

BREAKFAST

Rib-Eye Steak

8 oz. prime cut, tender and juicy, served with potatoes, eggs, bread & a surprise. \$30.95

New York Steak

8 oz. prime cut, tender and juicy, served with potatoes, eggs, bread & a surprise. \$26.95

Andersen's Homemade Sausage

Made from fresh ground pork (ground in this kitchen) and served with potatoes, eggs, bread & surprise. \$12.95

Good Morning Breakfast

Bacon, eggs, ham, cheese, fruit, potatoes and surprise (52 kroner) \$10.95
Or no meat \$10.95

Smoked Scottish Salmon with Dill Sauce

Smoked salmon, Danish havarti cheese, capers, dill sauce built on top of toast, and served with eggs of your choice. \$14.95

Hakkebøf

Ground sirloin steak (ground in this kitchen), served with eggs of your choice, country potatoes and surprise \$12.95

David's Special Breakfast Sandwich

Danish ham, eggs, cheese in toasted bread served with potatoes. \$9.95

Andersen's Quiche

Light, fluffy quiche of the day served with fruit, potatoes, bread & surprise. \$13.95

No Egg European Breakfast

Ham, cheese, homemade liver paté, French bread and surprise. \$13.95

Andersen's Oatmeal Jazzercise

Soft oatmeal, served with raisins, brown sugar, and cinnamon \$8.95

Breakfast Burrito from Puebla

Tasty burrito with ham, bacon, bell pepper, onions, eggs, cheddar and mozzarella cheese, served with potato, fruit salsa and sour cream on the side. \$9.95

All egg dishes (excluding quiche) egg white only, add \$1.50

BREAKFAST

Belgian Waffles

- Served with fruit, syrup & surprise. \$9.95
Add whipped cream \$2.00

Tivoli Toast

- Like French Toast but with baked-in cream cheese, cinnamon & apples. \$9.95
With a side of eggs \$13.95

Eggs Benedict

- Served with Danish ham, poached eggs, hollandaise all on toasted English muffin 11.95
Or with turkey 11.95 or with poached salmon. 14.95

Omelette "Surprise"

- Danish havarti cheese with homemade raspberry jam. \$11.95

Cheese Plate

- Havarti cheese, French brie, Danish saga, bread & surprise. \$13.95

Andersen's Fruit Plate

- Four delicious kinds of seasonal fruit served with havarti cheese,
a scoop of vanilla ice cream, bread and surprise. \$13.95

Andersen's Omelettes

Each served Andersen's crispy style with potatoes, bread & surprise.

- Poached Salmon, Cilantro & Cheese served with lemon sauce. \$16.95
Homemade Sausage, Tomato, Mushroom & Cheese 12.95
Denver Omelette (ham, bell pepper, mozzarella, cheddar cheese) 10.95
Ham, Mushroom & Cheese 10.95
Turkey, Basil, Mushroom & Cheese. 10.95
Vegetables & Cheese 9.95
Fresh Basil, Mushroom & Cheese 9.95
Mushroom & Cheese. 9.95
Tomato, Basil & Cheese 9.95
Havarti Cheese. 12.95
French Brie 13.95

Egg whites only, add \$1.50 Add avocado 1.95 Extra side of potatoes \$3.95

Other Breakfast Ideas

Strawberries and Cream (in season)

- Served with a croissant \$9.95

Four Assorted Pastries

- Danish, strudel, etc. \$14.95

Substitutions with fruit add \$1.95

LUNCH

Andersen's Sandwiches Galore

Served with coleslaw and on your choice of today's fresh breads (ask your server)

Hot Sandwiches

Roast Beef	\$9.95
With tomato, onions and melted cheese	
Reuben	9.95
Corned beef, Havarti cheese, sauerkraut	
Ham, Cheese & Pineapple Melt	8.95
(Croque Monsieur)	
Chicken Breast	8.95
With tomato, onions, and pickled cucumber	
Homemade Sausage	8.95
With tomato, onions and mushrooms	
Vegetable Cheese Melt	7.95
With bellpepper, onions, mushrooms	

