



Vorspeisen

Tyrolean Mushrooms Mit Brot - Chanterelle, button & shitake's sautéed with shallots	8
Schweineaspik - A terrine of Austrian meats, served in aspic with a tangy curried relish	8
Swiss Salmon Röesti - Crisp potato pancake, cured salmon and a dollop of dill & sour cream	11
Braised Rabbit Dürnsteiner - Wild mushrooms, smoked Black Forest bacon over spätzle	10
Artfleischmehlkloß - Meat-filled Austrian dumplings in a creamy horseradish reduction	9
New England "Krabben Kroketten" -Homemade crab cake, kettle-fried & Remoulade sauce	10
Avocado mit Crab & Dill - Fresh crabmeat with a touch of Dijon, fresh dill & ripe avocado	11
Lollipop Lamb Chops - Individually grilled chops with an intense honey Dijon demi-glace	14
Seared Scallops - Chef inspired with the freshest sauces & organic Nantucket Sea scallops	Daily
Fried Camembert Cheese - A wheel of Golden brown triangles with spicy raspberry mustard	12
Wine Marinated Bismarck Herring - Austrian "staple" served with sour cream & lemon	8
Cured Fresh Salmon Gravlox - House-cured, with diced onion, caper, dill & toast points	10
Sauerkraut im Backtieg - Corned beef, cheese & sauerkraut kettle fried served w/mustard	11
Beer Battered Shrimp - Crisp, Colossal & Meaty Shrimp with sweet & pungent fruit sauce	15
Spinat & Kartoffel Strudel - Phyllo tucked with spinach, caramelized shallots & potato - Wunderbar!	12

WALKER POINT LOBSTER BISQUE

Rich & luxurious with a touch of sherry & chunks of fresh lobster

12

Suppen

SUPPEN DES TAGES

Always satisfying and sumptuous
Inspired daily

6

HUNGARIAN GOULASH SOUP

Beef, onions, vegetables,
peppers & paprika

8

Entrees

Dinners include Willkommen Platte upon your arrival, “European style” salad & breads & chef’s choice sides

Schnitzel Cordon Bleu	26
Thinly pounded cutlet stuffed with Black Forest Ham & Swiss cheese delicately sautéed to perfection	
Sauerbraten	21
Tender pot roast in a distinctive marinade, raisin spiced brown sauce served with a potato dumpling	
Hofbraühaus Schlachtplatte	22
Smoked pork chop, Brat & Knockwurst served with kraut & spätzle - presented on the” Royal” platter!	
Tafelspitz	19
Slow simmered beef roast with fresh horseradish cream & spätzle- a traditional Austrian meal!	
Kassler Rippchen mit Wein Kraut	21
Two lightly smoked tender pork chops offered with fresh sauerkraut, touch of cream and apple	
Filet Mignon Speckroulade	38
12 oz. Dry-aged Natural River Rock Beef filet wrapped in double smoked bacon then perfectly grilled to your liking	
Tenderloin Beef Stroganoff	24
Tender pieces of beef tenderloin, offered in a rich sour cream & mushroom sauce over spätzle	
Emperor Franz Joseph’s Sweet Chicken Paprika	20
Simmered free-range chicken breast, the finest imported sweet paprika, onion & peppers over spätzle	
Smoked Pork Shank	24
Slow roasted & delicately smoked - Fork tender & flavorful, served with spätzle & braised red cabbage	
Epinard et Poulet	24
Free-range breast of chicken stuffed with greens & Asiago cheese, finished with a tarragon cream	
Wiener Schnitzel	22
Vienna’s gift to the world! Thinly pounded cutlet, lightly crumbed - served with red cabbage & spätzle	
Frenched Rack of Spring Lamb	34
Succulent chops topped with herbs, garlic & butter - finished with a delicate mint demi-glace	
Sautéed Fresh Rainbow Trout	23
Fresh boneless fillet of trout sautéed in a lemon & butter sauce topped with toasted almonds	
Organic Natural Dry-aged Beef “Chateaubriand for 2”	per person 39
The most royal cut of beef carved table-side with 3 classic sauces: Bordelaise, Béarnaise & au Poivre	
Vegetarian Mushroom Ravioli	22
Black Forest Wild Mushroom Raviolis w/light herb cream & drizzled with toasted pumpkin seed oil	
Hungarian Goulash	19
Tender pork in a stew with root vegetables, potato & hot paprika - served with red cabbage & spätzle	
Chef-Inspired daily offerings verbalized tableside - Inquire about Gluten-free dishes	

All beef product now supplied by River Rock Farm of Brimfield, MA www.riverrockfarm.com