

Dinner menu

Subject to change on a daily basis

Baked Jumbo Shrimp Escargot Style \$12  
Coconut Shrimp with Sweet and sour sauce \$12  
Smoked Salmon And Crepe Napoleon with capers \$10  
Assortment pickled plate \$12  
Fried Calamari with Sweet and Sour Sauce \$10  
Tuna and Salmon Tartare with Fresh Tomato and Avocado \$17  
Maestro Sampler (Fried Calamari, Coconut Shrimp, Tuna tacos) 4-6 people \$26  
Russian Pan Fried Potatoes with Garlic, Onions and Mushrooms (4 ppl) \$13  
Maestro Style Herring Served with Fresh Onions \$11  
Beef Tongue plate \$12

Salads

Russian Salad (tomatoes, cucumbers, onion) Served with Oil or Sour Cream \$11  
Caesar Salad with Chicken \$10 with Seared Tuna \$13  
Maestro Japanese Seaweed Salad with Crab Meat \$10  
Russian Olive Salad \$11

Fish and Seafood (choice of soup or house salad)

Wood Roasted Salmon Filet \$MKT  
Fresh Fish of the Day \$MRT  
Pan Seared River Trout Almandine \$18  
Gulf Shrimp Provençal \$22

Steaks and Chops (choice of soup or house salad)

NY Strip Dry Aged Cut in the House \$32  
New Zealand Rack of Lamb \$30  
Chicken Kabob \$15  
Duck with Blackcurrant Sauce \$20

Flat Bread

Grilled Chicken \$10  
Portobello Mushroom \$10  
Seared Tuna \$18  
Grilled Shrimp \$13