Cold Sandwiches

Club Sandwich	\$9.95
Ham, turkey, bacon & tomato	
Crab Salad	12.95
Homemade, light & fluffy crab salad	
Danish Ham	7.95
Roast Beef	9.95
Bacon, Lettuce, Tomato & Avocado	8.95
Tuna Salad (Homemade)	8.95
Turkey Breast	7.95
Cheese (Danish Havarti)	9.95

Add Avocado for \$1.95

Danish Smørrebrød

Traditional open-face Danish sandwiches

Smoked Scottish Salmon

Smoked salmon, Danish havarti cheese, capers, dill sauce, built on top of chef's toast . . . \$13.95

Pickled Herring

Viking platter with lots of homepickled herring, onions, dill sauce, hot potato served on pumpernickel . . . \$15.95

Fiskefilet with Remoulade	14.95
Filet of fish with relish sauce and shrimps	
Canadian Bay Shrimp	14.95
A bountiful serving of shrimp on homemade bread	
Homemade Chicken Liver Paté	\$10.95
With pickled cucumber & red cabbage	

Roast Beef	12.95
With Remoulade, onions and pickled cucumbers	
Turkey Breast	10.95
With pickled cucumbers & red cabbage	
Danish Havarti Cheese	12.95
With pickled cucumbers	

French Brie Napoleon

Flaky puffpastry with brie, served with rasperrysauce and fruit \$11.95

Fruit Plate

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

Cheese Celebration

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

LUNCH

Entrées

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

Salmon Hollandaise

Served with fresh vegetables, potatoes & hollandaise sauce \$ 16.95

Sole Hollandaise

Filet of local Petrole sole served with vegetables, potatoes & hollandaise sauce \$ 18.95

Sole Almondine

Breaded filet of local Petrole sole with almonds, vegetables & remoulade on the side . . . \$ 18.95

Rib-Eye Steak Scandinavia

8 oz. prime cut beef, served with seasonal vegetables, glazed onions and mushrooms,
boiled potato and a bourdelaise reduction broth sauce \$ 30.95

New York Steak

8 oz. prime cut beef, served with seasonal vegetables, glazed onions and mushrooms,
boiled potato and a bourdelaise reduction broth sauce \$ 26.95

Hakkebøf

8 oz. ground beef steak (ground in this kitchen), garlic mashed potatoes
and sautéed onions. \$ 13.95

Hungarian Goulasch

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

Schnitzel

Pork steak, breaded & sautéed, served with red cabbage and vegetables \$ 15.95

Homemade Sausage

Made from lean and flavorful pork, served with red cabbage, potato & bordelaise \$ 13.95

Lemon Chicken

Chicken breast with garlic mashed potatoes & a mild lemon sauce \$ 13.95

Curry Chicken

Chicken breast with mushrooms, basil, vegetables & potatoes in a mild curry sauce. \$ 13.95

Vol au Vent (Tarteletter)

Flaky puff pastry shells with choice of fillings in cream sauce
Chicken & asparagus \$ 13.95
Shrimp & asparagus \$ 14.95
Crab salad \$ 14.95

Vegetable Plate

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

LUNCH

Mini Smörgåsbord

Pickled herring, crab salad, smoked salmon, cheese, fruit, different cold cuts, homemade liver paté, warm surprises, served at your table for two or more

\$29.95 per person

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	\$ 14.95	Chicken Breast	12.95
Salmon	14.95	Danish Ham	12.95
Tuna Salad	13.95	Turkey Breast	12.95
Crab Salad	14.95		

The Elegant Eggs

Andersen's Quiche

Light, fluffy quiche of the day served with a tossed green salad.....\$ 13.95

Andersen's Omelettes

Served crispy style with today's salad and bread. With green salad add \$3.95. Egg whites only add \$1.50

Salmon Omelette with cilantro, tomato and cheese, lemon sauce and fruit chutney.	\$ 16.95
Shrimp Omelette with cilantro, tomato and cheese, lemon sauce and fruit chutney.	15.95
Ham, Mushroom & Cheese	10.95
Turkey, Basil, Mushroom & Cheese	10.95
Homemade Sausage, Tomato, Mushroom & Cheese	12.95
Fresh Basil, Mushroom & Cheese	9.95
Vegetables & Cheese	9.95
Havarti Cheese	12.95
French Brie	13.95
Soup of the Day	\$5.95
Soup and Salad	8.95

