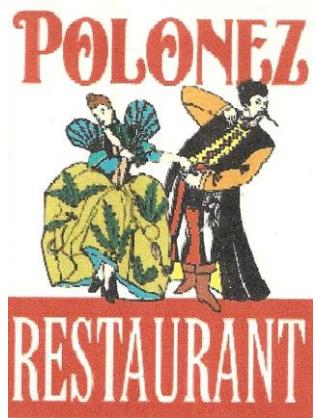


Dinner Menu



Celebrating Over 35 Years!

Since 1983 Polonez Restaurant has been family owned and operated by Polish immigrants Aleksandra and George Burzynski. Polonez Restaurant offers homemade goodness with old world charm. Aleksandra and George raised their children while operating together as a family at the restaurant's first location on South 6TH Street in the shadow of St. Joseph's Basilica. Almost 35 years later and Polonez is still family-owned and operated and is proud to be a restaurant that is not only maintained by a family but is also in service and gratitude to many families in the community.

Every recipe has been developed by Chef George and each meal is made to order from fresh ingredients. Many of the recipes used today were handed down to George and taught to him by his grandmother in Poland. As Polish immigrants, George and Aleksandra share with their patrons their Polish heritage in their menu selections and authentic Polish décor.

Through all these years, the Burzynski family has continued to offer award-winning Polish and American cuisine, Friday Fish Fries, and traditional Polish holiday offerings for Christmas and Easter. They have also adapted their cuisine to create special items for holidays and events celebrated in the U.S., such as Oktoberfest, Thanksgiving, Valentine's Day, St. Patrick's Day and many others.



The story behind the Polonez name National dance of Poland

The Polonez, or Polonaise, is a formal Promenade pioneered by the Romantic composer, Frédéric Chopin. Chopin's father was French and his mother was Polish, which is one of the reasons why we can say it both ways: in Polish, poh-low- nezz, in French, poh-lah-naayze. The Polonez is still danced at various official state functions and other formal ceremonies. However, it is less a sombre dance than it is a dance that exhibits strength, elegance, gentility, and grace. Because of its observance as integral decorum during formal functions in Poland, the Polonez has become a symbol of Polishness. Its

popularity in Poland has extended its influence to other cultures, so much so that even Russian and German composers have been creating new variants of the dance!

Thank you & Smacznego!

—The Burzynski Family

Appetizers

Vegetarian (v) and Gluten Free (g) are so noted.

Fried Cheese (v)

Breaded Polish Cheese with pickled veggies, & Polish house dressing \$7—

Breaded Mushrooms (v)

Served with ranch or blue cheese dressing \$6—

Deviled Eggs (Four)

ala Polonaise (v) (g)

Yolk, mushroom, & onion filling topped with bacon (optional) \$6—

ala Russe (g)

Yolk, mushroom, & onion filling topped with Brooklyn smoked salmon & black caviar \$7—

Cold War Eggs (g)

A combination of eggs ala Russe & ala Polonaise \$6.50

Polish Eagle Wings

Cast-Iron Fried Chicken Wings with Sriracha Bourbon BBQ, celery, and side of Ranch or Blue Cheese Dressing.
Six for \$6— Twelve for \$10—

From the Cutting Board (Starters to Share)

South-Street Smokehouse Meat Board

Fresh polish sausage, George's liver pâté when available, with the chef's choice of smoked & fresh cold cuts served with pickled veggies, spicy brown mustard, & toast points \$11—

Hudson River Herring Sampler

Chef's choice of three types of Herring served with toast points \$7.50

Pierogi (ala carte)

Choose from any combination of the pierogi below, served with sour cream.

2 Pieces \$4—

4 Pieces \$8—

6 Pieces \$10—

8 Pieces \$13—

• Turkey & Cranberry Reduction

• Reuben (Corned beef, cabbage, & Swiss cheese) with Polish dressing

• Meat
(Pork & Beef)

• Ruskie (Potato & Cheese) (v)

• Sauerkraut & Mushroom (v)

• Sweet Cheese (v)
(Great for desserts)

Salads

Fresh Forest Salad (v) (g)

Beets, walnuts, goat cheese, mushrooms over mixed greens with raspberry vinaigrette \$7.50

Eagle's Nest (v)(g)

Raisins, walnuts, celery, red onion, over mixed greens with olive oil & two eggs ala Polonaise \$7.50
With poached chicken breast \$10—

House Side Salad (v)

Mixed Greens with sliced tomatoes & cucumbers, with croutons \$4.50

Dressings: Raspberry Vinaigrette, Blue Cheese, Buttermilk Ranch, California French, Golden Italian, Honey Dijon, Oil & Vinegar, or our Polish House Dressing

Soups

A Cup of Soup \$3.25

• Red Borscht (v) (g)

• Bacon Barley

• Chicken Noodle
(g, broth only)

• Czarnina
(Sweet-sour duck soup with dried fruit)

A Bowl of Soup \$5.25

• Dill Pickle (v) (g)

• Tripe (Pepper-pot-style)

• Cream of Mushroom (v)

• White Clam Chowder (g)
(Fridays Only)

Gratuity will be added to parties of six or more.

