



## Appetizers

### **Clams Casino**

Selected clams on a half shell broiled with our casino butter 11.25

### **Escargot**

Snails covered with special herb butter and broiled in an open crock 10.75

### **New Year's Salad**

Spinach, radicchio, endive, carrots, beets and tomato tossed with a sherry and balsamic vinaigrette, garnished with corn kernels and crumbled blue cheese 8.25

### **French Onion Soup**

A hot soup of sautéed onions, veal stock and seasonings with a toasted crouton and lightly broiled cheeses on top 8.25

### **Caribbean Crab Cakes**

Creole seasoned crab cakes with a lime-garlic aioli, mesclun greens and raspberry vinaigrette 13.75

### **Smoked Salmon**

Thin slices, served with red onions, capers, cream cheese and a bagel, accompanied by vegetable salads 14.25

### **Marinated Herring**

Herring filet in a white wine marinade with an apple, sour cream and red onion 9.75

### **Shrimp Cocktail**

Large peeled shrimp served with spicy cocktail sauce 11.25

### **Pâté à la Maison**

Chicken liver and pork pâté sprinkled with hard boiled egg and red onions 8.75

### **Melon and Schinkenspeck**

Melon in season and thin slices of schinkenspeck 10.25

### **Hearts of Artichoke and Palm**

Artichoke and palm hearts with a creamy vinaigrette dressing, accompanied by vegetable salads 8.25

**Soup du Jour** 5.75

### **Garlic Bread**

A loaf of our bread, sliced and spread with garlic and herb butter, lightly toasted 4.25

## Entrées

### **Salmon with Herb Butter**

Broiled Atlantic salmon with lightly browned herb butter 29.25

### **New Year's Eve Seafood Platter**

Lobster tail, shrimp, crab cake and scallops served with a basil cream sauce and rice 34.00

### **Sea Scallops**

Broiled sea scallops in a special garlic butter sauce 30.25

### **Scampi Hopkins**

Jumbo shrimp, butterflied and broiled in a special garlic butter 31.25

### **Half a Roast Duck**

Maple Leaf Farms duck, partially boned, broiled and served with orange sauce 30.25

### **Chicken Cordon Bleu**

Lightly breaded and sautéed chicken breast stuffed with cured ham and Emmental cheese 27.25

### **Wiener Schnitzel**

A traditional Austrian dish - escallop of veal, lightly breaded and sautéed 28.25

### **Veal Piccata Hopkins**

Escallops of veal, dipped in an egg and cheese batter and sautéed. Served over rice with mushrooms and ham in brown sauce 27.75

### **Jäger Schnitzel**

Escallop of veal, lightly floured and sautéed, served with bacon, onions and mushrooms in a red wine and lingonberry sauce accompanied by spätzle and red cabbage 28.75

### **Médailles of Venison**

Médailles of Venison in a red wine lingonberry sauce with shiitake mushrooms and cream, accompanied by spätzle and red cabbage 32.25

### **Braised Lamb Shank (Lammhaxen)**

Seared and then slow cooked, served with a brown sauce with vegetables and mushrooms.  
Served with rice. 30.25

### **Pork Filet Calvados**

Medallions of pork on apple slices in a Calvados brandy peppercorn sauce with spätzle and red cabbage 29.75

**Trois Filets Continental** - Beef filet with Béarnaise sauce, pork filet on sliced apple with a Calvados brandy peppercorn sauce, and veal filet on an artichoke bottom with modified Hollandaise sauce 33.50

### **Filet Mignon**

Grilled beef filet with Béarnaise sauce served separately 33.75

### **Roast Prime Rib of Beef au jus**

Served with baked potato and sour cream 33.25

### **Surf & Turf**

Lobster tail & Sirloin Steak 36.50