

Starters

Spanakopita

Philo stuffed with spinach, crab and feta cheese, served with roasted onion yogurt \$11

Polish Sampler

2 pierogi, sliced kishka, potato pancake, grilled kielbasa and kraut \$10

Pierogi Sampler

Potato & cheese, sauerkraut & mushroom and meat & onion, served with caramelized onions \$7

Mediterranean Fresh Black Mussels

In a white vegetable wine broth, served with grilled bread \$12

Crispy Calamari Rings

Served over lemon marinara and fried parsley \$9

Baked Mini Crab Cakes

Served over spinach with lemon fennel slaw and citrus butter sauce \$12

Traditional Shrimp Cocktail

Jumbo shrimp served with cocktail sauce \$12

Royal Cracovia Platter (for two)

Polish ham, kielbasa, head cheese, smoked Polish cheese "Kurpianka", sheep cheese with pickled vegetables \$19



Soups

Russian Borscht

A classic beet soup topped with sour cream, served in a bread bowl (V) \$8

French Onion Soup

Baked and topped with croutons and 3 cheeses \$5.5

Mushroom Cream Soup

Made from imported and domestic mushrooms 6.5

Polish "Rosół" Chicken Broth

With diced vegetables and chicken dumplings \$5.5

Italian "Pasta e Fagioli"

Classic vegetable, pasta and tomato soup with pancetta \$6

Salads

Royal Cracovia

Salad greens tossed with strawberries and red onion in a light vinaigrette. (V) \$6

Famous Greek

Romaine and spinach lettuce topped with cucumber, tomatoes, onion, olives, peppers, feta cheese, drizzled with a red wine vinaigrette or Greek yogurt dressing. (V) \$7

Classic Caesar

Romaine hearts tossed in our parmesan dressing, topped with grilled bread and white anchovy filets. \$7

Russian Beet Salad

Slow poached beets served with goat cheese, roasted shallots, caraway vinaigrette, pea shoots, sour cream and caviar. \$8

Add any of the following to your salad:

*grilled chicken breast \$5, 3 jumbo shrimp \$6,
grilled salmon \$8, medium rare tuna \$10*

Sandwiches, Burgers and Sliders

All sandwiches and burgers are served with house slaw, homemade fries and yucca chips

Sicilian Panini

Ciabatta roll topped with arugula, tomato, peppers, onion, prosciutto, salami, and ham, finished with fresh mozzarella and a basil pesto \$9

Royal Beef Cheese Steak

Sliced medium grilled sirloin on crispy baguette bread, topped with roasted portabella mushrooms, onions and melted blue cheese \$17

"From Poland with Love"

A baguette, grilled kielbasa and sauerkraut, topped with roasted onions and peppers, finished with melted smoked polish cheese \$9

Classic Burger on our Special Bun

8 oz beef served with house fries and slaw \$10
Add \$1 for each: cheese, roasted onions, portabella mushrooms, bacon, roasted peppers, or spinach.

Moscow Burger

A 10 oz, seasoned Kobe beef burger over asparagus, sour cream, crab meat and topped with a soft fried egg and sturgeon caviar \$17
Replace caviar and crab meat with foie gras \$20

The Royal Cracovia Burger

12 oz seasoned Kobe beef, mixed with caramelized onions, grilled to your liking, layered with kielbasa and lettuce, smoked polish cheese, sauerkraut, crispy smoked bacon and mayo \$14

Portabella Veggie Burger

Lettuce, tomato, grilled zucchini, eggplant, squash, onion and pesto (V) \$9

Organic Turkey Burger

Seasoned and served on a multi grain bun with lettuce, tomato, and portabella mushrooms \$12

Personal Pizzas and Zapiekanka

(freshly baked in our Italian pizza oven)

Personal Pizza Margherita (V)

Fresh mozzarella, sliced tomatoes, fresh basil, drizzled with roasted garlic oil \$8

Pizza ala Vodka

Creamy tomato and vodka sauce, fresh mozzarella, shredded Romano cheese, fresh mushrooms, peas and finished with prosciutto
\$10

Athens White Vegetable Pizza

Broccoli, kalamati olives, artichoke hearts, tomato, onion, basil, feta cheese and roasted garlic oil (V) \$10

Wood Fire Rotisserie Chicken Pizza

White and dark meat chicken, house marinara, topped with fontina and mozzarella cheeses \$10

Create your own

Start with a cheese pizza \$8

Add your own topping .50 each

broccoli
mushrooms
onion
basil

shrimp (+ \$2)

black olives
pepperoni
anchovy
tomato sauce
kielbasa (+ \$1)

italian sausage
extra cheese
spinach
roasted garlic
rotisserie chicken (+ \$1)

tomato
fresh mozzarella
peppers



Royal Cracovia Zapiekanka

Open faced baguette with creamed porcini mushrooms, caramelized onion, kielbasa and melted cheese,
served with pickled vegetables \$16

