



Valentine's Day Menu

Tuesday February 9th – Sunday, February 14th

Appetizing Offerings

Beef Medallions Rossini – Gorgonzola stuffed & wrapped with “Black Forrest” bacon	12
Duck Liver Pâté & Herbed Boursin –Served with cream, garlic & herb spread	14
“Classic” Colossal Shrimp Cocktail – Offered with a fresh horseradish red sauce	16
Oyster’s Rockefeller –Baked oysters, shallots, spinach, crème & Pernod - Wunderbar!	14
Bauer Strudel –Farmer’s cheese, caramelized onions, sweet potato & spinach in phyllo	9
Fried Camembert Cheese – Golden crisp triangles with raspberry mustard	11
German Meatballs – Fresh dill cream & caramelized onions over fresh spätzle	10
Smoked Salmon Gravlox – Caper, finely diced onion and sour cream with toast points	11

Soup & Salad Course

Caesar Salad – Romaine lettuce tossed with our house croutons & Caesar dressing	8
Baby Boston Bibb, Pear & Crumpled Bacon – A Simple vinaigrette dressing	8
Tri-Color Salad – Watercress, Endive, Escarole & “Maytag” Blue cheese dressing	10
Alsatian style baked “7” Onion Soup –Beef broth, onions & bubbling Gruyere	10
Lobster Chowder – Northern New England traditional style, luxuriously creamy	13

Entrée Selections

Roasted Duckling – Finished with a Cherry au Poivre, Spätzle & braised red cabbage	28
Sliced Tenderloin of Beef – Roasted tenderloin finished topped with sauce Béarnaise	28
Maple Crusted Dijon Salmon – On a bed of wild mushroom & leek risotto	26
Cupid’s Duo - Stuffed Maine Lobster tail & 10 oz. Filet Mignon & drawn butter	MARKET
Rack of Lamb – Succulent chops topped with garlic, herbs & butter with a mint demi	34
Colossal Baked Stuffed Shrimp – Seafood stuffing with scallop & crabmeat	34
Chicken Cordon Bleu –Boneless breast of chicken, “Black Forest” Ham & Swiss	26
The “Wild Side” Crepes – Currants, wild rice & mushroom in a herb crème sauce	22
Jäger Schnitzel Cutlet – With a “Hunter’s” mushroom sauce, bacon & root vegetable	26

All Entrees are served with a Willkommen Platte, European “style” salad & warm breads