

Breakfast Specialties

Breakfast served until 5pm

TYROLEAN SPECIAL

A robust plate of breakfast potatoes with Black Forest ham, sausage, bacon and onion, topped with two fried eggs and served with whole wheat toast. \$13.95

PORK SCHNITZEL BREAKFAST

Golden brown pork schnitzel topped with two fried eggs, served with seasoned breakfast potatoes. \$14.95

SMOKED SALMON SCRAMBLE

Smoked salmon with two scrambled eggs, and capers over a bed of breakfast potatoes. \$14.95

SCRAMBLED EGGS WITH ZUCCHINI

Three eggs scrambled with shredded zucchini and Parmesan. Served with wheat toast. \$9.95

BELGIAN WAFFLE

Topped with whipped cream, powdered sugar, and your choice of warm berry sauce or fresh fruit. \$8.95

MUESLI

Creamy low-fat yogurt blended with a medley of nuts, berries, oats and raisins. \$5.49

FRUIT MELODY

A cup of fresh fruit salad served alongside our house made granola and low-fat yogurt. \$7.95

BREAKFAST POTATOES

Seasoned potatoes sauteed with onion. \$3.50

FRESH FRUIT SALAD Bowl \$4.95, Cup \$2.95

Breakfast Sandwiches

Served with fresh fruit salad. Available until 5pm.

MOZART'S BREAKFAST SANDWICH

Two fluffy scrambled eggs stacked with smoked Black Forest ham, crisp bacon, and melted cheddar on whole wheat cheddar. \$10.95

WOLFGANG'S BREAKFAST SANDWICH

Smoked turkey breast, pork sausage, and two tender scrambled eggs topped with melted Swiss and served on herbed focaccia. \$10.95

SMOKED SALMON BREAKFAST SANDWICH

Two tender scrambled eggs with savory smoked salmon and cream cheese served on toasted baguette. \$12.95

HAM & SWISS CROISSANT

Smoked Black Forest ham and melted Swiss served on a flaky, house-made croissant. \$6.95

SPINACH & FETA CROISSANT

Sauteed baby spinach and feta in a light and flaky butter croissant, topped with melted provolone. \$6.95

SCRAMBLED EGG & CHEDDAR CROISSANT

Two fluffy scrambled eggs and melted cheddar served on a house-made butter croissant. \$6.95

Appetizers

SMOKED SALMON PLATE

Smoked Salmon served on toasted baguette with cream cheese, capers, red onion, and a side of creamy horseradish sauce. \$10.95

BAKED SWISS

A mildly sharp, savory Swiss wrapped in golden brown puff pastry. Served with a warm apple-cranberry compote and toasted baguette. \$9.95

HUMMUS WITH TOASTED PITA

A house made blend of chickpeas, sesame tahini, olive oil, garlic and lemon juice, served with natural feta cheese and sliced cucumbers. \$7.95

Quiche

Served with fresh fruit salad and whole wheat toast.

QUICHE LORRAINE

Black Forest ham, hickory bacon, and sauteed onion baked in a savory egg custard and topped with melted Swiss. \$10.95

GARDEN VEGETABLE QUICHE

A savory egg custard baked with seasonal market vegetables and topped with mild cheddar. \$10.95

Soups

HUNGARIAN GOULASH

A hearty stew of beef, potatoes & onions simmered with Hungary's world famous paprika. Bowl \$4.95, Cup \$3.95

CREAM OF MUSHROOM

A rich, luscious soup with sliced portabella and button mushrooms. Bowl \$4.95, Cup \$3.95

TOMATO BISQUE

Classic tomato soup enriched with a splash of cream. Bowl \$4.95, Cup \$3.95

Savory Naan Flatbreads

BARBECUE CHICKEN

Grilled chicken breast, red onion, and melted cheddar with our house made barbecue sauce. \$8.99

HUMMUS FLATBREAD

With basil pesto, grape tomatoes, and feta cheese. \$8.99

VEGETABLE MEDLEY FLATBREAD

Topped with Parmesan cheese and a house made sauce with tomato, eggplant, zucchini, and bell pepper. \$8.99

CONSUMER ADVISORY

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.

