

EASTER MENU, 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 an 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

Smoked Salmon

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

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 vegetable salad garnishes

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 a creamy vinaigrette dressing, accompanied by vegetable salads

Soup du Jour

Chef's soup of the day

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

Spinach Salad

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

Garlic Bread

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

Appetizers range between \$4.25-\$13.25

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Entrées

Salmon with Herb Butter

Broiled Atlantic Salmon with lightly browned herb butter

Swordfish Grenobloise

Grilled and served with a lemon, caper and butter sauce

Live Trout Meunière

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

Sea Scallops

Broiled sea scallops in a special garlic butter

Half Roasted Duck

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

Easter Ham

Baked Ham with cherry sauce

Roast Loin of Pork

Served au jus with spätzle and red cabbage

Chicken Cordon Bleu

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

Backhendl with Lingonberries

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

Roast Leg of Lamb

Thinly sliced and served au jus

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 – escallop of veal, lightly breaded and sautéed

Filet Mignon

Grilled beef filet with Béarnaise sauce served separately

Black Angus Prime Rib of Beef

Served au jus accompanied by baked potato and sour cream

Additional Recommendations From The Chef

Entrées range between \$25.25- \$31.50

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Desserts

Apple Strudel

An Austrian favorite; apples, raisins, sugar and cinnamon baked in puff pastry served with vanilla sauce

Cheesecake Hopkins

Classic cheesecake topped with strawberry sauce, whipped cream and a strawberry garnish

Snowball

A vanilla ice cream ball rolled in coconut on a pool of hot chocolate fudge

Meringue Glacé

Vanilla ice cream served in an egg white and sugar swirl, decorated with whipped cream and strawberries

Carioca

A coffee and chocolate cake with layers of genoise and dark chocolate mousse, finished with ganache and glazed almonds

Pecan Pie à la mode

Whiskey pecan tart

Linzertorte

Hazelnut torte with raspberry jam - served with vanilla ice cream

Crème Caramel

Egg custard baked in a caramel sauce and garnished with whipped cream

Eispalatschinken

Crepes rolled with vanilla ice cream and topped with melted Toblerone chocolate sauce (contains almonds)

Frozen Éclair

Homemade éclair filled with vanilla ice cream and topped with a hot chocolate fudge sauce and whipped cream

Toblerone Sundae

Vanilla ice cream with Swiss Toblerone chocolate and whipped cream (Toblerone chocolate contains almonds)

Butterscotch Sundae

Vanilla ice cream, old fashioned butterscotch syrup and whipped cream

Chocolate Mousse

Belgian chocolate softened and whipped with cream, lightly flavored with rum

Ice Creams and Sorbet