

## Main Courses

Schnitzel Zurich 23  
Garnished with Lemon

Schnitzel Port Elgin 24  
With White Cheddar Cheese  
Sauce and Asparagus

Schnitzel Basel 24  
Garnished with Sauerkraut

Schnitzel Geneva 24  
With Tomato Provencal and  
Bearnaise Sauce

Schnitzel Luzern 24  
With White Wine  
Mushroom Sauce

Schnitzel Cordon Bleu 24  
Filled with Black Forest Ham  
and Swiss Cheese

Our Schnitzels are made from center-cut Ontario porkloin

Grilled Breast of Chicken Supreme 25  
With Cream Sauce, Chardonnay Wine and Herbs

Baked Haddock Fillets 25  
Garnished with Tiger Shrimp in a White Wine, Dill and Cream Sauce

Lake Huron Whitefish 25  
Fresh Grilled Fillets with Lemon Butter

Vegetarian Plate 24  
Sautéed Seasonal Vegetables served with Roesti Potatoes

10 oz. Grilled New York Steak (AAA) 30  
With Bearnaise or Green Peppercorn Sauce

New Zealand Lamb Loin Chops 28  
Grilled and served with Rosemary Honey Jus

Beef Stroganof (AAA) 32  
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 25

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

## Shrimp Pasta 25

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