



# Dinner Menu

## Appetizers

### Smoked Salmon Plate

*With toasted baguette, cream cheese, capers, red onion and creamy horseradish sauce. \$11*

### Baked Swiss

*Mildly sharp Swiss baked in a flaky puff pastry, served with warm cranberry apple compote and toasted baguette. \$11*

### Hummus & Pita

*Served with feta cheese, cucumber, and red onion. \$8*

## Soups

*Served with house baked focaccia. Bowl \$6, Cup \$4*

### Hungarian Goulash

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

### Cream of Mushroom\*

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

## Salads

*Fresh salad greens with grape tomato, red onion and crisp cucumber with your favorite topping. 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. \$13*

### Marinated Portabella\*

*With sweet-tart cranberries & toasted almonds. \$13*

## Sandwiches

*Served with Romaine lettuce, tomato, red onion, and your choice of fresh fruit or potato chips. Substitute a side salad for \$2 more.*

### Club Sandwich\*

*Black Forest ham, smoked turkey, Swiss, provolone, and cheddar with crisp hickory bacon on toasted baguette. \$13*

### Cranberry Almond Chicken Salad\*


*With sweet-tart dried, toasted almonds, celery and onion, served on whole wheat bread. \$11*

### Schnitzel Sandwich

*A hand breaded, golden brown cutlet served on toasted baguette. Pork \$14, Veal \$16*

*\*Gluten Free Option Available. Please inform your server if you would like a gluten free meal*

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



# *Dinner Entrees*

*Served with your choice of ratatouille or a side salad.*

## **Chicken Paprikash**

*Juicy, fork-tender chicken simmered in a rich Hungarian paprika sauce, garnished with sour cream and served with redskin mashed potatoes. \$16*

## **Beef Stroganoff**

*Braised beef and portabella in a Marsala wine demi glaze, topped with a dollop of sour cream and served with buttered spatzle. \$17*

## **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. \$17*

## **Ham Gorgonzola Spatzle**

*House made spatzle and smokey Black Forest ham simmered in a creamy gorgonzola sauce. \$15*

## **Garden Vegetable Spatzle**

*A medley of sauteed vegetables and portabellas tossed with spatzle in a creamy pesto Parmesan sauce. \$15*

# *Schnitzel*

*An Austrian specialty! A lightly breaded cutlet cooked to a delicate golden brown in the traditional Viennese style. Served with house made ratatouille or a side salad, and your choice of buttered spatzle or creamy redskin mashed potatoes.*

## **Wiener Schnitzel**

*Served with twist of lemon. Pork \$17, Veal \$19*

## **Alpine Schnitzel**

*with Black Forest ham and melted Swiss. Pork \$19, Veal \$21*

## **Holstein Schnitzel**

*Topped with a fried egg. Pork \$18, Veal \$20*

## **Jaeger Schnitzel**

*With a rich mushroom gravy. Pork \$18, Veal \$20*

## **Greek Schnitzel**

*Feta cheese, red onion, and green olives. Pork \$18, Veal \$20*

## **Italian Schnitzel**

*With marinara and Parmesan. Pork \$18, Veal \$20*

*\*Gluten Free Option Available. Substitute Gluten Free bread for \$1 per slice.  
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