From the Old Country

Dinner Entrées

All entrées include rolls, a side salad or a cup of soup.

The Polish Plate \$21—

The ultimate polish sampler featuring: a stuffed cabbage, a half link of polish sausage, four pierogi of your choice, choice of veggie, potato pancake, & sour cream, applesauce or syrup

Beef Roulade \$15.25

One wholesome roll of tenderloin beef filled with fresh veggies & bacon topped with beef gravy, with choice of veggie side & choice of potato

Add a second roulade for \$4.75

Pork Tenderloin (g) \$18.50

Pan-seared pressed pork tenderloin medallions with sautéed mushrooms, with choice of veggie side & choice of potato

Polish Sausage (g) \$12.75

Fresh, lightly grilled polish sausage served with horseradish, brown mustard, or ketchup, with choice of veggie side & choice of potato

Stuffed Cabbage (g without sauce) \$13.75

One cabbage leaf filled with ground pork & beef and rice topped with tomato sauce, with choice of veggie side & choice of potato

Add a second stuffed cabbage for \$4.25

Breaded Pork Cutlet \$14.75

One large, lightly fried, pork cutlet with a side of mushroom sauce, choice of veggie side & choice of potato

Add a second pork cutlet for \$4.75

Red Wine Chicken \$14.50

Pan-seared chicken breast served in a red wine reduction sauce with fresh, pan seared mushrooms with choice of veggie side & choice of potato

Potato Pancakes (v) \$12.25

Four large Polish-Jewish-style pancakes with choice of applesauce, sour cream, or syrup

Filet Mignon \$19.25

Grilled Filet Mignon served with caramelized onion, red wine sauce, with choice of: veggie side & of potato

Viennese Veal Schnitzel \$16.75

One seared, breaded veal cutlet topped with fried egg over easy & melted polish cheese (both optional), with choice of veggie side & choice of potato

Add a second veal cutlet for \$4.75

Pork Shank (g) \$17—

Super-tender, boiled 20 oz. pork hock with a side of horseradish or brown mustard, with choice of veggie side & choice of potato

White Wine Chicken (g) \$14.50

3 Grilled chicken breast with beurre blanc white wine reduction, with choice of veggie and potato

Vegetarian Stuffed Cabbage (v) \$12.75

One cabbage leaf filled with mushrooms, rice, roasted red pepper, & pearled barley, topped with mushroom sauce, with choice of veggie side & choice of potato. **Vegan if served in Tomato Sauce**

Add a second stuffed cabbage for \$4.25

Potato Dumplings \$13.75

Three Bavarian-style dumplings served in either tomato or mushroom sauce, with choice of veggie side

Add two dumplings for \$5—

Meatloaf \$12.25

Two pieces of homemade meatloaf served in either tomato or mushroom sauce with choice of veggie side & choice of potato

Add two pieces of meatloaf for \$4—

Bigos (g) (Hunter's Stew) \$14.25

Stew of sauerkraut, pork, beef, & sausage with choice of potato

Pierogi Entrée \$11.50

Choose from any combination of four pierogi served with sour cream:

Turkey & Cranberry Reduction, Reuben, Meat (Pork & Beef), Potato & Cheese, Sauerkraut & Mushroom, or Sweet Cheese

Sides

A sauce side of one of the following for \$1.25:	A vegetable side of one of the following for \$3.25:	A hearty side of one of the following for \$4.50:
Salad Dressing	Remoulade	Cucumber Salad
Applesauce	Toast Points	Potato Salad
Sour Cream	Beet-Horseradish	Cole Slaw
Polish Dressing		Bigos
		Cabbage Salad
		Asparagus
		Mashed Potatoes
		Kopytka
		Side Salad
		1 Stuffed Cabbage Roll
		Paprika Fries
		French Fries
		Polish Sausage (½)
		Potato Pancakes

Something Fishy

All fish entrées include rolls, a side salad or a cup of soup.

