

DINNER

Salads

Tossed Green Salad served with Danish havarti cheese, tomatoes, home pickled cucumbers, eggs, ranch & balsamic vinaigrette dressing served on the side, and choice of topping:

Canadian Bay Shrimp	\$ 15.95
Poached Salmon (served cold)	15.95
Tuna Salad	13.95
Crab Salad	14.95
Chicken Breast	12.95
Danish Ham	11.95
Turkey Breast	11.95

French Brie Napoleon

Flaky puffpastry with brie, served with rasperrysauce and fruit. \$ 12.95

Fruit Plate

Four delicious kinds of seasonal fruits served with havarti cheese, ice cream & breads. . . \$ 12.95

Cheese Celebration

Mild Danish havarti cheese, French brie, Danish saga, blue cheese, fresh fruit
& homemade breads & pumpernickel \$ 19.95



Appetizers

Smoked Scottish Salmon with Dill Sauce \$ 8.95

Home-pickled Herring..... \$ 8.95

Vol au Vent

Flaky puff pastry shells with crab salad \$ 8.95

Chicken Liver Paté..... \$ 8.95

DINNER

All entrées include soup or salad (ranch, balsamic vinaigrette, blue cheese or honey-dill dressing)

Mini Smörgåsbord

Dinner & Appetizers

Pickled herring, Dover sole, smoked Scottish salmon, crab salad,
roast beef, home-made liver pate, cheese & fruit.

Served at your table for two or more.

\$29.95 per person

Fish & Vegetables

Dover Sole Hollandaise

Sautéed and served with tropical fruit salsa, stir-fry vegetables,
potato & hollandaise sauce \$16.95

Dover Sole Almondine

Breaded filet of sole with almonds, vegetables & remoulade on the side \$16.95

Salmon Hollandaise

Served with stir-fry vegetables, potato & hollandaise sauce. \$15.95

Smoked Scottish Salmon with Dill Sauce

Lot's of smoked Scottish salmon served on a bed of lettuce with dill sauce,
capers, havarti cheese, cream cheese and homemade bread. \$16.95

Salmon Fettuccine

Seared salmon served with fettuccine in lemon caper alfredo sauce \$15.95

Tiger Shrimp Fettuccine

Served with fettuccine in lemon caper alfredo sauce \$15.95

Herring Fillets

Home-pickled fillets served with boiled hot potato and pumpernickel. \$14.95

Homemade Quiche of the Day

With stir-fry vegetables and Hollandaise. \$13.95

Stir-Fry Vegetable Fettuccine

Served with alfredo sauce \$13.95

Vegetable Plate

Stir-fry vegetables, boiled potato & dill sauce \$12.95

DINNER

All entrées include soup or salad (ranch, Italian, balsamic vinaigrette or dill dressing)

Rib-Eye Steak

10 oz. Prime Cut Beef served with stir-fry vegetables,
sautéed mushrooms & onions, potato & a jeau sauce.....\$22.95

Meat & Poultry

Hakkebøf

8 oz. ground beef steak (ground in this kitchen), garlic mashed potatoes
and sautéed onions. \$15.95

Hungarian Goulasch

Tender beef in mild paprika sauce served with mashed potatoes. \$17.95

Jaeger Schnitzel

Served with sautéed mushrooms, gravy, potato & red cabbage \$17.95

Schnitzel

Pork steak, breaded & sautéed, served with stir-fry vegetables,
boiled potato & red cabbage. \$16.95

Homemade Sausage

Made from lean and flavorful pork, served with red cabbage, potato & bordelaise \$14.95

Chicken Fettuccine

Sautéed chicken breast and served with fettuccine alfredo \$13.95

Lemon Chicken

Served with garlic mashed potatoes, vegetables & a mild lemon sauce. \$14.95

Curry Chicken

Chicken breast with mushrooms, basil, vegetables & potatoes in a mild curry sauce. . . \$14.95

Vol au Vent (Tarteletter)

Flaky puff pastry shells with choice of fillings in cream sauce
Chicken & asparagus \$14.95
Shrimp & asparagus \$14.95
Crab salad \$14.95