

# Lunch 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 6<sup>TH</sup> 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- nezzz, 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—

	<b>Deviled Eggs (Four)</b>	
<b>ala Polonaise (v) (g)</b> Yolk, mushroom, & onion filling topped with bacon (optional) \$6—	<b>ala Russe (g)</b> Yolk, mushroom, & onion filling topped with Brooklyn smoked salmon & black caviar \$7—	<b>Cold War Eggs (g)</b> A combination of eggs ala Russe & ala Polonaise \$6.50
<b>Polish Eagle Wings</b> 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

New

## Pierogi (ala carte)

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

2 Pieces	\$4—	4 Pieces	\$8—	6 Pieces	\$12—	8 Pieces	\$14—
• <b>Turkey &amp; Cranberry Reduction</b>			• <b>Reuben</b> (Corned beef, cabbage, & Swiss cheese) with Polish dressing				
• <b>Meat</b> (Pork & Beef)		• <b>Ruskie</b> (Potato & Cheese) (v)		• <b>Sauerkraut &amp; Mushroom</b> (v)		• <b>Sweet Cheese (v)</b> (Great for desserts)	

## Salads

<b>Fresh Forest Salad (v) (g)</b> Beets, walnuts, goat cheese, mushrooms over mixed greens with raspberry vinaigrette \$7.50	<b>Eagle's Nest (v)(g)</b> Raisins, walnuts, celery, red onion, over mixed greens with olive oil & two eggs ala Polonaise \$7.50 With poached chicken breast \$10—
<b>House Side Salad (v)</b> 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		A Bowl of Soup \$5.25	
• <b>Red Borscht (v) (g)</b>	• <b>Bacon Barley</b>	• <b>Dill Pickle (v) (g)</b>	• <b>Tripe</b> (Pepper-pot-style)
• <b>Chicken Noodle</b> (g, broth only)	• <b>Czarnina</b> (Sweet-sour duck soup with dried fruit)	• <b>Cream of Mushroom (v)</b>	• <b>White Clam Chowder (g)</b> <i>(Fridays Only)</i>

*Gratuity will be added to parties of six or more.*

# From the Old Country

## Lunch Entrées

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

<b>The Polish Plate</b>	<b>\$15.75</b>	<b>Filet Mignon</b>	<b>\$16.25</b>
The ultimate polish sampler featuring: a stuffed cabbage, a half link of polish sausage, two pierogi of your choice, choice of veggie, potato pancake, & sour cream, applesauce or syrup		Grilled Filet Mignon served with caramelized onion, red wine sauce, with choice of veggie side & choice of potato	
<b>Beef Roulade</b>	<b>\$14—</b>	<b>White Wine Chicken (g)</b>	<b>\$11.75</b>
One wholesome roll of tenderloin beef filled with fresh veggies & bacon topped with beef gravy, with choice of veggie side & choice of potato		Grilled chicken breast with beurre blanc white wine reduction, with choice of potato & veggie	
<b>Breaded Pork Cutlet</b>	<b>\$13.75</b>	<b>Pork Shank (g)</b>	<b>\$14.50</b>
One large, lightly fried, pork cutlet with a side of mushroom sauce, with choice of veggie side & choice of potato		Super-tender, boiled 20 oz. pork hock with a side of horseradish or brown mustard, with choice of veggie side & choice of potato	
<b>Viennese Veal Schnitzel</b>	<b>\$13.75</b>	<b>Pork Tenderloin (g)</b>	<b>\$18—</b>
One seared, breaded veal cutlet topped with fried egg over easy & melted polish cheese (both optional), with choice of veggie side & choice of potato		Pan-seared pressed pork tenderloin medallions with sautéed mushrooms & a side of asparagus, with choice of potato Note: Vegan if served in Tomato Sauce.	
<b>Stuffed Cabbage (g, without sauce)</b>	<b>\$12.50</b>	<b>Vegetarian Stuffed Cabbage (v)</b>	<b>\$11.50</b>
One cabbage leaf filled with ground pork & beef and rice topped with tomato sauce, with choice of veggie side & choice of potato		One cabbage leaf filled with mushrooms, rice, roasted red pepper, & pearly barley, topped with mushroom sauce, with choice of veggie side & choice of potato ( <b>Vegan if served in Tomato Sauce</b> )	
<b>Polish Sausage (g)</b>	<b>\$11.75</b>	<b>Potato Dumplings</b>	<b>\$12.75</b>
Fresh, lightly grilled polish sausage served with horseradish, brown mustard, or ketchup, with choice of veggie side & choice of potato		Three hardy, Bavarian-style dumplings served in either tomato or mushroom sauce, with choice of veggie side.	
<b>Red Wine Chicken</b>	<b>\$12—</b>	<b>Meatloaf</b>	<b>\$10.75</b>
Pan-seared chicken breast served in a red wine reduction sauce with fresh, pan seared mushrooms with choice of veggie side & choice of potato		Two pieces of homemade meatloaf served in either tomato or mushroom sauce with choice of veggie side & choice of potato	
<b>Potato Pancakes (v)</b>	<b>\$11.25</b>	<b>Bigos (g) (Hunter's Stew)</b>	<b>\$12.50</b>
Four large Polish-Jewish-style pancakes with choice of applesauce, sour cream, or syrup		Stew of sauerkraut, pork, beef, & sausage with choice of potato	
<b>Pierogi Entrée</b>			<b>\$11—</b>
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			

