

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

Pastas

Includes Caesar or House Salad

Chicken Pasta 24

In Tomato Sauce with sliced Chicken Breast, Peppers, Onions,
Mushrooms and Parmesan Cheese

Shrimp Pasta 24

With Cream and Dill Sauce, Tiger Shrimp, Mushrooms, Green Onions
and Parmesan Cheese

Vegetarian Pasta 24

Mushrooms, Asparagus, Peppers, Sundried Tomatoes,
Onions and Garlic, tossed in Olive Oil and Parmesan Cheese