

HOPKINS INN

FATHER'S DAY 2019

Appetizers

Clams Casino

Selected clams on a half shell broiled with our casino butter

Escargot

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

Marinated Herring

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

Shrimp Cocktail

Large peeled shrimp served with spicy cocktail sauce

Bündnerteller

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

Eggs à la Russe

Hard boiled, sliced egg and Russian dressing served with various vegetable salads

Pâté à la Maison

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

Melon and Schinkenspeck

Melon in season and thin slices of schinkenspeck

Hearts of Artichoke and Palm

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

Hopkins Inn Green Salad

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

Caesar Salad

Romaine lettuce, croutons and Hopkins Inn Caesar Salad Dressing

Soup du Jour

Chef's soup of the day

Garlic Bread

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

Appetizers range between \$4.25-\$10.50

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Entrées

Salmon with Herb Butter

Broiled Atlantic salmon with lightly browned herb butter

Swordfish Grenobloise

Swordfish steak grilled, with a lemon, caper and butter sauce

Sea Scallops

Broiled sea scallops in a special garlic butter

Half a Roasted Duck

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

Chicken Cordon Bleu

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

Backhendl with Lingonberries

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

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

Sweetbreads Viennese

Lightly breaded sweetbreads sautéed and garnished with browned butter and capers

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

Wiener Schnitzel

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

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

Roast Prime Rib of Beef au jus

Served with baked potato and sour cream

Filet Mignon

Grilled beef filet with Béarnaise sauce served separately

Plus Additional Recommendations From the Chef

Entrees range between \$25.25-\$30.75