



# MOTHER'S DAY MENU

## DRINK SPECIALS

MIMOSA 5

BLOODY MARY 5

## APPETIZERS & SOUPS

LIVER DUMPLING OR GOULASH CUP 5 BOWL 7

FOREST MUSHROOMS IN A PUFF PASTRY 9

Assorted mushrooms sautéed in red wine and fresh herbs served in a puff pastry with Feta cheese

POTATO PANCAKES 8

BAVARIAN PRETZEL WITH MELTED SWISS 8

JUMBO SHRIMP COCKTAIL 11

SMOKED SALMON 13

Smoked Atlantic salmon served on a bed of mixed greens with toast points, capers, onions and fresh horseradish spread

## ENTREES

All Entrees come with soup of the day and choice of one side

GRILLED SALMON WITH PASTA 21

Grilled Salmon served over spaghetti with leeks, tomatoes and fresh dill in a garlic butter sauce

ROASTED PRIME RIB OF BEEF AU JUS Queen (10 ounce) 24 King (16 ounce) 29

Accompanied by our horseradish cream sauce

PAN SEARED COD AND SHRIMP 22

Served over sautéed spinach with a white wine lemon caper butter

CHICKEN KIEV 18

Cooked to a golden crisp, stuffed with fresh herbs and garlic

9oz NEW YORK STRIP STEAK 22

Crowned with grilled mushrooms and onions

STUFFED PORK LOIN 21

Loin of pork with apple stuffing topped with an apple pan gravy



**WIENER SCHNITZEL 24**

Two Veal cutlets seasoned and lightly breaded, sautéed to a golden brown

**ROASTED DUCKLING 24**

Accompanied by our orange brandy sauce

**SAUSAGE PLATTER 17**

Choice of two Bavarian sausages with grilled onions

**SAUERBRATEN 20**

Braised sirloin marinated in herbs, spices and wine, topped with a sweet and sour sauce

**HUHNERSCHNITZEL 17**

Boneless Chicken Breast seasoned, lightly breaded and fried

**EDELWEISS PLATTER 25**

A sampler platter for all tastes, this combination includes Rinsrouladen, Pork Schnitzel, Kassler, Bratwurst and Roast Pork loin served with German fries, red cabbage, sauerkraut and spatzle

**JAGERSCHNITZEL 20**

Sautéed Pork medallions with Hunters sauce of bacon, onions, mushrooms and a hint of cognac

**RINDSROULADEN 20**

Thinly sliced lean beef stuffed with onions, pickles, bacon and spices with a rich red wine sauce

**PORK SCHNITZEL 18**

Fried Pork tenderloin seasoned and lightly breaded

**KASESPATZLE 16**

Pan fried Spatzle with grilled vegetables, mushrooms and Swiss cheese (Add Ham or Chicken \$4.00, Shrimp \$5.00)

**SIDE CHOICES**

Sauerkraut	\$3.00	Bread Dumplings	\$4.00	Mashed Potatoes	\$3.00
Spatzle	\$3.00	German Fries	\$4.00	Red Cabbage	\$3.00
French Fries	\$3.00	German Potato Salad	\$4.00	Vegetable of the day	\$3.00

18% Gratuity for all parties of 6 or more    Coupons not accepted

**SALZBURGER NOCKERLN**

Legend tells us that when there is a festival celebrated in heaven this is the dessert served, similar to a huge soufflé baked over mixed forest berries, Salzburger Nockerln is a celebration by itself. Made for a minimum of 2 persons \$8.25 per person (Please allow 30 minutes for preparation)