



Mozart's

Breakfast Specialties

Available until 11am

Mozart's Breakfast Sandwich*

Scrambled eggs, smoked Black Forest ham, crisp bacon, and melted cheddar on whole wheat. Served with fresh fruit. \$10.95 Sub turkey for ham and bacon upon request.

Smoked Salmon Breakfast Sandwich*

Tender scrambled eggs with smoked salmon and cream cheese served on toasted baguette. Served with fresh fruit. \$12.95

Egg & Cheddar Breakfast Sandwich*

Scrambled eggs and melted cheddar served on a butter croissant. Served with fresh fruit. \$6.95

Smoked Salmon Scramble*

Fluffy scrambled eggs with smoked salmon, baby spinach, and Philadelphia cream cheese. Served with whole grain wheat toast. \$12.95

Eggs Amadeus*

Scrambled eggs with zucchini and Parmesan, served with whole grain wheat toast. \$10.95

Belgian Waffle

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 trio of breakfast favorites- house made granola, fresh fruit salad, and low fat yogurt. \$7.95

Fresh Fruit Salad* Bowl \$4.95, Cup \$2.95

Breakfast Potatoes* \$3.50

Quiche

Served with whole grain wheat toast and fresh fruit salad.

Quiche Lorraine

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

Garden Vegetable Quiche

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

Soups & Appetizers

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

Tomato Bisque*

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

Smoked Salmon Plate

Served on baguette with cream cheese, capers, red onion, and creamy horseradish sauce. \$10.95

Baked Swiss

Baked in a flakey puff pastry, served with warm apple-cranberry compote and toasted baguette. \$9.95

Hummus with Toasted Pita

House made and served with feta cheese, cucumber, and red onion. \$7.95



Salads

Served with toasted, house made focaccia.

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

House Salad*

Black Forest ham, turkey, Swiss, provolone, & cheddar. \$10.95

Marinated Portabella*

With sweet-tart cranberries & toasted almonds. \$9.95

Smoked Salmon*

Served with a side of creamy horseradish sauce. \$11.95

Greek Salad*

Feta and green olives. \$9.95

Albacore Tuna or Chicken Salad*

Topped with your choice of Cranberry Almond Chicken Salad or Albacore Tuna Salad. \$9.95

Side Salad* \$4.95

Soup & Salad*

A cup of your favorite soup and side salad. \$7.95

Sandwiches

Served with romaine lettuce, tomato, red onion and your choice of fresh fruit or potato chips.

Club Sandwich*

Black Forest ham, turkey, Swiss, provolone and cheddar with crisp hickory bacon on baguette. \$10.95

Cranberry Almond Chicken Salad*

With sweet-tart cranberries, toasted almonds, celery, and onion, served on whole wheat bread. \$9.95

Smoked Salmon*

Smoked Salmon with capers and cream cheese on toasted focaccia. \$12.95

Albacore Tuna Salad*

With onion and celery on toasted sourdough. \$9.95

Schnitzel Sandwich

A hand breaded cutlet, cooked to a delicate golden brown and served on toasted baguette.

Choose from Veal \$13.95, or Pork \$12.95

Dinner Specialties

Available after 2pm

Served with your choice of ratatouille or a side salad.

Wiener Schnitzel

A lightly breaded, golden brown cutlet prepared in the traditional Viennese style. Served with Portabella Demi Glaze and your choice of buttered spatzle or redskin mashed potatoes.

Veal \$15.95, or Pork \$14.95

Beef Stroganoff

Braised beef and portabella in a Marsala wine demi glaze, topped with a dollop of sour cream and served with buttered spatzle. \$14.95

Chicken Paprikash

Juicy, fork-tender chicken simmered in a rich Hungarian paprika sauce, garnished with sour cream and served with redskin mashed potatoes. \$13.95

Ham & Gorgonzola Spatzle

House made spatzle and smokey Black Forest ham simmered in a creamy gorgonzola sauce. \$12.95

Garden Vegetable Spatzle

Seasonal sauteed vegetables, portabella, and spatzle served in a creamy pesto Parmesan sauce. \$12.95

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

*Gluten Free Option Available. Sub GF bread for \$1 per slice. Please inform your server if you require a gluten free meal.

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

Consumer Advisory: Consumption of raw or undercooked meat, poultry, or eggs may increase the risk of foodborne illness.