



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