

Mother's Day Menu

STARTERS

SMOKED SALMON
served with Wasabi Mayo 11.00

BRUSCHETTA
a little treat for the table 9.00

PORTOBELLINI
marinated flash grilled, then stuffed with savory cheese stuffing, lightly breaded mushroom caps served with Tartar sauce and lotus root chips 11.00

CAMEMBERT
breaded, fried, served with Chipotle-raspberry sauce 11.00

GOULASH SOUP
a hearty delight 8.00

FRENCH ONION SOUP
with a Swiss and cheddar cheese crown 8

HOUSE SALAD
tender greens with our famous house dressing 7.00

CAESAR SALAD
romaine lettuce with house-made croutons and Parmesan petals 7.00

SPINACH SALAD
with honey-mustard dressing, mushrooms, house made croutons and cheddar cheese 7.00

FISH

SOLE "ALMONDINE"
grilled with a lemon butter sauce enhanced with almonds served with mashed potatoes and vegetables 26.00

HALIBUT GRENOBLOISE
topped with lemon butter sauce enhanced with capers, caramelized onions and parsley, served with Jasmine rice and vegetables 28.00

PASTA

GRAYSTONES PENNE CHEESE
in an Alfredo sauce with four cheeses, baked and served with Bruschetta bread 20.00

FETTUCCHINE DIAVOLO
in a spicy tomato sauce with jumbo shrimps, served with Garlic bread 26.00

FUSSILI MONA LISA
with morsels of chicken breast, mushrooms, sun-dried tomatoes and spinach in a tomato cream sauce, served with Garlic bread 25.00

COMFORT FOOD

SAUERBRATEN
served with mashed potatoes and red cabbage 26.00

VEGETARIAN

VEGETARIAN SCHNITZEL "PARMIGIANO STYLE"
Breaded Soy Schnitzel, topped with grilled eggplants, spinach, tomato sauce and four cheeses served with sweet potato fries 22.00

**WE FEATURE GOURMET TO GO
ON OUR ENTIRE MENU**

PORK SCHNITZELS

WIENER SCHNITZEL (MADE FROM PORK)
done in traditional manner served with mashed potatoes and vegetables 22.00

CHAMPIGNON SCHNITZEL
in a delicate mushroom cream sauce served with Spätzle and vegetables 26.00

HUNTER SCHNITZEL
in a demi glace sauce enhanced with bacon, caramelized onions, mushrooms and parsley served with Spätzle and vegetables 26.00

GRAYSTONE SCHNITZEL
in a demi glace sauce enhanced with sun-dried tomatoes, capers, green peppercorns and fresh basil, served with Jasmine rice and vegetables 24.00

MARIA THERESIA SCHNITZEL
breaded, fried, stuffed with caramelized onions, Brie, bacon, spinach and Parmesan, served with mashed potatoes and vegetables 26.00

FRANZ JOSEF SCHNITZEL
breaded, fried, stuffed with mushrooms and topped with Swiss cheese, served with potato pancakes and vegetables 26.00

HUNGARIAN SCHNITZEL
breaded, fried and topped with a tomato sauce enhanced with sweet bell peppers, tomatoes, mushrooms and chillies served with french fries 26.00

CHICKEN SCHNITZELS

CHICKEN SCHNITZEL
served with Caesar Salad 22.00

CHICKEN WIENER
served with mashed potatoes and vegetables 22.00

CHICKEN LEMONI
boneless chicken breast in a tangy lemon cream sauce served with Jasmine rice and vegetables 26.00

CHICKEN CAESAR
Caesar salad and grilled chicken breast served with grilled tomato and garlic bread 25.00

CHICKEN PARMIGIANA
breaded, fried, topped with tomato sauce, Swiss cheese and Parmesan cheese then baked and served with fettuccine pasta 26.00

CHICKEN CORDON BEU
breaded, fried, stuffed with ham and Swiss cheese served with mashed potatoes and vegetables 26.00

CHICKEN GRILLEE
served with fresh fruits, House salad and Bruschetta 25.00



**Gluten free options available there may be a \$3.00 substitute charge applicable
(No substitutes today only side orders. We appreciate your understanding)**

MOTHERSDAY MENU

- SPECIAL COCKTAILS -

MORNING GLORY

Champagne and Orange juice 8.00

BELLINI

Champagne and peach nectar 8.00

LUNCH SPECIALS

available from 12.00 to 3.00

4 CHEESE OMELETTE

served with house salad 14

FRENCH TOAST

with fresh Strawberry sauce 13

DINNER SPECIALS

available from 3.00 to 8.00

SWISS CALF'S LIVER

slivers of liver, onions in a demi glace sauce served with Mashed potatoes and vegetables 26

VEAL MARSALA

3 tender pieces of veal scallopini in Marsala sauce with mushrooms served with Jasmine rice and vegetables 26

