



# 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. \$13*

#### **Portabella Salad**

*Salad greens, grape tomato, red onion and crisp cucumber topped with sliced portabella, sweet-tart dried cranberries and toasted almonds. \$13*

#### **Smoked Salmon Salad**

*Salad greens, grape tomato, red onion and crisp cucumber topped with Smoked Salmon and capers, served with our creamy horseradish sauce. \$13*

### 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. \$17*

#### **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. \$19*

#### **Garden Vegetable Spatzle**

*A medley of sauteed seasonal vegetables and portabella tossed with our house made spatzle in a creamy Parmesan sauce. \$15*

#### **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 \$19, Pork \$17*

*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.*

