



Easter Dinner Menu

Sunday, April 9, 2023

Appetizers included:

Lobster bisque with Bristol Cream sherry ~ Crisp iceberg & romaine, tomato, cucumber, peppered bacon, bleu cheese dressing ~ Cut fresh fruit & berries, vanilla yogurt

Appetizers a la carte:

Shrimp cocktail served with horseradish cocktail sauce \$12

Smoked trout fillet with creamed horseradish \$11

Giant Bavarian pretzel \$12

add craft beer cheese \$15

Entreés:

Roast rack of lamb, Dijon herb crust, rosemary au jus \$51

Westphalian schnitzel \$42

Sauerbraten with braised red cabbage & potato dumplings \$41

Chicken schnitzel with champignon cream sauce \$38

White Marble Farms roast loin of pork on the bone with Yukon gold mashed potatoes & sauerkraut \$39

Maple Leaf roast half duck with apricot Grand Marnier glaze \$47

Braised Angus beef short ribs with a red wine sauce \$43

Pepper-crusted Chateaubriand with Bernaise sauce \$48

Butterflied breaded shrimp with Old Bay tartar sauce \$44

Vegetable & Potato Choices:

Roasted green asparagus ~ Braised red cabbage ~ Sauerkraut ~

Yukon gold mashed potatoes ~ Spätzle ~ Roasted root vegetables

Dessert:

Apple strudel ~ Manhattan truffle ~ Black & white chocolate mousse cake ~ Black Forest cake

Children's menu: \$19.95

Soup, kinder schnitzel or chicken fingers, ice cream

