



# Happy Valentine's Day

*from the Weissgerber family & staff*

## Delicious Holiday Appetizers

<b>Variety Plate for Two</b>	<b>\$25.95</b>
Two large shrimp, two stuffed mushrooms, and a crab cake.	
<b>Spinach Artichoke Dip</b>	<b>\$18.50</b>
Rich blend of artichokes, cheese, garlic, mayonnaise, spinach and bread crumbs, baked, served with baguettes.	
<b>Crab Cakes</b>	<b>\$27.00</b>
Two cakes, mixed greens, remoulade & lemon.	
<b>Escargot Toscano</b>	<b>\$19.50</b>
Baked in garlic butter with Roma tomatoes, panko breadcrumbs, and Romano. Served with toasted baguettes.	
<b>Shrimp Cocktail</b>	<b>\$17.95</b>
Four large, chilled shrimp, served with zesty cocktail sauce.	
<b>Gourmet Mushroom Caps</b>	<b>\$17.50</b>
Jumbo baked mushrooms, Brie cheese, bacon chips, nut mixture, served on cranberry sauce.	

## Steaks & Seafood

<b>Prime Rib</b>	12 oz. <b>\$42.00</b> 20 oz. <b>\$59.00</b>
A succulent cut of prime beef.	
<b>New York Strip</b>	<b>\$57.00</b>
14 oz. traditional steak house cut.	
<b>Rib Eye</b>	<b>\$57.00</b>
16 oz. of flavorful beef.	
<b>Filet Mignon</b>	<b>\$62.00</b>
10 oz. The most tender of beef selections.	
<b>Fried Shrimp</b>	<b>\$35.50</b>
Extra large, crisp, moist and flavorful.	
<b>Chilean Sea Bass</b>	<b>\$51.00</b>
Crusted Sea Bass, sweet garlic soy sauce, angel hair pasta.	
<b>Salmon Fillet</b>	<b>\$38.00</b>
Baked, bourbon maple glaze, crisp spinach, angel hair pasta.	
<b>Shrimp &amp; Scallops Scampi</b>	<b>\$44.50</b>
Sautéed, seared in seasoned garlic butter, angel hair pasta.	
<b>Shrimp Pomodoro</b>	<b>\$40.50</b>
Sautéed jumbo shrimp, tomato, fresh basil, light white wine garlic sauce, pappardelle pasta.	
<b>Fried or Steamed Cod</b>	<b>\$22.00</b>
Coleslaw, potato salad, french fries, potato pancakes, rye bread.	
<b>Fried Lake Perch or Walleye Pike</b>	<b>\$23.00</b>
Coleslaw, potato salad, french fries, potato pancakes, rye bread.	

### **Large Lobster Tails** **\$79.00**

*Two succulent 8 oz. lobster tails, a special treat for a special occasion.*



### Chef's Holiday Selections

<b>Gourmet Delight</b> One 8 oz. lobster tail and a 7oz. filet.	<b>\$78.00</b>
<b>Shrimp &amp; Prime</b> Three fried shrimp and a 12oz cut of prime rib.	<b>\$56.50</b>
<b>Shrimp &amp; Filet</b> Three fried shrimp and a 7oz. filet.	<b>\$56.50</b>
<b>Valentine's Companion</b> Two 4 oz medallions of beef tenderloin topped with two large seared sea scallops, Béarnaise sauce, garlic mashed potatoes.	<b>\$55.50</b>

### Traditional Favorites

<b>Wiener Schnitzel</b> Lightly breaded veal sauteed golden brown, spaetzle.	<b>\$40.50</b>
<b>Sauerbraten</b> Prepared in a specially seasoned wine marinade, flavorful gravy, spaetzle and red cabbage.	<b>\$39.00</b>
<b>Beef Rouladen</b> Lean beef with house filling, slow roasted till tender, spaetzle.	<b>\$38.00</b>
<b>Roasted Duckling</b> Half duck baked to moist tenderness, crisp skin, served naturally, spaetzle.	<b>\$40.50</b>
<b>Rack of Lamb</b> Full rack of tender New Zealand lamb, broiled, garlic mashed potatoes.	<b>\$53.00</b>
<b>Chicken Gabrielle</b> Chicken medallions sautéed in almond crust, beurre blanc sauce, angel hair pasta.	<b>\$35.00</b>
<b>Wild Mushroom Ravioli</b> Gourmet mushroom ravioli, fresh zucchini, squash & florets, tomato basil beurre blanc.	<b>\$31.00</b>

### Soups & Salads

<b>French Onion Soup</b> Rich broth, sweet onions, Swiss cheese, baked in an earthen crock.	<b>\$11.50</b>
<b>Caesar Salad</b> Romaine lettuce tossed in our homemade Caesar dressing, parmesan cheese, black olives, tomatoes, anchovies & croutons. <b>Add Salmon, Chicken, Steak or Quinoa Cake \$6</b>	<b>\$14.50</b>

#### Your Dinners Include Fresh Bread, Cheese Pate & Choice of Soup or Salad

Soup of the Day, Seafood Chowder, House Garden Salad, Spinach Salad

#### Available Sides:

Baked or Mashed Potato, Angel Hair or Spaetzle (unless otherwise specified)

**Add \$4.00 :** Béarnaise Sauce, Horseradish Sour Cream Sauce, Hollandaise Sauce, Sautéed Mushrooms, Steamed Asparagus with Hollandaise

**Children's menu** available for up to 12

**Table service charge** - 5.00 (up to 3 years)

**Entree Split** - 10.00 (includes soup or salad)

**Coffee, Tea or Milk** - 3.00

*An automatic 20% Gratuity will be added to the final bill for groups of 8 or more. We do not split checks on groups of 8 or more.*

