

EASTER MENU, 2018

Appetizers

Clams Casino

Selected clams on a half shell broiled with our casino butter 10.25

Escargot

Snails covered with house made garlic-herb butter and broiled in an open crock 9.75

Marinated Herring

Herring filet in a white wine marinade with an apple, sour cream and red onion dressing 8.75

Shrimp Cocktail

Large peeled shrimp served with spicy cocktail sauce 10.25

Smoked Salmon

Thin slices, served with onions, capers, cream cheese and a bagel, accompanied by vegetable salads 13.25

Bündnerteller

Thinly sliced, Swiss style, air-dried beef served on a board with pearl onions, cornichons and tomato 10.25

Eggs à la Russe

Hard boiled, sliced egg and Russian dressing served with vegetable salad garnishes 6.75

Pâté à la Maison

Pork liver pâté sprinkled with hard boiled egg and red onions 7.75

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 7.25

Soup du Jour

Chef's soup of the day 5.25

Hopkins Inn Green Salad

Fresh mixed lettuces, tomato and cucumber tossed with Hopkins Inn House Dressing 5.25

Caesar Salad

Romaine lettuce, croutons, and Hopkins Inn Caesar Salad Dressing 6.25

Spinach Salad

Fresh spinach leaves, sautéed bacon and mushrooms, sprinkled with hard boiled egg and served with Hopkins Inn Spinach Salad Dressing 8.25

Garlic Bread

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

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

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Entrées

Salmon with Herb Butter

Broiled Atlantic Salmon with lightly browned herb butter 27.75

Swordfish Grenobloise

Grilled and served with a lemon, caper and butter sauce 28.25

Live Trout Meunière

Rainbow trout from our trout tank pan-fried and served with demi-glace, lemon juice and parsley 29.75

Sea Scallops

Broiled sea scallops in a special garlic butter 28.75

Half Roasted Duck

Maple Leaf Farms duck, partially boned, broiled and served with orange sauce 28.25

Easter Ham

Baked Ham with cherry sauce 26.25

Roast Loin of Pork

Served au jus with spätzle and red cabbage 24.25

Chicken Cordon Bleu

A lightly breaded and sautéed chicken breast stuffed with cured ham and Emmental cheese 26.25

Backendl with Lingonberries

Boneless chicken lightly breaded and sautéed, served with lingonberries and a fruit garnish 25.25

Roast Leg of Lamb

Thinly sliced and served au jus 25.75

Veal Piccata Hopkins

Escallops of veal, dipped in an egg and cheese batter and sautéed. Served over rice with ham and mushrooms in a brown sauce 26.75

Wiener Schnitzel

A traditional Austrian dish – escallop of veal, lightly breaded and sautéed 27.25

Filet Mignon

Grilled beef filet with Béarnaise sauce served separately 30.75

Black Angus Prime Rib of Beef

Served au jus accompanied by baked potato and sour cream 30.25

Plus additional recommendations from the chef