	Fish & Chips	\$12.50	
3 Pieces of battered cod with paprika fries, cold cabbage salad, Remoulade, & lemon			
Traditional Friday Fish Fry	\$13—	Lake Perch	\$15.75
4 Pieces deep-fried, hand-breaded cod with Remoulade, slaw, lemon, & choice of potato		4 Pieces of deep-fried, hand-breaded, lake perch with Remoulade, slaw, lemon, & choice of potato	
Poached Salmon (g)	\$16.50	Baked Cod	\$13.75
Poached salmon over kale with capers, beet & cream horseradish & choice of potato		2 large pieces of cod in veggie tomato (g) or cream-dill sauce with choice of potato, & slaw	

In the New Country

Sandwiches

Choose from side options of paprika fries, French fries, a cup of soup, or a small side salad.

	1/3 lb. Staten Island Black Angus Burger	\$10—	
Served on a Kaiser roll, with lettuce, tomato, onion, & a side of Polish house dressing Add your choice of cheese for \$1—			
Bronx Black Bean & Roasted Beet Vegetarian Burger	\$9.25	1/3 lb. Polish Black Angus Burger	\$13.25
With Polish Cheese, lettuce, tomato, onion, & our Polish house dressing. Vegan option available.		Served on a Kaiser roll, with lettuce, tomato, onion, & a side of Polish house dressing topped with Polish Sausage. Add your choice of cheese for \$1—	
Queens Chicken	\$10.50	Polish Ham Sandwich	\$10.50
Chicken breast with lettuce, tomato, red onion, & sorrel mayo on a brioche bun		Sliced Polish ham, lettuce, tomato, mayonnaise & red onion with your choice of cheese	
Brooklyn Lox	\$11.50	Manhattan Reuben	\$10.75
Brooklyn smoked salmon with cream cheese, tomato, & shallot caper salad on a bagel		Pastrami, sauerkraut, Polish cheese, with our Polish house dressing on rye	

Desserts

Dark Chocolate Raspberry Sorbet (g)	\$5—	Cheesecake Topped with whipped cream and chocolate syrup	\$6—
Polish Torte Butter cream, coffee, & rum torte with fruit fillings and walnuts	\$7—	Crepes Choose from apple, cheese, strawberry, or a combination of fillings	\$9—

Beverages (All \$2.25)

Coffee, decaf, hot tea, milk, chocolate milk, Minute Maid Lemonade, unsweetened iced tea, Coca Cola, Diet Coke, Coke Zero, Sprite, Mello Yello, Barq's Root Beer, Sour, Seltzer, & Tonic

**Wisconsin Department of Health warns that consuming raw or undercooked, meat, seafood or poultry, can cause food borne illness*

Weekly Drink Specials

All Polish Specialty Drinks (see below) are \$1— off Tuesday through Thursday

Bloody Marys & Mimosas 2 for \$6— & Cosmos 2 for \$8 on Saturday & Sunday

Beer

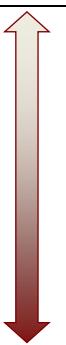
**12 oz. Tyskie – Light, crisp,
U.S. Style Lager \$4—**

Domestic Beers

M.G.D \$3.25	Miller lite \$3.25
Miller High Life \$3.25	Miller 64 \$3.25
Spotted Cow \$4—	Odoul's \$3—
Red's Apple Ale \$3.25	New Glarus Seasonal \$4—

17 oz. Polish Beer \$5—

In order top to bottom from lightest to darkest

	Zywiec – Light Pilsner	Lightest
	Okocim O.K. – Lager	
	Warka - European Amber	
	Warka Strong – Malt Forward Amber	
	Perla Pilsner – Czech-Style Pils	
	Perla Mocna - Strong Malt	
	Black Boss – Sweet Baltic Porter	
	Zywiec Porter – Strong, roasty Porter	Darkest

Polish Martinis

Truth \$7—

Pravda (Danowski golden rye), pomegranate, & citrus

Krakow Kosmo \$8—

Belvedere original, grand marnier, cranberry, & citrus

Tatanka \$7—

Zubrowka Bison Grass, apple, & citrus

Lemon King \$7—

Kapitanska, Contreau, & lemon sours with a sugar rim

Wines

Wines are listed driest to sweetest, left to right.

Red Wine \$6— per glass or \$25— per bottle

Cabernet	Pinot Noir	Merlot	Shiraz	Lambrusco	Polish Raspberry	Polish Cherry
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White & Blush Wine \$6— per glass or \$25— per bottle

Sauvignon Blanc	Pinot Grigio	Chardonnay	White Zinfandel	Riesling	Moscato	Polish Peach	Polish Honey Mead
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Polish Specialty Drinks

