

Vienna



Vorspeisen

Tyrolean Mushrooms Mit Brot - Chanterelle, crimini & shitake's sautéed with shallots	8
Baked Ementhaler - Spinach, leek & artichoke harmonize with Ementhaler cheese en croûte	10
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 & tender peas	8
Milchbauer Crepe - A thin Austrian pancake filled with fresh vegetables & farmer's cheese	12
New England Krabben Kroketter - Hand-formed crab cake, kettle-fried & sauce Remoulade	8
Avocado mit Crab & Dill - Fresh crabmeat with a touch of Dijon, fresh dill & ripe avocado	9
Lollipop Lamb Chops - Individually grilled chops with an intense honey Dijon demi-glace	14
Seared Scallops - Chef inspired with the freshest, succulent organic Nantucket scallops	Market
Fried Camembert Cheese - Golden brown triangles with a spicy raspberry mustard	10
Wine Marinated Bismarck Herring - An Austrian "staple" served with sour cream & lemon	8
Cured Fresh Salmon Gravlox - House-cured, with diced onion, caper, dill & toast points	10
Sauerkraut im Backtiegl - Corned beef, cheese & sauerkraut kettle fried, served with mustard	11

WALKER POINT LOBSTER BISQUE

Rich & luxurious with a
touch of sherry
10

Suppen

SUPPEN DES TAGES

Our Chef's daily creation
6

HUNGARIAN GOULASH

Hearty stew of beef,
vegetables & hot paprika
8

Hauptgericht

All dinners are accompanied with a “European style” salad & cheese platter upon arrival

Beef Rouladen	26
Thinly sliced beef dance in a medley of half sour pickle, root vegetables, onion & “Black Forest” bacon	
Sauerbraten	18
Tender pot roast in a distinctive marinade, raisin spiced brown sauce served with a potato dumpling	
Hofbrauhaus Schlachtplatte	19
Smoked pork chop, Brat & Knockwurst served with kraut & spätzle - presented on the” Royal” platter!	
Tapfelspitz	18
Slow simmered beef roast with fresh horseradish cream & spätzle- a traditional Austrian meal!	
Kassler Rippchen mit Frische Wein Kraut	18
Two lightly smoked tender pork chops offered with fresh sauerkraut, touch of cream and apple	
Filet Mignon Speckt Roulade	32
12 oz. Black Angus beef wrapped with double smoked bacon then perfectly grilled to your liking	
Tenderloin Beef Stroganoff	21
Tender pieces of beef tenderloin, offered in a rich sour cream & mushroom sauce over spätzle	
Emperor Franz Joseph’s Sweet Chicken Paprika	18
Simmered free-range chicken breast, the finest imported sweet paprika, onion & peppers over spätzle	
Smoked Pork Shank	21
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	
Weiner Schnitzel	18
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	18
Fresh boneless fillet of trout sautéed in a lemon & butter sauce topped with toasted almonds	
Chateaubriand for “2”	34
The most royal cut of beef carved table-side with 3 classic sauces: Bordelaise, Béarnaise & au Poivre	per person
Pumpkin & Cheese Ravioli	20
A Tyrolean Alps tradition - Raviolis w/ light herb cream & drizzled with toasted pumpkin seed oil	
Hungarian Goulash	16
Tender pieces of beef in a stew with root vegetables, potato & hot paprika - served with red cabbage	

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