

*Three- course menu includes: Appetizer or Soup, salad, entrée with potato and vegetables.
Items with a price listed are an additional charge*

Appetizers

Stuffed Portabella Mushroom – Oven Baked Fresh
Portabella mushroom with Crab seafood stuffing, 6.95

Fruit Medley- assorted seasonal fruits topped with a light scoop of rainbow sherbet

Tomato Bruschetta- vine ripe baby tomatoes diced with shredded asiago, blended herb & spices served with toast points...4.95

Chopped Chicken Liver Pate- braised chicken livers, shallots, garlic & fresh herbs
With imported Dijon served with toast points

Marinated Herring- in cream sauce with onions...4.95

Fresh Caprese Salad- sliced fresh Mozzarella, tomatoes & basil seasoned
With olive oil and a balsamic reduction

Baked Stuffed Clams Casino- fresh clams
Chopped & baked with our signature clam topping...6.95

Penne Ala Vodka- large imported pasta
Noodles tossed in our pommodoro tomato
Vodka sauce with aged pecorino shavings

Escargots Bourguignon- imported snails
in a white wine, garlic & butter...7.95

Penne Prosciutto Florentine- imported
Penne pasta tossed with fresh baby spinach, garlic,
Shallots, plum tomatoes, prosciutto & sherry,
Then scented with shaved Parmesan and cream

The Classic Shrimp Cocktail- poached &
chilled jumbo prawns with our signature spicy
horseradish sauce & a fresh lemon...7.95

South Western Crab cakes- a zesty blend of
grilled corn, red onions, peppers, scallions, capers,
lime zest, cilantro & Fresh crabmeat with panko bread
crumbs and a side of chipotle aioli...7.95

Soups

Shrimp & Lobster Bisque or Soup Du Jour

French Onion Soup- caramelized onions & aromatics deglazed with apple brandy &
Topped with fresh mozzarella, gruyere & parmesan cheese, baked to a crisp....4.95

Salads

Farm to Table Garden Salad- a blend of baby greens, shredded carrots,
Cucumbers, cherry vine tomatoes with your choice of Bleu cheese, Russian,
Dijon vinaigrette, or creamy herb house dressing

Classic Caesar Salad- hearts of romaine lettuce, fresh shaved Parmesan
Cheese & homemade croutons tossed in our classic Caesar dressing....5.95

Endive Apple Salad – Endive lettuce, fresh sliced apple, roasted walnuts
tossed in a Apple Dijon vinaigrette 5.95

Selections from the Sea

Norwegian Salmon Fresh broiled salmon filet served with tarter sauce & lemon or poached with dill sauce over a bed of sautéed garlic spinach and fresh vegetables...31.95

Fresh Fisherman Platter two baked stuffed shrimp, fried scallops, fried sole & broiled salmon served with tartar sauce and lemon served with fresh vegetables...37.95

Stuffed Lemon Sole with our Home made crabmeat stuffing served with lemon butter sauce...35.95

Pan Seared Scallops fresh sea scallops Seared golden brown over sautéed garlic spinach With a champagne sauce...35.95

Stuffed Shrimp- fresh baked jumbo shrimp with our Maryland Blue Crab stuffing and served with fresh vegetables...34.95

Traditional Favorites

Short Ribs of Beef- braised in red wine & Seasonings and served with a creamed horseradish sauce...31.95

Wiener Schnitzel- the classic scalloped loin of veal, egg battered then breaded & sautéed. Served With lemon and fresh vegetables...34.95

Jaeger Schnitzel- scalloped loin of veal floured and sautéed with fresh cremini & oyster mushrooms, shallots, garlic, white wine & a touch of cream served with fresh vegetables...37.95

Sauerbraten- our proud family recipe of marinated & braised tender loin of beef, served with red wine-braised red cabbage & potato dumpling...31.95

Bratwurst Platter- Two traditional seasoned brats grilled to a golden, served over fresh homemade sauerkraut, with fresh vegetables 29.95

Zwiebelrostbraten- 10oz. Prime Sirloin Steak Served with a red wine sauce with onions & capers And served with fresh vegetables34.95

Bauershmaus, Smoked pork loin, bratwurst and bacon served over sauerkraut. 30.95

Kasseler Rippchen Two fresh smoked pork loins served over sauerkraut, fresh vegetables.... 34.95

Selections from the Land

Chicken Francaise -scalloped breast of chicken sautéed with lemon, butter sauce...31.95

Chicken Marsala- scallop-breasted chicken with sautéed wild mushrooms & deglazed with Marsala wine served with fresh vegetables...31.95

Chicken Cordon Bleu – Baked chicken breast stuffed with ham & Swiss cheese served with burgundy wine sauce...31.95

Fresh Roast Duckling- fresh herbed duckling roasted & semi-deboned with our homemade Stuffing and biggarade (L 'Orange) sauce...34.95

Filet Mignon- Served with fresh sautéed Mushrooms & fresh vegetables...36.95

Grilled Black Angus N.Y. Strip- 12 oz. thick cut Steak grilled & topped with fresh sautéed mushrooms & served with fresh vegetables.... 37.95

Surf & Turf- grilled Filet Mignon with fresh sautéed mushrooms, served with fresh vegetables
Your choice of:
Stuffed shrimp...43.95
Brazilian lobster tail...49.95

Potato Choices

Baked Potato ♦ French Fries ♦ Mashed Potatoes ☐ Potato Pancakes ♦ Homemade Spaetzle

Please inform your server if you have any food allergies or dietary restrictions!

**To all our Guests, Employees and Friends who have shared a moment of their lives with us
We Offer a Sincere....Danke Shon!**