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	\$14.95
Salmon	14.95
Tuna Salad	13.95
Crab Salad	14.95
Chicken Breast	12.95
Danish Ham	12.95
Turkey Breast	12.95

Add Avocado for \$1.95

French Brie Napoleon

Flaky puffpastry with brie, served with rasperrysauce and fruit. \$11.95

Fruit Plate

Four delicious kinds of seasonal fruits served with havarti cheese, ice cream & breads. . . \$13.95

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. \$32.95 per person

Fish & Vegetables

Sole Hollandaise

Local Petrole sole sautéed and served with tropical fruit salsa, stir-fry vegetables,
potato & hollandaise sauce \$ 18.95

Sole Almondine

Breaded filet of local Petrole sole with almonds, vegetables & remoulade on the side . . . \$ 18.95

Salmon Hollandaise

Served with stir-fry vegetables, potato & hollandaise sauce. \$ 16.95

Shrimps and Scallops

Mexican white shrimp grilled and sautéed served with vegetables and wine-caper sauce. . \$ 21.95

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. \$ 17.95

Salmon Fettuccine

Seared salmon served with fettuccine in lemon caper alfredo sauce \$ 16.95

Shrimp Fettuccine

Mexican white shrimp served with fettuccine in lemon caper alfredo sauce. \$ 18.95

Herring Fillets

Home-pickled fillets served with boiled hot potato and pumpernickel. \$ 15.95

Homemade Quiche of the Day

With stir-fry vegetables and Hollandaise. \$ 14.95

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 Scandinavia

8 oz. prime cut beef, served with seasonal vegetables, glazed onions and mushrooms, boiled potato and a bourdelaise reduction broth sauce.....\$30.95

Meat & Poultry

New York Steak

8 oz. prime cut beef, served with seasonal vegetables, glazed onions and mushrooms, boiled potato and a bourdelaise reduction broth sauce \$26.95

Hakkebøf

8 oz. ground beef steak (ground in this kitchen), garlic mashed potatoes and sautéed onions. \$13.95

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. \$15.95

Homemade Sausage

Made from lean and flavorful pork, served with red cabbage, potato & bordelaise \$13.95

Chicken Fettuccine

Sautéed chicken breast and served with fettuccine alfredo \$13.95

Lemon Chicken

Served with garlic mashed potatoes, vegetables & a mild lemon sauce. \$13.95

Curry Chicken

Chicken breast with mushrooms, basil, vegetables & potatoes in a mild curry sauce. \$13.95

Vol au Vent (Tarteletter)

Flaky puff pastry shells with choice of fillings in cream sauce
Chicken & asparagus \$13.95
Shrimp & asparagus \$14.95
Crab salad \$14.95

DESSERTS & BEVERAGES

Andersen's Big Sundae

Homemade Vanilla Ice Cream served in a raspberry sauce with whipped cream, fresh fruit and meringue....\$8.95

Rødgrød med Fløde

(Danish fruit compote) served with cream....\$8.95

Port Wine Float

Homemade vanilla ice cream, Madeira, ruby or tawny port, a tad of whipped cream, served with a meringue....\$10.95

Fine Wines

Representing wineries such as:

FOXEN - Santa Maria • ST. SUPERY - Napa

SAWYER CELLARS - Napa • PAVI - Napa

RIESLING - Germany • ALDEGHERI - Italy

SEGHEISIO - Sonoma • CARNEROS CREEK - Napa

RENARD - St. Helena

& EXQUISITE PORT from Portugal

(ask your waiter for wine card)

Viking Mimosa \$8.95 or 2 for 12.00

Bloody Mary, wake up call 8.95

Coffees & Chocolates

Andersen's Special Coffee \$2.95

Cappuccino, Café Latté 4.00

Ask for flavors (hot or iced)

