

## STARTERS

### **Duck Ravioli On Wilted Spinach**

Served with wild mushroom Madeira cream sauce.

### **Escargot**

Finished in garlic butter and white wine.

### **Apple wood Bacon Wrapped Shrimp and Goat Cheese-Tomato Tower**

Served with balsamic syrup and fresh basil.

### **Baked Mushroom Caps**

Stuffed and baked with five cheeses, garlic, white wine and herbs.

### **Panko Fried Crab Sushi roll**

Served with a sweet soy and Wasabi.

### **Shrimp Egg rolls**

Shrimp egg rolls with a mandarin orange dipping sauce, and hot mustard

### **Poke Salad**

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

### **Beef Carpaccio**

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

### **Caesar Salad**

Hearts of romaine with homemade croutons and shaved Parmesan.

### **House Salad**

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

### **Bowl of Soup**

## ENTREES

### **Grilled New York Steak**

Served with brandied-green peppercorn butter, au jus and mashed potatoes.

### **Filet Mignon - Wellington**

In puff pastry with Maytag Blu cheese, spinach, and served with a duchess potato.

### **Peppered Bison Flat Iron Steak**

Served with cabernet-lingonberry-demi glace, pistachio and mashed potatoes.

### **Fresh Fish Of The Day**

Server will describe tonight's fresh fish.

### **Roast Half Chicken**

Stuffed with brie, apples, sun-dried cranberries, and a port glaze.

### **Osso Bucco**

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

### **Mediterranean Bouillabaisse**

Lobster, crab, scallops, shrimp, and mussels, with a saffron-tomato coulis over linguine.

### **Duck**

Leg confit and breast grilled, with a walnut-wild mushroom ragout.

### **Bratwurst Plate**

One Swiss and one Polish sausage served with homemade sauerkraut and mashed potatoes.

### **Wiener Schnitzel**

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

### **Jaeger Schnitzel**

Sautéed veal cutlet topped with a rich mushroom sauce. Served with spaetzle and red cabbage.

### **Sauerbraten**

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

### **Bauernschmaus — German Sampler for Two**

A sampling of various German menu items.

## DESSERTS

**Apple Strudel** with vanilla cream

**Lemon Meringue Tart** with berries and raspberry sauce

**Chocolate Tiramisu Roulade** with mascarpone and homemade Kahlua ice cream

**Crème Brulee** with biscotti and fresh berries

**Chocolate Tasting**, Chocolate mousse, mocha crème brulee, and chocolate filled mini crepe.