



Mozart's

Group Dinner Menu

Salads

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

House Salad

Black Forest ham, smoked turkey, Swiss, provolone and cheddar cheese over fresh greens with grape tomatoes, red onion and crisp cucumber. \$10.95

Portabella Salad

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

Smoked Salmon Salad

Salad greens, grape tomato, red onion and crisp cucumber topped with Smoked Salmon and capers, served with our creamy horseradish sauce. \$11.95

Dinner Specialties

All dinner specialties are served with a garden salad.

Beef Stroganoff

Tender cubes of beef and portabella braised in a Marsala wine demi glaze, served with creamy redskin mashed potatoes. \$14.95

German Roast Pork Loin*

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

Garden Vegetable Spatzle

A medley of sauteed seasonal vegetables and portabella tossed with our house made spatzle in a creamy Parmesan sauce. \$12.95

Wiener Schnitzel

A Viennese specialty! A tender, lightly breaded cutlet cooked to a delicate golden brown, served with redskin mashed potatoes and a rich portabella sauce. Veal \$15.95, Pork \$14.95

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

** Gluten Free option available. Substitute Gluten Free bread for \$1 per slice. Please inform your server if you would like a gluten free meal.*

