

Easter Dinner Menu

Sunday, March 31, 2024

Appetizers included:

Lobster bisque with Bristol Cream sherry ~ Crisp iceberg & romaine, tomato, cucumber, peppered bacon, bleu cheese dressing ~ Seasoned fresh fruit with cilantro & serrano chiles

Appetizers a la carte:

Shrimp cocktail served with horseradish cocktail sauce \$14

Smoked trout fillet with creamed horseradish \$13

Giant Bavarian pretzel \$13

add craft beer cheese \$16

Entreés:

Roast rack of lamb, Dijon herb crust, rosemary au jus \$55

Westphalian schnitzel \$46

Sauerbraten with braised red cabbage & potato dumplings \$45

Chicken schnitzel with champignon cream sauce \$41

White Marble Farms roast loin of pork on the bone with Yukon gold mashed potatoes & sauerkraut \$43

Maple Leaf roast half duck with apricot Grand Marnier glaze \$51

Braised Angus beef short ribs with a red wine sauce \$47

Pepper-crust Chateaubriand with Bernaise sauce \$53

Butterflied breaded shrimp with Old Bay tartar sauce \$48

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: \$21.95

Soup, kinder schnitzel or chicken fingers, ice cream

3.5% discount for cash purchases. For your convenience, a 20% gratuity will be added to your bill.