Espresso 3.50

Mocha (Hot or Iced) 4.95

Mint Mocha 5.50

Homemade Hot Chocolate 4.95

Homemade Mint Hot Chocolate 5.50

Euro Iced Coffee/Espresso

with vanilla ice cream 6.50

Euro Iced Chocolate

with vanilla ice cream 6.50

Beers

Stella Artois \$4.95

Carlsberg 4.95

Carlsberg Elephant 4.95

König Pilsener, Germany 4.95

Franziskaner, German Heffeweissen 4.95

Firestone 4.95

Heineken 4.95

Guinness 4.95

Amstel Light 4.95

Buckler (non-alcoholic) 4.95

Teas

Chai Tea Latté \$4.00

Orange Tea Latté \$4.00

Tea (Breakfast or Herb) 2.95

*English Breakfast, Earl Grey, Chamomile,
Mint, Green, Lemon Ginger, Raspberry*

Hot Apple Cider 3.00

Cold Drinks

Italian Creme Sodas \$4.95
vanilla, strawberry, peach, coconut

Apple Juice 3.95

Cranberry Juice 3.95

Pellegrino 5.95

Sodas, Iced Tea, Lemonade 2.95

Fresh Squeezed Orange Juice 3.95

Purchasing pastries for enjoyment at our tables includes a plate charge. We honor MasterCard, Visa and American Express credit cards.

Sorry, no personal checks! Minimum charge \$3.00 per person. We reserve the right to add gratuity.

We are not responsible for lost items. We reserve the right to refuse service to anyone.

W I N E S

WHITE WINES

	<u>glass</u>	<u>bottle</u>
Chenin Blanc		
2006 Foxen Vineyard, Erensto Wickenden	8.95	33.00
White Bordeaux		
2006 Duc de Castellac, Cotes de Bergerac	7.95	27.00
Chardonnay		
2006 Wolff Vineyards, Edna Valley	7.95	30.00
2006 Bouchaine, Carneros, Napa	7.95	30.00
2005 Bennett Family, Russian River	8.95	28.00
Sauvignon Blanc		
2006 St. Supery, Napa	8.95	36.00
2006 Sawyer Cellar, Napa	8.95	32.00
2006 Joel Gott, Oakville	7.95	25.00
Pinot Grigio		
2004 Aldegheri del Veneto, Italy	8.95	30.00
2006 Pavi, Napa	7.95	28.00
Riesling		
2004 Liebfraumilch, Rheinessen, Germany	7.95	26.00
Champagne		
Champagne du maison	7.95	24.95

RED WINES

Syrah		
2005 Renard California Syrah, St. Helena	8.95	33.00
2005 Syrah Consilience, Santa Maria	8.95	30.00
2005 Petite Syrah, Michael David Winery, Lodi		36.00
2004 6th Sense, Michael David Winery, Lodi		27.50
Pinot Noir		
2006 Foxen Vineyard, Santa Maria		59.00
2007 McManis Family Vineyard, San Joaquin Valley	6.95	24.00
2005 Addamo, Santa Barbara County, Lompoc	11.50	39.95
Merlot		
2003 Ceago Vinegarden Organic, Mendocino	9.95	39.95
Cabernet Sauvignon		
2006 Rutherford Ranch, Napa	7.95	28.00
2005 Twenty Bench, Napa	7.95	26.00
2002 Ceago Vinegarden Organic, Mendocino		45.00
Zinfandel		
2006 Seghesio Zinfandel, Sonoma	8.95	33.00
Italian Wines		
2000 Le Pietre Santambrogio, Italy		33.00
2001 Sengia Rossa, Aldegheri Italy		35.00

DESSERT & PORT WINES

2005 Bouchaine Late Harvest Chardonnay		
Amber color and luscious, sweet essence with honey-apricot fragrance	6.95	35.00
1997 Vintage Quinta Do In Fantado		
Aroma and flavor of grape, raisin, raspberry	14.95	95.95
La Grima Porto		
Fantastic white port, smooth and rich	7.95	39.95
Porto Calvares Tawny Port		
Spicy, well-rounded	5.95	27.95
Grahams Oporto Ruby		
Fruity, red raspberry and a little cinnamon	5.95	27.95
Madeira Malmsey		
Exceptional, from the Old World	7.95	49.00