

Soups & Appetizers

Homemade Soup of the Day 6.50

Swiss Onion Soup 8

Baked with Bread Croutons, Swiss, White Cheddar and Parmesan Cheese

Seasonal House Salad 9

With Choice of House Dressing or Vinaigrette

Tomato Salad 9

Garnished with Green Onions and a Choice of House Dressing or Vinaigrette

Caesar Salad 9

Romaine Lettuce with Parmesan Cheese, Bread Croutons and Bacon
in a Creamy Garlic Dressing

French Escargots 10

Sauteed in Fresh Garlic Butter, with Parsley

Norwegian Smoked Salmon 12

With Mustard Dill Sauce, garnished with Capers and Red Onions,
served with Toast and Cream Cheese

Curried Tiger Shrimp 12

Sauteed with Peppers, Onions, Garlic, Ginger and Cream

Shrimp Cocktail 12

Tiger Shrimps garnished with Chiffonade Lettuce, Tomatoes,
Lemon and Cocktail Sauce

Main Courses

Schnitzel Zurich 22
Garnished with Lemon

Schnitzel Port Elgin 23
With White Cheddar Cheese
Sauce and Asparagus

Schnitzel Basel 23
Garnished with Sauerkraut

Schnitzel Geneva 23
With Tomato Provencal and
Bearnaise Sauce

Schnitzel Luzern 23
With White Wine
Mushroom Sauce

Schnitzel Cordon Bleu 23
Filled with Black Forest Ham
and Swiss Cheese

Our Schnitzels are made from center-cut Ontario porkloin

Grilled Breast of Chicken Supreme 24
With Cream Sauce, Chardonnay Wine and Herbs

Baked Haddock Fillets 24
Garnished with Tiger Shrimp in a White Wine, Dill and Cream Sauce

Lake Huron Whitefish 24
Fresh Grilled Fillets with Lemon Butter

Vegetarian Plate 23
Sauteed Seasonal Vegetables served with Roesti Potatoes

10 oz. Grilled New York Steak (AAA) 28
With Bearnaise or Green Peppercorn Sauce

New Zealand Lamb Loin Chops 26
Grilled and served with Rosemary Honey Jus

Beef Stroganof (AAA) 30
Sliced Tenderloin tossed in Peppers, Demi Glace, Paprika, Red Wine and Cream

Two 4 oz Medallions of Beef Tenderloin (AAA) 32
Grilled with Red Wine Reduction

Choucroute Garnie 28
Smoked Porkloin, Bacon, mixed Sausages, Schnitzel,
served with Sauerkraut, braised Red Cabbage and Roesti Potatoes

All main courses are served with seasonal vegetables and a choice of
roesti (hash brown) potatoes, rice or spaetzli (egg noodles).

Surcharges may apply for additional items

Taxes Not Included

Wine

Canadian House Wine	Imported House Wine
By the Glass (200 ml) 7	By the Glass (200 ml) 7
1/2 Litre 17	1/2 Litre 17
1 Litre 32	1 Litre 32

White Wines (750 ml)

Inniskillin Chardonnay Reserve VQA	(XD)	Ontario	38
Penfolds Koonunga Hill Chardonnay	(XD)	Australia	38
Lamberti Pinot Grigio	(XD)	Italy	34
Wolf Blass Sauvignon Blanc	(XD)	Australia	37
Las Mulas Organic Sauvignon Blanc	(XD)	Chili	36
Willm Gewurztraminer Reserve Alsace	(M)	France	40
Villa Wolf Riesling	(M)	Germany	38

Red Wines (750 ml)

Era Organic Merlot	(XD)	Italy	34
Fetzer Valley Oaks Cabernet Sauvignon	(D)	California	38
Yellow Tail Cabernet Sauvignon	(D)	Australia	39
Wakefield Shiraz	(XD)	Australia	42
Masi Valpolicella	(D)	Italy	36
Silver Bay Pinot Noir VQA	(D)	Ontario	40
Pascual Toso Limited Edition Malbec	(XD)	Argentina	40

Rosé, Champagne & Sparkling (750 ml)

Eastdell Rose VQA	(M)	Ontario	33
Mumm Cordon Rouge Champagne	(D)	France	120
Henkell Trocken (Sparkling)	(M)	Germany	375 ml 21 750 ml 33

Beer

Alexander Keiths	India Pale Ale	341ml	5.0%	Nova Scotia	5.50
Coors Light	Light Lager	341ml	4.0%	Ontario	5.50
Creemore Springs	Amber Lager	341ml	5.0%	Ontario	5.50
Labatt Blue	Pale Lager	341ml	5.0%	Ontario	5.50
Mill Street Tankhouse	American Pale Ale	341ml	5.2%	Ontario	5.50
Mill Street Meridian	Organic Lager	341ml	5%	Ontario	5.50
Sleeman Fine Porter	Brown Stout	341ml	5.5%	Ontario	5.50
Samuel Adams	Golden Pilsner	341ml	5.1%	USA	5.50
Paulaner Hefe Weiss	Wheat Lager	330ml	5.5%	Germany	5.50
Pilsner Urquell	Light Pilsner	330ml	4.4%	Czech Republic	5.50

Other Alcoholic Beverages

Mixed Drinks (1 oz)	6	Blender Drinks (1oz)	7
Liqueurs (1oz)	6	Coolers (341ml)	6
Cocktails (1oz)	7		

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