

STARTERS

POKE SALAD

Hamachi and main lobster with tuna sashimi fried won ton skins, avocado, and tobiko. 12.95

DUCK RAVIOLI ON WILTED SPINACH

Served with wild mushroom Madeira cream sauce. 10.95

WILD MUSHROOM AND RABBIT STRUDEL

With grilled asparagus, scallions, Swiss cheese, and a sweet onion Madeira sauce in filo. 11.95

ESCARGOT

Finished in garlic butter and white wine. Served with a Parmesan toasted sourdough crostini. 9.95

SEARED SEA SCALLOPS

With sautéed pancetta and leeks. 12.95

BAKED BRIE EN CROUTE

Brie wrapped in puff pastry with zinfandel sun dried cherry jam and toast points. 10.95

APPLE WOOD BACON WRAPPED SHRIMP AND GOAT CHEESE-TOMATO TOWER

Served with balsamic syrup and fresh basil. 10.95

BAKED MUSHROOM CAPS

Stuffed and baked with five cheeses and herbs. 8.95

BEEF CARPACCIO

Marinated filet mignon, sliced paper-thin.

Served with capers, extra virgin olive oil, sweet red onions and shaved Parmesan. 9.95

CAESAR SALAD

Hearts of romaine with homemade croutons and shaved Parmesan. 6.95

HOUSE SALAD

Baby greens, pears, candied walnuts, Belgian endive and fried leeks.

Served with a walnut oil and rice wine vinaigrette. 6.95

BOWL OF SOUP 5.95

Children's menu available for 12 and under.

We accept Visa, MasterCard and American Express.

17% gratuity may be included on tables of 7 or more.

ENTREES

FRESH FISH SPECIALS

Server will explain

CERTIFIED ANGUS BEEF™ GRILLED NEW YORK STEAK

Served with Maytag Blue butter and mashed potatoes. 26.95

FILET MIGNON

Served with a port red wine-rosemary green peppercorn sauce and mashed potatoes. 28.95

CLASSIC MEATLOAF

With Madaira-shitake mushroom sauce and mashed potatoes. 18.95

GRILLED VEGETABLE LINGUINI

Roma tomatoes, grilled asparagus and zucchini, fresh basil, artichoke hearts, roast garlic and Parmesan cheese. 19.95 Add Shrimp...6.00

CHILI CRUSTED CHICKEN BREAST

Served with a tomatillo avocado salsa and rice pilaf. 19.95

DUCK

Leg confit and breast grilled, with a walnut-wild mushroom ragout, Gran Marnier soaked pears, orange segments, blackberries and rice pilaf 27.95

PISTACHIO CRUSTED RACK OF ELK

Pistachio crusted and served with a blackberry cassis port jus lie, and mashed potatoes. 36.95

OSSO BUCCO

Braised veal shank served with Provencal vegetables, fresh herbs, and mashed potatoes. 25.95

PECAN CRUST RACK OF LAMB

With caramelized shallots, port wine and fresh mint sauce. Served with mashed potatoes. 27.95

BRATWURST PLATE

Swiss and Polish sausage. Served with homemade sauerkraut and sautéed potatoes. 21.95

BEEF ROULADEN

Tender thinly sliced New York Strip loin wrapped around bacon, onions, a pickle spear, seared then roasted and served with a savory sauce and served with potato pancakes and red cabbage. 25.95

WIENER SCHNITZEL

Breaded and sautéed veal cutlet. Served with sautéed potatoes and red cabbage. 24.95

JAEGER SCHNITZEL

Sautéed veal cutlet topped with a rich mushroom sauce.
Served with sautéed potatoes and red cabbage. 25.95

SAUERBRATEN

Slow-roasted marinated beef. Served with a tangy sauce, potato pancakes and red cabbage. 25.95

BAUERNSCHMAUS – GERMAN SAMPLER FOR TWO

Wiener schnitzel, kassler ripchen, Polish sausage and Swiss bratwurst.
Served with potato pancakes, sautéed potatoes, red cabbage and sauerkraut. 46.95

DESSERTS

APPLE STRUDEL

Served with vanilla ice cream and caramel sauce. 7.00

CARMELIZED WHITE CHOCOLATE CHEESECAKE

With creme anglaise and wild berry coils. 7.00

COINTREAU CRÈME BRULEE

Served with seasonal berries and biscotti. 7.00

MOCHA-HAZELNUT CHOCOLATE MOUSSE

With whipped cream and candied hazelnuts. 7.00

CUP OF VANILLA BEAN ICE CREAM

With chocolate or caramel sauce 5.00