

Appetizers

SOUP DU JOUR	4.95
JUMBO SHRIMP COCKTAIL - two giant prawns, classic cocktail sauce, fresh lemon	6.95
BAKED CLAMS - baked little neck clams	6.95
CRAB CAKE - two mini crab cakes, blue point crab meat battered in Japanese bread crumbs with a tomato horse radish butter sauce	6.95
GEBHARDT'S POTATO PANCAKES - from our original family recipe, hand grated russet potatoes and minced onion individually pan fried til golden brown	3.95
CALAMARI - tender circles of calamari with a crunchy coating of our own seasonings and served with tomato sauce and Cajun remoulade	6.95
JAPANESE STYLE DUMPLINGS - served with a carrot cilantro salad and ginger teriyaki glaze	5.95
FRESH CHOPPED CHICKEN LIVERS - on a bed of lettuce with sliced onion and water crackers	3.95
MARINATED HERRING FILET - with sour cream and onions	3.95
DUCK SPRING ROLL - teriyaki glaze	6.95

Salads

CAESAR SALAD - a traditional ceasar salad topped with parmesan shavings and toasted herbed croutons	5.95
FRESH GARDEN SALAD - house mixed greens, tomatoes, cucumbers onions with choice of dressing	4.95
CHEF'S SELECTION - mixed greens, kalamata olives, sliced tomatoes and fresh mozzarella in a creamy balsamic dressing	6.95
AUTUMN SALAD - organic baby greens, diced beets, candied walnuts, spiced pears, gorgonzola cheese and lemon-herb vinaigrette	7.95

Entree Salads

PORTOBELLO SALAD grilled portobello mushrooms over baby field greens, roasted tomatoes and goat cheese dressed in a creamy balsamic vinaigrette	14.95
AUTUMN SALAD - grilled chicken breast, organic baby greens, beets, candied walnuts, spiced pears and gorgonzola cheese with a herb-lemon vinaigrette	14.95
LOBSTER SALAD - mesculin greens, cherry tomatoes, red bliss potatoes, lobster and shrimp - respberry vinaigrette dressing	19.95

Pasta

VEGETABLE RAVIOLI - grilled balsamic marinated vegetable stuffed ravioli in a truffle cream sauce topped with roasted peppers	13.95
PENNE FRESCA - penne pasta tossed with tender sauteed chicken breast, fresh tomato, basil and mozzarella in a delicious garlic and oil sauce	14.95
PENNE WITH LOBSTER AND SHRIMP - penne pasta with shrimp, lobster, tomato and peas - scampi cream sauce	16.95

Entrees

<i>SAUERBRATEN - a house signature dish since 1933 - marinated in our family recipe and served in the traditional manner with potato dumplings and red cabbage</i>	15.95
<i>STUFFED SHRIMP - with seasoned bread crumbs and fresh crab meat - scampi sauce, roasted potatoes and sauteed spinach</i>	18.95
<i>PAN SEARED MONK FISH - served over grilled vegetable ravioli - balsamic reduction</i>	16.95
<i>GEBHARDT'S CHICKEN - boneless breast of chicken stuffed with sauteed spinach, ham and gruyere cheese in a mushroom sauce - mashed potatoes and mixed vegetables</i>	14.95
<i>ORANGE GLAZED SALMON - served over asparagus risotto</i>	16.95
<i>PORTERHOUSE PORK CHOP - 10 oz chop, broiled and served with garlic mashed potatoes, sauteed spinach and fresh homemade warm apple sauce</i>	18.95
<i>NEW ENGLAND FISH CAKES - served with sauteed spinach and charred tomato vinaigrette</i>	14.95
<i>OVEN ROASTED BREAST OF DUCK - sweet potato spaetzle and sauteed spinach</i>	17.95
<i>PAN SEARED LOIN OF RABBIT - delicious farm raised, pan seared, then finished in the oven with vegetable stuffing over warm lentils - classic french mustard sauce</i>	18.95
<i>FOREVER BRAISED POT ROAST - tender slow roasted pot roast served on horseradish mashed potatoes and caramelized root vegetables</i>	15.95
<i>PAN SEARED SEA SCALLOPS - dry sea scallops, pan seared and served with sweet potato puree, sauteed spinach, potato crisps</i>	18.95
<i>FILET MIGNON - 10oz prime filet mignon, fresh grilled asparagus and pomme frites</i>	24.95
<i>BAVARIAN SAMPLER - our delicious pot roast, kassler rippchen (smoked pork chop), knockwurst, served with dumplings and sauerkraut</i>	18.95
<i>TIROLER SCHNITZEL - breaded cutlet, white wine and mushroom sauce topped with bubbling Jarlsberg cheese, homemade potato pancakes and seasonal vegetables</i>	15.95
<i>JAEGER SCHNITZEL - breaded cutlet covered generously in a sauce of fresh mushrooms, bacon, mild onions, red and green peppers, fresh mashed potatoes and creamed spinach</i>	15.95
<i>CHICKEN RUSTICA - our own take on a classic, pan sauteed chicken breast, finished in the oven with fresh tomato, basil and mozzarella cheese served over penne pasta</i>	14.95
<i>GRILLED BLACK ANGUS SIRLOIN STEAK - creamed spinach and baked potato</i>	24.95

Every Wednesday is

LOBSTER NIGHT

Choice of Soup or Salad, 1 1/2 lb Steamed Lobster with Potato and Vegetable

\$19.95

no coupons or other promotional discounts valid with this offer