

APPETIZERS

CRAB CAKES	8
2 CRAB CAKES WITH A CORN CHUTNEY AND SEASONED ARUGULA	
CALAMARI	8
HAND BREADED CALAMARI RINGS AND TENTACLES WITH A SPICY MARINARA SAUCE	
CRAB STUFFED MUSHROOMS	8
SAUTÉED CRAB WITH PEPPERS, ONIONS, AND PARMESAN BREADCRUMBS WITH BÉCHAMEL PARMESAN.	
EGGPLANT PARMESAN STARTER	6
EGGPLANT LAYERED WITH MARINARA, PARMESAN AND MOZZARELLA CHEESE	
TOMATO BRUSCHETTA	6
DICED TOMATO, RED ONION AND BASIL DRESSED IN RED VINAIGRETTE SERVED ATOP SOURDOUGH CROSTINI	

SALADS

HOUSE SALAD	5
MIXED GREENS, JULIENNEED CARROTS, RED ONION AND CHOICE OF DRESSING	
WATERMELON ARUGULA	7
FRESH CUT WATERMELON AND SPICY GREEN ARUGULA TOSSED IN FETA CHEESE AND A BASIL SERRANO PESTO	

SOUPS

FRENCH ONION	5
CARAMELIZED ONIONS, SLOW COOKED IN RED WINE AND BEEF STOCK	
TOMATO BASIL	5
ROASTED AND STEWED TOMATOES BLENDED WITH FRESH CHOPPED BASIL, CRISPY CROUTONS AND PARMESAN ON TOP	
SOUP DE JOUR	5
ASK YOUR SERVER FOR THE DAY'S SPECIALS	

ITALIAN ENTREES

CHICKEN PARMIGIANINO	16
GRILLED OR BREADED CHICKEN BREAST WITH MARINARA SAUCE AND WHOLE MILK MOZZARELLA AND PARMESAN CHEESE	
CHICKEN OR VEAL MARSALA	17
SAUTÉED CHICKEN AND MUSHROOMS SIMMER IN A RICH MARSALA WINE	
FLOUNDER LIVORNO	19
8 OUNCE FILET LIGHTLY BATTERED IN A LEMON CAPER SAUCE	
SHRIMP PISANO	18
PARMESAN SHRIMP IN A LEMON WHITE WINE PARMESAN BUTTER SAUCE	
VEAL OR CHICKEN PICATTA	17
SAUTÉED EGG BATTERED VEAL CUTLET WITH CHARDONNAY LEMON CAPER SAUCE.	
EGGPLANT PARMESAN	15
THREE SLICES OF EGGPLANT LAYERED WITH MARINARA, PARMESAN AND MOZZARELLA CHEESE	

ALL ITALIAN DISHES SERVED WITH PASTA AND HOUSE SALAD, OR SOUP DE JOUR.

ALSATIAN ENTREE SPECIALS

JAEGER SCHNITZEL

18

PORK LOIN CUTLET IN PANKO SMOTHERED IN A MUSHROOM BACON BEER SAUCE, SERVED WITH SPÄTZEL AND SAUERKRAUT

RAHM SCHNITZEL

18

PORK LOIN CUTLET IN PANKO WITH CREAMY MUSHROOM CAPER SAUCE SERVED WITH SPÄTZEL SAUTÉED IN BACON AND BUTTER AND BRAISED RED CABBAGE

ZIGEUNER SCHNITZEL

18

“GYPSY” SCHNITZEL PEPPERS, ONIONS, AND CAPERS SIMMERED IN CHICKEN STOCK AND DILL. SERVED WITH SPÄTZEL AND BRAISED RED CABBAGE.

WIENER SCHNITZEL

18

VEAL CUTLET HAND BREADED AND FRIED SERVED WITH A LEMON GARNISH, SERVED WITH SPÄTZEL AND BRAISED RED CABBAGE.

ALSATIAN SAUSAGE PLATTER

20

MIX OF ALSATIAN STYLE SAUSAGES SERVED WITH ALSATIAN POTATOES AND BRAISED RED CABBAGE

FAMILY ALSATIAN SAUSAGE PLATE

32

TRADITIONAL ALSATIAN SAUSAGE AND BRATWURST, WITH GERMAN POTATOES, AND RED CABBAGE
SERVES 4 ADULTS

BEEF BOURGUIGNON

12

TENDER CUTS OF BLACK ANGUS BEEF SIMMERED IN RED WINE AND BEEF STOCK ATOP MASHED POTATOES AND PUFF PASTRY ON THE TOP.

STEAKS

BACON WRAPPED FILET 17

5 OUNCE BEEF TENDERLOIN HUGGED BY SMOKED APPLE WOOD BACON

16 OUNCE RIB EYE 35

BLACK ANGUS HAND CUT RIB EYE

12 OUNCE RIB EYE 25

BLACK ANGUS HAND CUT RIB EYE

12 OUNCE SIRLOIN 18

BLACK ANGUS SIRLOIN

SURF AND TURF 17

6 OUNCE HAND CUT BLACK ANGUS SIRLOIN AND 3 SHRIMP GRILLED OR FRIED

COUNTRY FRIED RIB EYE 21

8 OUNCE BREADED FRIED SERVED WITH BACON CREAM GRAVY

CHOOSE YOUR 2 SIDES: MASHED POTATO, BAKED POTATO, HOUSE MADE FRIES, GARLIC BUTTER PASTA, SAUTÉED SPINACH, VEGETABLE MEDLEY, SAUTÉED ASPARAGUS, SAUERKRAUT, BRAISED RED CABBAGE.

ADD A WHISKEY MUSHROOM BUTTER SAUCE TO ANY STEAK 3

ADD 3 SHRIMP FRIED OR GRILLED 5