An 18% gratuity will be added to checks for parties of six or more.

Salads

Dressings: Balsamic Vinaigrette, Poppysseed, Ranch, Bleu Cheese, Light Italian, or Oil & Vinegar.

HOUSE SALAD

Crisp greens with fresh tomato, red onion, and cucumber topped with Black Forest ham, smoked turkey, Swiss, provolone, & cheddar cheese. \$10.95

MARINATED PORTABELLA

Salad greens, grape tomato, red onion and crisp cucumber topped with sliced portabella, sweet-tart dried cranberries and toasted almonds. \$9.95

SMOKED SALMON

Over fresh greens with tomato, cucumber and red onion, with a side of creamy horseradish sauce. \$11.95

GRILLED CHICKEN

With toasted walnuts and crumbled blue cheese over a bed of salad greens with fresh tomato, crisp cucumber and red onion. \$10.95

SIDE SALAD

A simple salad with fresh tomato, red onion, and cucumber over crisp greens. \$4.95

Sandwiches

Served with crisp lettuce, tomato, red onion and your choice of fresh fruit, house made potato salad, or potato chips.

OPEN FACE ROAST PORK LOIN

Toasted white bread topped with succulent roast pork loin, with mashed potatoes and rich demi glaze. \$10.95

CLUB SANDWICH

Black Forest ham, smoked turkey breast, Swiss, provolone and mild cheddar topped with crisp hickory smoked bacon and served on baguette. \$10.95

CRANBERRY ALMOND CHICKEN SALAD

Tender diced chicken tossed with celery, onion, sweet-tart cranberries and toasted almonds in a creamy dressing. Served on whole grain wheat bread. \$9.95

SMOKED SALMON

Smoked Salmon with baby spinach, capers and cream cheese on house made herbed focaccia. \$11.95

MARINATED PORTABELLA

A marinated portabella cap layered with baby spinach and melted provolone, served with fresh basil pesto on house made herbed focaccia. \$10.95

GRILLED CHICKEN

Grilled chicken breast with crisp bacon and melted Provolone cheese served on herbed focaccia. \$10.95

SCHNITZEL SANDWICH

A hand breaded cutlet, cooked to a delicate golden brown and served on toasted baguette. Choose from Veal \$12.95, Chicken \$11.95, or Pork \$11.95

Dinner Specialties

Served with your choice of ratatouille or a fresh market vegetables.

BEEF STROGANOFF

Braised beef and portabella in a Marsala wine demi glaze, topped with a dollop of sour cream and served with buttered spatzle. \$15.95

CHICKEN PAPRIKASH

Juicy, fork-tender chicken simmered in a rich Hungarian paprika sauce, garnished with sour cream and served with redskin mashed potatoes. \$14.95

GERMAN ROAST PORK LOIN

Tender roast pork loin served with redskin mashed potatoes and your choice of cranberry-apple compote or a rich demi glaze. \$14.95

HAM & GORGONZOLA SPATZLE

House made spatzle and smokey Black Forest ham simmered in a creamy gorgonzola sauce. \$13.95

GARDEN VEGETABLE SPATZLE

A medley of sauteed vegetables and portabellas tossed with spatzle in a creamy pesto Parmesan sauce. \$12.95

Wiener Schnitzel

A lightly breaded, golden brown veal, chicken or pork cutlet prepared in the traditional Viennese style. Served with house made buttered spatzle or redskin mashed potatoes along with your choice of ratatouille or fresh market vegetables.

VEAL \$15.95

CHICKEN OR PORK \$14.95

SERVED WITH YOUR CHOICE OF SAUCE:

Portabella Demi Glaze

Creamy Lemon & Caper Sauce

Vol au Vent

Delicate and flaky puff pastry shells with your choice of filling. Served with a simple salad. One Shell \$8.95, Two Shells \$11.95

CHICKEN & ARTICHOKE

Tender chicken and artichoke simmered in a creamy lemon & caper sauce.

SEAFOOD MEDLEY

Shrimp, salmon and albacore tuna in a luscious roasted red pepper sauce.

RATATOUILLE

A rich vegetarian stew of tomato, eggplant, bell pepper, onion and garlic, served with Parmesan cheese.