



**Aurora's Street Sale
Favourite**

Schnitzel on a Bun

\$10.00



DESSERTS

APPLESTRUDEL

An Austrian speciality made in house
slice 10.00 - small strudel 25.00

CREME ROTHSCHILD 10.00

Bavarian custard served with raspberry
sauce

CREME CARAMEL 9.00

Vanilla custard topped with caramel
sauce



**Graystones
Schnitzels are back!**



**Take home only
905-727-9561**

MASON JARS

GOULASH SOUP 11.00

CAESAR DRESSING 11.00

HOUSE DRESSING 11.00

CRANBERRY SAUCE 11.00

**Thursday to Sunday
4 to 8pm**

905-727-9561

Graystones Restaurant

14889 Yonge Street, Aurora, Ontario
www.graystonesrestaurant.ca

APPETIZERS, SOUP & SALADS

GARLIC BREAD 8.00 with cheese 10.00
6 pieces

BRUSCHETTA 10.00
4 pieces

HEARTY GOULASH SOUP 10.00
A Hungarian style pork and potato soup

CAESAR SALAD 10.00
Served with our creamy homemade
caesar dressing

HOUSE SALAD 10.00
Served with our homemade dressing

COMFORT FOOD & VEGETARIAN

SAUERBRATEN 18.00
German style pot roast

ROAST PORK 17.00
Braised pork done to perfection

BEEF STROGANOFF 18.00
Slivers of beef tenderloin in a paprika
cream sauce enhanced with mushrooms
and caramelized onions

SOLE FLORENTINE 17.00
Grilled, topped with a spinach cream sauce

GRAYSTONES PENNE CHEESE 17.00
Pasta in an Alfredo sauce, enhanced with a
medley of cheese

VEGETARIAN SCHNITZEL 15.00
Breaded soy schnitzel topped with
eggplant, spinach, tomato sauce and
cheese

ENTREES

PORK WIENER SCHNITZEL 15.00
Done in traditional manner

PORK HUNTER SCHNITZEL 16.00
Sauteed with mushrooms, caramelized
onions, bacon, parsley and demi glace
sauce

PORK MUSHROOM SCHNITZEL 16.00
Sauteed with mushroom in a demi glace
cream sauce

PORK GRAYSTONE SCHNITZEL 16.00
Sauteed with sundried tomatoes, capers,
green peppercorns and basil in a demi glace
sauce

PORK HUNGARIAN SCHNITZEL 16.00
Breaded, topped with tomato sauce,
enhanced with bell peppers, mushroom,
tomatoes and chilies

PORK FRANZ JOSEF SCHNITZEL 16.00
Breaded, stuffed with sautéed mushrooms
and cheese

PORK MARIA THERESA SCHNITZEL 16.00
Breaded, stuffed with spinach, brie, bacon
and caramelized onions

CHICKEN SCHNITZEL 15.00
Thinly pounded breaded and fried

CHICKEN CORDON BLEU 16.00
Breaded, stuffed with black forest ham and
swiss cheese

CHICKEN LEMONI 16.00
Sauteed and served in a lemon cream sauce

**CHICKEN WALDVIERTLER
SCHNITZEL** 16.00
Sauteed and served in a spinach cream
sauce

CHICKEN PARMIGIANA 16.00
Breaded and topped with tomato sauce,
Swiss and parmesan cheese

Entrees served a la carte
add any individually priced
sides to create your own
meal

BON APETITE !

SIDES

**MASHED POTATOES, JASMINE RICE,
VEGETABLES** 5.00

**RED CABBAGE, SAUERKRAUT, SPAETZLE,
POTATO PANCAKES, FRENCH FRIES, BREAD
DUMPLING (SERVIETTEN KNOEDEL)** 6.00

SAUCES

MUSHROOM SAUCE 6.00
A demi glace sauce with mushrooms and
cream

HUNTER SAUCE 6.00
Demi glace enhanced with mushrooms,
caramelized onions, bacon and parsley

GRAYSTONES SAUCE 6.00
Demi glace with sundried tomatoes,
capers, green peppercorns and basil

LEMONI SAUCE 6.00
A lemon cream sauce

WALDVIERTLER SAUCE 6.00
A spinach cream sauce

TOMATO SAUCE 6.00
Our homemade sauce