

Vorspeisen

Fried Camembert Cheese - A wheel of golden brown triangles with spicy raspberry mustard	12
Tyrolean Mushrooms Mit Brot - Chanterelle, button & shitake's sautéed with shallots	8
Swiss Salmon Röesti - Crisp potato pancake, cured salmon and a dollop of dill & sour cream	12
Braised Rabbit Dürnsteiner - Wild mushrooms, smoked Black Forest bacon over spätzle	10
Artfleichmehlkloß - Meat-filled Austrian dumplings in a creamy horseradish reduction	9
New England Krabben Krokette -Hand-formed crab cake, kettle-fried & Remoulade sauce	10
Avocado mit Crab & Dill - Fresh crabmeat with a touch of Dijon atop dill & avocado	11
Lollipop Lamb Chops - Individually grilled chops with an intense honey & Dijon demi-glace	14
Seared Scallops - Chef inspired with the freshest sauces & organic Nantucket sea scallops	Daily
Schweineaspik - A terrine of Austrian meats, served in aspic with a tangy curried relish	8
Wine Marinated Bismarck Herring - Austrian "staple" served with sour cream & lemon	9
Cured Fresh Salmon Gravlox - House-cured, with diced onion, caper, dill & toast points	11
Beer Battered Shrimp - Crisp, colossal & meaty shrimp with sweet & pungent fruit sauce	15
Sauerkraut im Backtiegel - Corned beef, cheese & sauerkraut kettle fried served w/mustard	11
die Süßkartoffel & Spinat Strudel - Spinach, caramelized shallots & sweet potato	12
Königsberger Klopse - Locally grown veal & beef smothered in a creamy dill and caper crème	13

Walker Point Lobster Bisque

Rich and luxurious with a touch of Sherry & crème - Abundant fresh lobster

13



Hungarian Goulash Soup

Prepared from scratch with beef, root vegetable, pepper & paprika

8

Classic Caesar Salad

The best ever!

10

Suppen des Tages

Always satisfying & sumptuous
 Inspired daily

6

Baby Spinach Salad

Dressings & style change daily

11

Entrees

All Dinners include Willkommen platte upon your arrival, "European style" salad & breads & chef's choice sides

Schnitzel Cordon Bleu	26
Thinly pounded cutlet of veal stuffed w/Black Forest Ham & Swiss cheese delicately sautéed to perfection	
Sauerbraten	21
Tender pot roast in a distinctive marinade, raisin spiced brown sauce served with a potato dumpling	
Hofbräuhaus Schlachtplatte	22
Smoked pork chop, Brat & Knackwurst served with kraut & spätzle - presented on the "Royal" platter!	
Tafelspitz	19
Slow simmered beef roast with fresh horseradish cream & spätzle- a traditional Austrian meal!	
Kassler Rippchen mit Wein Kraut	21
Two lightly smoked tender pork chops offered with fresh sauerkraut, touch of cream and apple	
Filet Mignon Speckroulade	38
12 oz. dry -aged naturally River Rock beef wrapped in double smoked bacon then perfectly grilled to your liking	
Tenderloin Beef Stroganoff	24
Tender pieces of beef tenderloin, offered in a rich sour cream & mushroom sauce over spätzle	
Emperor Franz Joseph's Sweet Chicken Paprika	20
Simmered free-range chicken breast, the finest imported sweet paprika, onion & peppers over spätzle	
Smoked Pork Shank	24
Slow roasted & delicately smoked - Fork tender & flavorful, served with spätzle & braised red cabbage	
Epinard et Poulet	24
Free-range breast of chicken stuffed with greens & Asiago cheese, finished with a tarragon cream	
Wiener Schnitzel	22
Vienna's gift to the world! Thinly pounded cutlet, lightly crumbed - served with red cabbage & spätzle	
Frenched Rack of Spring Lamb	34
Succulent chops topped with herbs, garlic & butter - finished with a delicate mint demi-glace	
Sautéed Fresh Rainbow Trout	23
Fresh boneless fillet of trout sautéed in a lemon & butter sauce topped with toasted almonds	
Organic Natural Dry-aged Beef "Chateaubriand for 2"	per person 39
The most royal cut of beef carved table-side with 3 classic sauces: Bordelaise, Béarnaise & au Poivre	
Vegetarian Mushroom Ravioli	22
Black Forest wild mushroom raviolis w/light herb cream & drizzled with toasted pumpkin seed oil	
Hungarian Goulash	19
Tender pork in a stew with root vegetables, potato & hot paprika - served with red cabbage & spätzle	

Chef-Inspired offerings verbalized tableside ‡ Vegan and gluten-free dishes by request

Our beef product is supplied by **River Rock Farm** of Brimfield, MA www.riverrockfarm.com