

# Vienna

## Vorspeisen

<b>Tyrolean Mushrooms Mit Brot</b> - Chanterelle, button & shitake's sautéed with shallots	8
<b>Schweineaspik</b> - A terrine of Austrian meats, served in aspic with a tangy curried relish	8
<b>Swiss Salmon Röesti</b> - Crisp potato pancake, cured salmon and a dollop of dill & sour cream	11
<b>Braised Rabbit Dürnsteiner</b> - Wild mushrooms, smoked Black Forest bacon over spätzle	8
<b>Artfleischmehlkloß</b> - Meat-filled Austrian dumplings in a creamy horseradish reduction	8
<b>N.E. Krabben Kroketter</b> -Homemade crab cake, kettle-fried & Remoulade sauce	10
<b>Avocado mit Crab &amp; Dill</b> - Fresh crabmeat with a touch of Dijon, fresh dill & ripe avocado	11
<b>Lollipop Lamb Chops</b> - Individually grilled chops with an intense honey Dijon demi-glace	14
<b>Seared Scallops</b> - Chef inspired with the freshest, succulent organic Nantucket scallops	Daily
<b>Fried Camembert Cheese</b> - Golden brown triangles with spicy raspberry mustard	10
<b>Wine Marinated Bismarck Herring</b> - Austrian "staple" served with sour cream & lemon	8
<b>Cured Fresh Salmon Gravlox</b> - House-cured, with diced onion, caper, dill & toast points	10
<b>Sauerkraut im Backtieg</b> - Corned beef, cheese & sauerkraut kettle fried served w/mustard	11

### WALKER POINT LOBSTER BISQUE

Rich & luxurious with a  
touch of sherry  
11

## Suppen

### SUPPEN DES TAGES

### HUNGARIAN GOULASH

Hearty stew of beef,  
vegetables & hot paprika  
8

# Entrees

*All dinners are accompanied with a "European style" salad & Willkommen platter upon your arrival*

<b>Schnitzel Cordon Bleu</b>	26
Thinly pounded cutlet stuffed with Black Forest Ham & Swiss cheese delicately sautéed to perfection.	
<b>Sauerbraten</b>	18
Tender pot roast in a distinctive marinade, raisin spiced brown sauce served with a potato dumpling	
<b>Hofbräuhaus Schlachtplatte</b>	22
Smoked pork chop, Brat & Knockwurst served with kraut & spätzle - presented on the "Royal" platter!	
<b>Tafelspitz</b>	18
Slow simmered beef roast with fresh horseradish cream & spätzle- a traditional Austrian meal!	
<b>Kassler Rippchen mit frischen Wein kraut</b>	21
Two lightly smoked tender pork chops offered with fresh sauerkraut, touch of cream and apple	
<b>Filet Mignon Speckroulade</b>	34
12 oz. Black Angus beef wrapped with double smoked bacon then perfectly grilled to your liking	
<b>Tenderloin Beef Stroganoff</b>	23
Tender pieces of beef tenderloin, offered in a rich sour cream & mushroom sauce over spätzle	
<b>Emperor Franz Joseph's Sweet Chicken Paprika</b>	19
Simmered free-range chicken breast, the finest imported sweet paprika, onion & peppers over spätzle	
<b>Smoked Pork Shank</b>	24
Slow roasted & delicately smoked - Fork tender & flavorful, served with spätzle & braised red cabbage	
<b>Epinard et Poulet</b>	24
Free-range breast of chicken stuffed with greens & Asiago cheese, finished with a tarragon cream	
<b>Wiener Schnitzel</b>	21
Vienna's gift to the world! Thinly pounded cutlet, lightly crumbed - served with red cabbage & spätzle	
<b>Frenched Rack of Spring Lamb</b>	34
Succulent chops topped with herbs, garlic & butter - finished with a delicate mint demi-glace	
<b>Sautéed Fresh Rainbow Trout</b>	21
Fresh boneless fillet of trout sautéed in a lemon & butter sauce topped with toasted almonds	
<b>Chateaubriand for "2"</b>	per person 36
The most royal cut of beef carved table-side - 3 classic sauces: <b>Bordelaise, Béarnaise &amp; au Poivre</b>	
<b>Vegetarian Ravioli</b>	22
Black Forest Wild Mushroom Raviolis w/light herb cream & drizzled with toasted pumpkin seed oil	
<b>Hungarian Goulash</b>	19
Tender pork in a stew with root vegetables, potato & hot paprika - served with red cabbage & spätzle	
<b>Chef inspired "Daily Additions"</b>	

**Fish**

**Grill**

**Vegetarian**

*When ever possible we use organic, local produce to support the working farm communities*