



# Mozart's Sunday Menu

## Cocktails & Aperitifs

Mimosa \$3

Bloody Mary \$4

## Three Egg Omelets

Served with whole grain wheat toast.

Black Forest Ham\*

with melted Swiss. \$10.95

Romeo & Juliet\*

with cheddar, Swiss and provolone. \$10.95

Clair de Lune\*

Creamy redskin mashed potatoes, baby spinach, and feta. \$10.95

## Breakfast Specialties

Smoked Salmon Scramble\*

Scrambled eggs with smoked salmon, baby spinach, red onion, capers, and Philadelphia cream cheese.

Served with whole grain wheat toast. \$12.95

Schnitzel Breakfast

Golden brown schnitzel served with scrambled eggs and seasoned breakfast potatoes.

Veal \$16.95, Pork \$14.95

Tyrolean Special\*

A robust plate of breakfast potatoes with Black Forest ham, bacon, and onion, topped with two fried eggs and served with whole wheat toast. Substitute smoked turkey for pork products upon request.

\$13.95

Ratatouille with Scrambled Eggs\*

A bed of flavorful, house made ratatouille topped with scrambled eggs and shredded Parmesan. Served with whole grain wheat toast. \$12.95

Eggs Amadeus\*

Fluffy scrambled eggs with shredded zucchini and Parmesan. \$10.95

Mozart's Breakfast Sandwich\*

Scrambled eggs stacked with Black Forest ham, hickory bacon, and cheddar on whole grain wheat toast with a side of fresh fruit. \$10.95

Smoked Salmon Breakfast Sandwich\*

Savory smoked salmon with scrambled eggs and cream cheese on toasted baguette, served with a side of fresh fruit. \$12.95

Belgian Waffle

With powdered sugar, whipped cream, and your choice of fresh fruit or warm berry sauce. \$9.95

Breakfast Potatoes\*

Tender cubes of seasoned potatoes sautéed with onion. \$3.50


Muesli

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

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

\* Gluten Free Option Available. Gluten Free bread \$1 per slice. Please inform your server if you would like a gluten free meal.  
An 18% gratuity will be added to checks for all parties of 6 or more.

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



## *Quiche*

*Served with whole grain wheat toast and fresh fruit salad.*

### *Quiche Lorraine*

*Smoky Black Forest ham, hickory bacon, onion, and Swiss. \$10.95*

### *Garden Vegetable Quiche*

*with seasonal market vegetables and cheddar. \$10.95*

## *Soups*

*Served with toasted, house-made focaccia.*

*Bowl \$4.95, Cup \$3.95*

### *Hungarian Goulash*

*A hearty stew of beef, potatoes & onions simmered with Hungary's world famous paprika.*

### *Cream of Mushroom\**

*A luscious cream soup with sliced portabella and button mushrooms.*

### *Tomato Bisque\**

*A flavorful tomato soup enriched with a splash of cream.*

## *Salads*

*Served with toasted, house made focaccia.*

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

### *Marinated Portabella Salad\**

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

### *House Salad\**

*Black forest ham, smoked turkey, Swiss, provolone, and cheddar cheese over a bed of crisp greens with grape tomatoes, red onion, and cucumber. \$10.95*

## *Sandwiches*

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

### *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*

### *Club\**

*Black Forest ham, smoked turkey, bacon, Swiss, provolone & cheddar cheese on baguette. \$10.95*

### *Cranberry Almond Chicken Salad\**

*Tender chicken with celery, onion, sweet-tart dried cranberries and toasted almonds on whole grain wheat. \$9.95*

## *Dinner Specialites*

*Served with ratatouille and redskin mashed potatoes.*

### *Beef Stroganoff*

*Tender beef simmered with mushroom and onion in a red wine demi-glâce. \$14.95*

### *Wiener Schnitzel*

*A lightly breaded cutlet cooked to a delicate golden brown, served with a rich portabella sauce.*

*Veal \$15.95 or Pork \$14.95*

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