Warsaw Mule \$6—

Zubrowka Bison Grass, lime, and ginger beer

Kosciuszko Park \$6—

Blackberry brandy old fashioned sweet, sour, or press with cherries or olives

Black Madonna \$8—

Pravda Espresso vodka & Kahlua. Add cream for a White Madonna

The Pickled Polka \$8—

Slightly dirty martini with Debowa oak vodka. Served up or on the rocks

Rusty Nail Polish \$8—

Maker's Mark bourbon & Zoladkowa orange & clove vodka

South Side Sunrise \$6—

Slivovica Plum Brandy, orange juice, and grenadine

Chilled Vodka Flights				
Hammer & Sickle \$6—	President & Prime Minster \$7—	Solidarity \$9—	Grain Train \$10—	Polish Hammer \$11—
Kapitanska Rye & Luksusowa potato	Belvedere Original & Pravda (both distilled from Danowski golden rye)	Zubrowka Bison Grass, Zoladkowa Herbal, & Debowa Oak Cured	Chopin Original (Potato) (g), Chopin Rye, & Chopin Wheat	Belvedere Pink Grapefruit, Belvedere Citrus, & Belvedere Orange
Honey Krupnik	Blackberry Brandy	Plum Brandy	Cherry Cordial	Polish-style Egg Nog
Drambuie	Frangelico	Dr. Mcguillicuddy's	Kahlua	Bailey's Grand Marnier

Liquors \$5—

Honey Krupnik	Blackberry Brandy	Plum Brandy	Cherry Cordial	Polish-style Egg Nog	Bailey's
Drambuie	Frangelico	Dr. Mcguillicuddy's	Kahlua	Grand Marnier	Benedictine

After Dinner Ice Cream Drinks \$8—

Brandy Aleksandra Grasshopper Pink Squirrel

Make your reservation on line at www.polonezrestaurant.com

Sunday Polish Brunch Buffet
Served 11 am to 2 pm

Each buffet item is homemade fresh by Chef George Biernacki using recipes he brought directly from his grandmother's kitchen in Poland over 50 years ago and perfected in his Polonez Restaurant. All items on the buffet menu are made fresh. Our complete dinner menu is also available. For our dinner, gluten free and vegetarian menus, check our website www.polonezrestaurant.com or ask your server.

Buffet Selections:

Traditional American Dishes	
Dill Pickle Soup	Scrambled Eggs
Smoked Salmon	Bacon
Rolls	Breaded & Sausage
Deviled Eggs	Ham
Stuffed Pork	Hash Browns
Mini Bagels	Fruit Salad
Potato Pancakes	Macaroni Salad
Banana Crepes	
A variety of desserts, including our famous Polish Apple Cheesecake	

Coffee, with refills, tea, or milk is included.
\$16.50 Adults & Child \$8.50 for Children Children 3 and younger
under 12 Under 12 or are FREE
Two Bloody Marys or Mimosa for \$6
Prices and menu items subject to change without notice.

Make your reservation on-line: www.polonezrestaurant.com

Try one of our all you can eat buffets: Sunday Polish Brunch Buffet and Saturday Night Dine and Dance Buffet. For a copy of the menu for these buffets, please ask your server or visit our website.

www.polonezrestaurant.com

Dining and Dancing Buffet

Every Saturday evening, Milwaukee's best Polish Restaurant, Polonez Restaurant, offers entertainment by Polka King JEFF WINARD, an open dance floor plus an All-You-Can-Eat Buffet featuring over 16 Polish dishes. Buffet price is \$17.95 plus tax. Open 5 PM - 8 PM. Dining and Dancing Buffet Price is \$16.50 plus Tax.

Each buffet item is homemade fresh by Chef George Biernacki using recipes he brought directly from his grandmother's kitchen in Poland over 50 years ago and perfected in his Polonez Restaurant. For our complete dinner menu, check our website www.polonezrestaurant.com or ask your server.

Traditional American Dishes	
Red Borscht	Cucumber Salad
Rolls and Butter	Mixed Vegetables
Chef's Choice of Pierogi	Homemade Potato Pancakes
Hunter's Stew	Meatballs in Mushroom Sauce
Polish Sausage	BBQ Spare Ribs
Coffee, with refills, tea, or milk is included	Mashed Potatoes

\$17.95 Plus Tax and Gratuity
\$8.50 for Children under 12
Free for Children under 3 years.
Plus Tax and Gratuity
(Price subject to change)

Come and enjoy authentic Polish dining in a traditional American dining room. Milwaukee's Best Polish Restaurant, Polonez. Be sure to bring your appetite and your dancing shoes. Make your reservation now on-line at www.polonezrestaurant.com

Ask your server for our Gluten Free, Vegetarian, or Children Menus.
Polonez Restaurant also offers Funeral Luncheon and Special Event Banquet menus.

 Like us on Facebook.

Banquet Menu
To schedule your event call:
4015 S Packard Ave.
St. Francis WI 53235
www.polonezrestaurant.com



Celebrating Over 30 Years!

Funeral Reception Menu

Menu selections and prices are subject to change without notice.

