

Appetizers

Clams Casino

Selected clams on a half shell broiled with our casino butter 10.75

Escargot

Snails covered with house made garlic-herb butter and broiled in an open crock 10.25

Marinated Herring

Herring filet in a white wine marinade with an apple, sour cream and red onion dressing 9.25

Shrimp Cocktail

Large peeled shrimp served with spicy cocktail sauce 10.75

Smoked Salmon

Thin slices, served with onions, capers, cream cheese and a bagel, accompanied by vegetable salads 13.75

Bündnerteller

Thinly sliced, Swiss style, air-dried beef served on a board with pearl onions, cornichons and tomato 11.25

Eggs à la Russe

Hard boiled, sliced egg and Russian dressing served with vegetable salad garnishes 7.25

Pâté à la Maison

Pork liver pâté sprinkled with hard-boiled egg and red onions 8.25

Melon and Schinkenspeck

Melon in season and thin slices of schinkenspeck 9.25

Hearts of Artichoke and Palm

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

Soup du Jour

Chef's soup of the day 5.75

Hopkins Inn Garden Salad

Fresh mixed lettuces, tomatoes, red onions, carrots and cucumber tossed with Hopkins Inn House Dressing 5.75

Caesar Salad

Romaine lettuce, croutons, and Hopkins Inn Caesar Salad Dressing 7.25

Spinach Salad

Fresh spinach leaves, sautéed bacon and mushrooms, sprinkled with hard boiled egg and served with Hopkins Inn Spinach Salad Dressing 8.75

Garlic Bread

A loaf of our bread, sliced and spread with garlic and herb butter, lightly toasted 4.75

If a menu item has not been prepared to your expectation, please tell your server so that we may offer you an alternative

Many of our menu items are also available for takeout

Hopkins Inn House Salad Dressing, Caesar Dressing and Spinach Dressing can be purchased from your server or at the reception desk

Entrées

Salmon with Herb Butter

Broiled Atlantic salmon with lightly browned herb butter 28.25

Sea Scallops

Broiled sea scallops in a special garlic butter sauce 28.75

Half a Roasted Duck

Maple Leaf Farms duck, partially boned, broiled and served with orange sauce 28.75

Grilled Chicken Breast Salad

Chicken breast grilled and served on a bed of mixed lettuces with olive oil herb dressing or on Romaine lettuce with Caesar salad dressing 26.75

Chicken Cordon Bleu

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

Backhendl with Lingonberries

Boneless chicken leg lightly breaded and sautéed, served with lingonberries and a fruit garnish 26.25

Veal Kidneys Dijonaise

Sautéed with herb seasoning, chopped onions and parsley in a Dijon mustard sauce 23.75

Vegetable Platter

A variety of steamed and sautéed vegetables. Angel hair pasta or baked potato upon request 23.25

Wiener Schnitzel

A traditional Austrian dish - escallop of veal, lightly breaded and sautéed 28.75

Sweetbreads Viennese

Lightly breaded sweetbreads sautéed and garnished with browned butter and capers 28.75

Veal Piccata Hopkins

Veal escallops sautéed in egg/cheese batter, with mushrooms and ham in brown sauce, served over rice 27.75

Rahmschnitzel

Escallop of veal, lightly floured, sautéed with a white wine, cream, and mushroom sauce 28.25

Pork Filet Calvados

Medallions of pork on apple slices in a Calvados brandy peppercorn sauce with spätzle and red cabbage 28.75

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 31.75

Filet Mignon

Grilled beef filet with Béarnaise sauce served separately 33.75

Black Angus Sirloin Steak

Grilled and served with the chef's herb butter 32.75

Tournedos Forestière

Filets of beef grilled and served with sliced mushrooms sautéed in herb butter 32.25