

## HOPKINS INN

### MOTHER'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 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*

**HOPKINS INN**

**MOTHER'S DAY 2019**

**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

**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 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 Loin of Pork**

Slices of pork, au jus, served with 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

*Prices range between \$25.25-\$31.50*

*Plus additional recommendations from the chef*