Chocolate Crunch Cake**

*Whipped Cream, Raspberry Sorbet*

*\$59 Per Person*

*Subject to Seasonal Changes*