

## ∞ Appetizers ∞

### **Bavarian Bread Dumpling**

with chanterelle mushroom sauce 13.95

### **Escargot (6)**

baked in garlic herb butter 15.00

### **Truffled Duck Liver Pâté**

served with baby tomatoes, pickled onions & cornichons 15.50

### **Baked Brie**

wrapped in puff pastry & oven baked until golden 16.50

## ∞ Entrées ∞

served with mixed vegetables and scalloped potatoes

Entrées include a mixed green salad or soup of the day

French onion soup - 4.50

### **Canadian Sterling Salmon**

poached salmon filet with lobster sauce & bay shrimp 31.00

### **Alaskan Wild Caught Sand Dabs Amandine**

sautéed with brown butter and toasted almonds 31.00

### **Australian Lamb Rack Provençal**

roasted with a fresh herb crust & served au jus 40.00

### **Prawns in Garlic Butter**

jumbo prawns sautéed in garlic butter with fresh herbs 34.00

### **Sea Scallops**

sautéed with lime juice & fresh ginger 35.00

### **Black Angus Filet Mignon**

pan-seared 8oz filet with peppercorn sauce & Roquefort cheese 40.00

### **Beef or Chicken Wellington**

Black Angus filet or marinated chicken breast, topped with sautéed mushrooms & duck liver pâté, wrapped in puff pastry and baked to order Beef - 42.00 Chicken - 35.00

## ∞ House Specialties ∞

served with red cabbage & homemade spätzle

### **Wiener Schnitzel**

lightly breaded & sautéed veal filet, served with lingonberry garnish 34.00

### **Jaeger Schnitzel**

thinly sliced pork tenderloin, sautéed with wild mushroom sauce 31.00

### **Medallion of New Zealand Venison**

marinated in red wine, juniper berries & peppercorns

pan-seared & served au jus with brandied cherries 40.00

### **Beef Stroganoff**

sliced Black Angus filet, sautéed with mushrooms, red wine sauce & sour cream

Served with homemade spätzle & fresh vegetables 36.00

### **Pan-Seared Duck Breast**

marinated duck breast with brandied cherry sauce 32.00