

## ∞ Appetizers ∞

**Dungeness Crab Cakes**  
with tarragon mustard sauce 16.50

**Bavarian Bread Dumpling**  
with chanterelle mushroom sauce 11.95

**Escargot (6)**  
baked in garlic herb butter 13.50

**Truffled Duck Liver Pâté**  
served with baby tomatoes, pickled onions and cornichons 14.50

**Baked Brie**  
wrapped in puff pastry and oven baked until golden 13.25  
please allow 15 minutes

## ∞ Soups & Salads ∞

**Soup of the Day** 6.00

**Mixed Green Salad**  
with creamy tarragon vinaigrette 5.50

**French Onion Soup** 7.50

**Spinach and Fruit Salad**  
fresh spinach with berries, bacon bits, toasted almonds & creamy raspberry vinaigrette 7.50

**Endive Salad**  
mixed greens and Belgian endive with poached pears, Roquefort cheese,  
caramelized walnuts & creamy balsamic vinaigrette 7.95

**Duck Salad**  
large endive salad topped with a pan-seared marinated duck breast 18.95

## ∞ House Specialties ∞

served with red cabbage & homemade spätzle, and your choice of soup or house salad

**Wiener Schnitzel**  
lightly breaded and sautéed veal filet, with lingonberry garnish 28.95

**Sauerbraten**  
slow roasted select beef, marinated in red wine, fresh herbs & vinegar 25.75

**Jaeger Schnitzel**  
thinly sliced pork tenderloin, sautéed with wild mushroom sauce 26.95

**Medallion of New Zealand Venison**  
marinated in red wine, juniper berries and peppercorns. Pan-seared & served au jus 31.95

**Pan Seared Duck Breast**  
marinated duck breast with brandied cherry sauce 27.95

**Beef Stroganoff**  
sliced Black Angus filet, sautéed with mushrooms, red wine sauce & sour cream  
Served with homemade spätzle & fresh vegetables 31.95

## ∞ Entrées ∞

includes a mixed green salad or soup of the day  
substitute spinach salad, endive salad, Caesar salad, or French onion soup \$4.50

entrées served with scalloped potatoes and fresh vegetables

### **Canadian Sterling Salmon**

poached salmon filet with lobster sauce and bay shrimp 26.95

### **Dungeness Crab Cakes**

with tarragon mustard sauce 29.95

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

sautéed with brown butter and toasted almonds 26.50

### **Chicken Grand Marnier**

marinated chicken breast sautéed with brandied apricots  
in Grand Marnier cream sauce 25.95

### **Australian Lamb Rack Provençal**

roasted with a fresh herb crust. Served au jus 36.95

### **Jumbo Sea Scallops**

sautéed with lime juice & fresh ginger 29.50

### **Prawns in Garlic Butter**

jumbo prawns sautéed in garlic butter with fresh herbs 28.95

### **Beef or Chicken Wellington**

marinated chicken breast or 7oz beef filet topped with sautéed mushrooms and duck  
liver pâté, wrapped in puff pastry and baked to order. Served with peppercorn sauce  
please allow 15 minutes

**Beef Wellington** 36.00      **Chicken Wellington** 29.50

### **Black Angus Filet Mignon**

pan-seared 8oz filet with peppercorn sauce & Roquefort cheese 34.95

### **Filet and Crab Cake**

5oz Black Angus filet with a homemade crab cake 30.50

## ∞ Pasta ∞

includes a mixed green salad or soup of the day  
substitute spinach salad, endive salad, Caesar salad, or French onion soup \$4.50

### **Four Cheese Ravioli**

in cream sauce with fresh basil & marinated artichoke hearts 21.50

### **Angel Hair Pasta**

with jumbo prawns & homemade pesto 26.00

∞ side of scalloped potatoes, red cabbage, homemade spätzle, or mixed vegetables \$4.50 ∞

split charge 4.50 • 20% gratuity will be added to parties of 6 or more • no separate checks for parties of 6 or more