

Welcome to



Mother's Day Menu

Thank you for joining us today to celebrate Mother's Day. It is our pleasure to serve a varied menu of culinary selections with an international flair. Executive Chef Pavel was trained throughout Europe and the United States. His knowledge of regional cuisines, combined with a talent and passion for food, culminate in a blend of truly unique offerings. Our guiding philosophy is to make your meal completely from scratch. We use only the freshest ingredients and prepare your meals to order with no shortcuts... thus some of our dishes may take a little extra time to prepare. Have a wonderful evening.
- Chef Pavel and staff.

Appetizer:

Trio of Appetizers: A small sampling of all three appetizers on one plate.

- Chef Pavel's Duck Liver Pate with Poached Pear.
- Two Chefs Salad - Mixed Baby Greens, Goat Cheese, Toasted Sunflower Seeds and Cabernet Poached Figs. Topped homemade Honey-Balsamic Reduction.
- Fried Tomato with Fresh Mozzarella. 8.00

Soups:

Chicken Noodle. 3.50 cup

Potato Leek: 3.50 cup

Salads:

All Salads include Garlic Bread. Add Grilled Chicken: 2.50 Add Grilled Shrimp: 4.00

Spinach Salad topped with Gorgonzola Cheese, Applewood Smoked Bacon Bits and Caramelized Walnuts. Served with homemade Apple Vinaigrette. 6.50

Caesar Salad. Crisp Romaine Lettuce, Parmesan Cheese and Croutons tossed in our Gourmet Caesar Dressing. 6.00

Large House Salad. Mixed Greens, Tomatoes, Cucumber, Roasted Red Peppers and Crumbled Bleu Cheese. Choice of Bleu Cheese, Ranch, Balsamic or Raspberry Vinaigrette. 5.75

Pasta:

Served with Garlic Bread.

Two Chef's Alfredo. Linguine, Tomatoes and Fresh Basil tossed in a Creamy Parmesan Sauce. 12.00. *Add Grilled Chicken: 2.50 Add Grilled Shrimp: 4.00*

Mussels Marinara. Fresh Mussels steamed in a homemade Marinara Sauce over Linguine. 14.00

Entrees:

Roast Half Duck served with Chef's Special Gravy, Red Cabbage, Potato Dumplings, and Garlic Spinach. 21.00

Grilled Chicken Breast marinated with Fresh Herbs and topped with Peaches and Melted Provolone Cheese. Served with Smashed Red Potatoes with Grilled Onions and Fresh Chives, and Grilled Asparagus. 16.00

Pork Schnitzel. Thinly pounded breaded Pork Cutlets, browned and served with House Potato Salad, Red Cabbage, and a Lemon Wedge. 15.50

Beef Stroganoff. Tender strips of Filet Mignon and Mushrooms cooked in a Sour Cream Sauce and served over Egg Noodles. 16.00

8oz Filet Mignon served with a Rich Cabernet Demi Glaze, Smashed Red Potatoes with Grilled Onions and Fresh Chives and Grilled Asparagus. 19.50

Marinated Salmon cooked in a White Wine Basil Sauce and served with Rice and Grilled Asparagus. 15.50

Baked Cod served with a Rich Vegetable Sauce made with Peppers, Tomatoes, Onions and Garlic, Smashed Red Potatoes with Grilled Onions and Fresh Chives, and Grilled Asparagus. 17.00

Desserts:

Chocolate Banana Cake. 5.00

Nuts Cake. 5.00

Apple Strudel. 3.50

Beverages:

Coffee: Freshly Ground Regular or Decaf. 1.50

Freshly Brewed Iced Tea. 1.50

Cappuccino. 3.25 Espresso. 2.50 Regular or Decaf.

Coke, Diet Coke, Sprite, Lemonade. 1.50 San Pellegrino Sparkling Water. 2.80

Wine by the Glass:

White Wine:

Chardonnay 4.80

Pinot Grigio 5.00

Sauvignon Blanc 4.80

Red Wine:

Cabernet Sauvignon 4.80

Merlot 4.80

Rose:

Rose d'Anjou 6.50

We offer an nice selection of beers and wine to accompany your meal. Please ask your server for our wine list.

*Our meals are cooked to order, consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.