



Valentine's Week Menu

Thursday, February 9th – Thursday, February 16th

Appetizing Offerings

Beef Medallions Rossini – Gorgonzola stuffed & wrapped with Black Forest bacon	12
Colossal Classic Shrimp Cocktail – Gorgeous with a fresh horseradish red sauce	16
Succulently Seared Sea Scallops - Daily addition -Inquire	
Oyster's Rockefeller –Baked oysters, shallots, spinach, crème & Pernod - Wunderbar!	14
Röesti Pancakes – Crisp potato pancakes served with a baked apple & sour cream	10
Fried Camembert Cheese – Golden crisp triangles with raspberry mustard	11
German Meatballs – Fresh dill cream & caramelized onions	13
Smoked Salmon Gravlox – Capers, finely diced onion and sour cream with toast points	11

Soup & Salad Course

Classic Caesar Salad – Romaine lettuce with house-made croutons & Caesar dressing	10
Baby Boston Bibb, Pear & Crumpled Bacon – French & Roquefort dressing	11
Tri-Color Salad – Watercress, Endive, Escarole & Balsamic & Citrus Vinaigrette	10
Baked 7 Onion Soup Alsatian-style –Beef broth, onions & bubbling Gruyere	10
Lobster Chowder – Northern New England traditional style, luxuriously creamy	13

Entrée Selections

Cherry au Poivre Roasted Duckling – Accompanied with spätzle & braised cabbage	32
Sliced Organic Tenderloin of Beef –Finished with a flawless Green Peppercorn sauce	30
Maple Crusted Dijon Salmon – On a bed of wild mushroom & leek risotto	28
Cupid's Duo - Stuffed Maine Lobster tail & 10 oz. filet mignon & drawn butter	MARKET
Rack of Lamb – Succulent chops topped with garlic, herbs & butter with a mint demi	34
Colossal Baked Stuffed Shrimp – Seafood stuffing with scallop & crabmeat	33
Chicken Cordon Bleu –Boneless breast of chicken, Black Forest ham & Swiss cheese	26
The "Wild Side" Crepes – Currants, wild rice & mushroom in a herbed crème sauce	25
Jäger Schnitzel Cutlet – With a "Hunter's" mushroom sauce, bacon & root vegetable	28

All Entrees are served with a Willkommen Platte, European "style" salad & warm bread