House made fresh Polish Pierogi

Served pan seared, boiled or baked

4 pc \$7 9 pc \$15

Traditional potato and
cheese (V)

Sauerkraut and
mushroom (V)

Meat and onion

Spinach, onion
and potato (V) Philly cheese
steak

Choice of caramelized onions, sour cream with chives, marinara sauce or polish schmaltz with bacon

"Kopytka" (Polish potato dumplings) and Pastas

"Kopytka" tossed with Polish mushrooms, caramelized onions and garlic, finished with cream,
shredded parmesan and butter (V) \$14

Linguini "Bolognese"
traditional classic red meat sauce \$16

Penne ala Vodka (V)

A rose cream sauce finished with diced tomatoes, parmesan and Russian vodka \$16

Cappellini pasta topped with a creamy crab sauce and imported porcini mushrooms \$16

Thin gluten free spaghetti with vegetables, tossed in extra virgin olive oil and fresh garlic (V) \$17

Linguini "Fruit de mar"
choice of red or white sauce \$28

Penne Alfredo (V)

A classic, creamy cheese sauce \$12 with chicken +\$5 with shrimp +\$6

Selected Meats from our Wood Burning Grill

(All meats are naturally fed, from Lancaster farms and Angus selected)

NY strip steak

10 oz	\$26
14 oz	\$34

Filet Mignon

8 oz	\$26
12 oz	\$34

16 oz Rib-eye steak

\$36

14 oz Imported Berkshire Pork Chop

\$29

12 oz Lancaster Pork Chop

\$21

Three 4 oz double rib lamb chops

\$33

Shish kebab pork tenderloin & Polish Sausage

\$24

Beef is served with house peppercorn herb butter; Pork is served with apple honey butter;
Lamb is served with rosemary sundried tomato butter.

All meat entrees are served with broccoli and baby carrots and your choice of garlic mashed potato, or baked potato.

Cracovia Special Entrees

½ Wood-Fired Rotisserie Chicken

Served over garlic mashed potatoes and vegetables \$17



English Beef Short Ribs

Braised in onion, mushroom and stout beer, served with mashed potatoes \$26

Golabki

Polish stuffed cabbage with veal and pork, slow simmered and topped with tomato sauce,
served with potato dumplings \$16

Polish Bigos

A Hunter stew with beef, pork and kielbasa, mushrooms, and kraut, served with potato dumplings \$16

"Piersi z kaczki"

Seared duck breast over apple kraut and honey onion glaze, served with potato pancakes \$29

"Babcia's"

Grandmom's meatloaf with garlic mashed potatoes

Can be served with onion gravy, mushroom cream or marinara sauce \$14

"Gulasz wołowy"

Beef Goulash finished with mushrooms and root vegetables, served with spaetzle \$20

German Sausage Platter

Bratwurst, Weisswurst, Kielbasa and Frankfurters served with sauerkraut and mashed potatoes \$21

Classic Ratatouille

Roasted, then tossed with marinara and basil, baked with mozzarella (V) \$16

Schnitzel / Kotlet / Cutlet

Wiener Schnitzel (pork tenderloin)

breaded and pan seared, served with lemon butter and spaetzle \$18

Chicken Kotlet

breaded and pan seared, topped with a creamy mushroom sauce, served with roasted potatoes \$17

"Kotlety po-kiyevski" (Chicken Kiev)

stuffed breast with herb butter, served with rice of the day \$19

Fresh Seafood

Italian Jumbo Shrimp

glazed with lemon garlic butter, served with risotto \$24

Greek Pan Seared Salmon Filet

served over beet, fennel, and asparagus, extra virgin olive oil and balsamic glaze \$21

Russian Crab Cakes

served over citrus butter sauce, topped with sour cream, caviar, crispy onion and classic risotto \$21

Side Dishes \$5

Royal Cracovia Special Dessert Selection

House Braised Sauerkraut

Roasted potato

Sautéed mushrooms

Garlic mashed potatoes

Beets with onion and apple

Polish potato pancakes

Classic risotto

Baked potato

German fresh spaetzle (pasta)

Sweet Pierogi selection \$1.5 each

- Strawberry

- Wild Blueberry

- Caramelized Apple

- Pineapple

- Mascarpone and rum raisin

Served with choice of: cinnamon vanilla Chantilly, fresh raspberry sauce, vanilla mascarpone or chocolate sauce



ROYAL
CRACOVIA
RESTAURANT BAKERY & BAR
European Dessert Selection

Chocolate crepes stuffed with vanilla mascarpone and topped with cherry sauce \$6

Cracovia Coffee Custard \$5

Fresh berries \$6

Polish bread pudding with chocolate and banana, served with vanilla sauce \$6

Mango cheese cake with fruit sauce \$5

Authentic Austrian apple strudel with raisins and vanilla sauce \$5

Italian Tiramisu \$5

Ice cream, gelato and sorbet \$5

Coffee served with "Chruściki" Angel Wing Crisps