## Something Fishy

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

<b>Fish &amp; Chips</b>		<b>\$11.50</b>
2 Pieces of battered cod with paprika fries, cold cabbage salad, Remoulade, & lemon		
<b>Traditional Friday Fish Fry</b>	<b>\$12.25</b>	<b>Lake Perch</b>
3 Pieces deep-fried, hand-breaded cod with Remoulade, slaw, lemon, & choice of potato		<b>\$14—</b>
		3 Pieces of deep-fried, hand-breaded, lake perch with Remoulade, slaw, lemon, & choice of potato
<b>Poached Salmon (g)</b>	<b>\$13.50</b>	<b>Baked Cod</b>
Poached salmon over kale with capers, beet & cream horseradish, & choice of potato		<b>\$11.50</b>
		2 large pieces of cod in veggie tomato (g) or cream-dill sauce with choice of potato, & slaw

## In the New Country Lunch Sandwiches

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

<b>*1/3 lb. Staten Island Black Angus Burger</b>		<b>\$8.50</b>
Served on a Kaiser roll, with lettuce, tomato, onion, & a side of Polish house dressing Add your choice of cheese for \$1—		
<b>Bronx Black Bean &amp; Roasted Beet Vegetarian Burger</b>	<b>\$7.75</b>	<b>*1/3 lb. Polish Black Angus Burger</b>
With Polish Cheese, lettuce, tomato, onion, & our Polish house dressing <b>(Vegan option available)</b>		<b>\$11.25</b>
		Same as above topped with Polish Sausage Add your choice of cheese for \$1—
<b>Queens Chicken</b>	<b>\$9—</b>	<b>Polish Ham Sandwich</b>
Chicken breast with lettuce, tomato, red onion, & sorrel mayo on a brioche bun		<b>\$9—</b>
		Sliced Polish ham, lettuce, tomato, mayonnaise and red onion with your choice of cheese
<b>Brooklyn Lox</b>	<b>\$9.75</b>	<b>Manhattan Reuben</b>
Brooklyn smoked salmon with cream cheese, tomato, & shallot caper salad on a bagel		<b>\$9—</b>
		Pastrami, sauerkraut, Polish cheese, with our Polish house dressing on rye

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

## 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	Potato Salad	Kopytka	Paprika Fries
Applesauce	Toast Points	Cole Slaw	Sauerkraut	Side Salad	French Fries
Sour Cream	Beet-Horseradish	Bigos	Red Cabbage	1 Stuffed	Polish Sausage (1/2)
Polish Dressing		Cabbage Salad	Kale	Cabbage	Potato Pancakes
		Mashed Potatoes	Asparagus	Roll	

## Desserts

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

## 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

## 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	New Glarus Seasonal \$4-
Miller 64 \$3.25	Spotted Cow \$4-
Red's Apple Ale \$3.25	Odoul's \$3-

17 oz. Polish Beer \$5—		
In order top to bottom from lightest to darkest		
↑	Zywiec – Light Pilsner	Lightest - Darkest
	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	

## Polish Vodka 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

### White & Blush Wine \$6— per glass or \$25— per bottle

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

## 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 rock

**Rusty Nail Polish \$8—**  
Maker's Mark bourbon & Zoladkowa orange & clove vodka

**South Side Sunrise \$6—**  
Slivowica plum brandy, orange juice, & 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

## Liquors \$5—

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

## After Dinner Ice Cream Drinks \$8—

Brandy Aleksandra Grasshopper Pink Squirrel

**Make your reservation on our website: [www.polonezrestaurant.com](http://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.  
Ask your server for a copy or visit our website: [www.polonezrestaurant.com](http://www.polonezrestaurant.com)

Check out our Sunday Brunch and Saturday Night Buffet

