



Easter Menu

Sunday, April 4, 2010

Appetizers (included):

Loaded Potato Soup ☞ Fresh Fruit Cup ☞ Mixed Greens with Balsamic Dressing

Appetizers (a la carte):

☞ Smoked Salmon with Honey Mustard Dill Sauce	\$6.00
☞ Shrimp Cocktail with Horseradish Cocktail Sauce	\$8.00
☞ Smoked Trout with Creamed Horseradish	\$6.00
☞ Steak Tartar - finely chopped high-quality raw lean beef seasoned with herbs and served on toast points	\$8.00

Entrées (includes vegetable & potato):

☞ Pepper-crusted Roast Rack of Colorado Lamb, demi glace	\$31.00
☞ Wiener Schnitzel - traditional breaded & sautéed veal cutlet	\$26.95
☞ Sauerbraten - beef roast marinated & simmered in a sour-sweet sauce served with red cabbage and potato dumplings	\$25.95
☞ Roast Loin of Pork with mashed potatoes and sauerkraut	\$24.95
☞ Stuffed Breast of Chicken - boneless breast of chicken stuffed with Prosciutto & provolone, natural jus	\$23.00
☞ Roast Young Duckling with Orange Sauce	\$28.00
☞ Braised Beef Rouladen - USDA choice beef hand-rolled around pickle, onion & bacon mixture served with potato dumplings and red cabbage	\$26.95
☞ Carved Chateaubriand with creamy peppercorn sauce	\$30.00
☞ New England-style Cod Fillet - beer-battered with sauce aioli	\$25.00

Vegetable & Potato Choices:

Sauerkraut ☞ Red Cabbage ☞ Roasted Fresh Asparagus ☞
Baked Potato ☞ Mashed Potatoes ☞ Spaetzle

Desserts:

Apple Strudel ☞ Black Forest Cake ☞ Sachertorte ☞ Limoncello Ice Cream Flute

Kinder Menu: \$14.95

Fruit Cup ~ Kinder Schnitzel or Chicken Fingers with Potato ~ Ice Cream Parfait