



# 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. \$12

**Romeo & Juliet\***

with cheddar, Swiss and provolone. \$12

**Clair de Lune\***

Creamy redskin mashed potatoes, baby spinach, and feta. \$12

## Breakfast Specialties

**Smoked Salmon Scramble\***

Scrambled eggs with smoked salmon, red onion, capers, and Philadelphia cream cheese. Served with whole grain wheat toast. \$15

**Schnitzel Breakfast**

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

Veal \$19, Pork \$17

**Ratatouille with Scrambled Eggs\***

A bed of flavorful, house made ratatouille topped with scrambled eggs and shredded Parmesan. Served with whole grain wheat toast. \$13

**Eggs Amadeus\***

Fluffy scrambled eggs with shredded zucchini and Parmesan. \$11

**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. \$12

**Smoked Salmon Breakfast Sandwich\***

Savory smoked salmon with scrambled eggs and cream cheese on toasted baguette, served with a side of fresh fruit. \$14

**Belgian Waffle**

With powdered sugar, whipped cream, and your choice of fresh fruit or warm berry sauce. \$11

**Breakfast Potatoes\***

Tender cubes of seasoned potatoes sautéed with onion. \$4


**Muesli**

Creamy low-fat yogurt blended with a medley of nuts, berries, oats, and raisins. \$6

**Fresh Fruit Salad\*** Cup \$3, Bowl \$5

\* 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. \$12*

### **Garden Vegetable Quiche**

*with seasonal market vegetables and cheddar. \$12*

### **Smoked Turkey Quiche**

*topped with melted Provolone and baked with seasonal vegetables. \$12*

## *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. \$13*

### **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. \$13*

## *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 \$16, or Pork \$14*

### **Club\***

*Black Forest ham, smoked turkey, bacon, Swiss, provolone & cheddar cheese on baguette. \$13*

### **Cranberry Almond Chicken Salad\***

*Tender chicken with celery, onion, sweet-tart dried cranberries and toasted almonds on whole grain wheat. \$11*

## *Dinner Specialites*

*Served with ratatouille and redskin mashed potatoes.*

### **Beef Stroganoff**

*Tender beef simmered with mushroom and onion in a red wine demi-glace. \$17*

### **Wiener Schnitzel**

*A lightly breaded cutlet cooked to a delicate golden brown, served with a rich portabella sauce.  
Veal \$19 or Pork \$17*

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