

Three course dinner • \$27.95 per person Entree only • \$15.95

GARDEN SALAD

A bed of fresh greens with red onion, cucumber, tomato served with balsamic vinaigrette and your choice of topping. Please choose one:

Smoked Salmon

Feta Cheese & Green Olives

ENTREE

All entrees are served with creamy redskin mashed potatoes. Please choose one:

Beef Stroganoff

Tender beef, mushrooms and onions slowly braised in a rich red wine demi glaze.

Chicken Marsala

Succulent chicken breast simmered with mushrooms in a Marsala wine sauce.

Garden Vegetable Spatzle

A medley of sauteed vegetables, portabellas and spatzle in a creamy pesto Parmesan sauce.

Pork Wiener Schnitzel

A hand breaded, golden brown pork cutlet prepared in the traditional Viennese style, served with a twist of lemon.

DESSERT

Chocolate Mousse Roulade with Fresh Strawberries

Tender vanilla cake rolled with delicate chocolate mousse and ripe strawberries.