

Soup & Salad

Onion Soup Au-Gratin - \$7.00 Soup of the Day - \$4.00 House Salad - \$4.00

Appetizers & A-La-Carte Fare

Potato Pancakes - Homemade Potato Pancakes served with Apple Sauce - **\$5.00**

Shrimp Cocktail - Chilled Shrimp served with house-made Cocktail Sauce - **\$10.00**

Maassmann's Escargot - Broiled with Garlic, Butter and Herbs - **\$10.00**

Baked Brie – Served on Roesti Potatoes with Brandied Apples

Appetizer size - \$7.00 Entrée size - \$13.00

Crab Cakes - Blue & Alaskan Snow Crab Cakes w/Sauce Remoulade - **\$10.00**

Fish & Chips – Deep-fried Cod and Chips - **\$12.00**

Fried Calamari – Fried Golden Brown with a spicy Red Sauce - **\$10.00**

Ravioli of the Day – Appetizer size - **\$8.00** Entrée size - **\$15.00**

Blackhead Burger and Fries - Served with or without Cheese - **\$11.00**

Baby Back Ribs – BBQ Pork Ribs – Served with Potatoes and Vegetable - **\$16.00**

Wurst Platter – Bratwurst and Weisswurst served with Potatoes and Red Cabbage - **\$15.00**

Cesar Salad – Romaine Lettuce with Home-made Dressing & Croutons - **\$8.00**

w/chicken \$10.00

Great Meals take time to prepare.

Your Patience is appreciated.

Contemporary Entrée Selections

Pork Osso Bucco – Braised Pork Shank with Red Wine Vegetable Sauce - **\$25.00**

N.Y. Strip Steak - With choice of Mushrooms and Onions or Au Poivre - **\$26.00**

Filet Mignon - Broiled to your preference and served with a Red Wine Demi-Glace - **\$29.00**

Calves Liver - Sautéed and Garnished with Caramelized Onions and Bacon served with Potatoes and Vegetable - **\$20.00**

Chicken DuJour – Boneless Chicken Breast – Chef’s Choice Today – **Ask Your Server**

Filet of Orange Roughy - Mild Fish Filet topped with a White Wine Butter Sauce

Ask Your Server

Shrimp “A La Ulla” - Shrimp topped with our Special Sauce of Garlic & Cajun Spices served over Pasta - **\$22.00**

Salmon - Ask your Server for the evening’s preparation - **\$22.00**

German Specialties

Rouladen - Roasted Beef Rolls stuffed with Bacon and Pickle, served with Gravy **\$20.00**

Sauerbraten - Oven roasted, marinated Beef with Gravy - **\$18.00**

Jaegerschnitzel - Sautéed, breaded Pork Cutlet with Mushroom and Onion Sauce - **\$18.00**

Wienerschnitzel - Lightly breaded Veal Cutlet, seasoned and sautéed to perfection - **\$19.00**

Schnitzel a-la Holstein - Lightly breaded Veal Cutlet. topped with a fried Egg, Anchovies and Capers - **\$20.00**

CONTEMPORARY ENTRÉE SELECTIONS ARE SERVED WITH A STARCH AND VEGETABLE

GERMAN SPECIALTIES ARE SERVED WITH HOME-MADE SPAETZLE AND RED CABBAGE

ALL OF THE ENTREES ABOVE ARE SERVED WITH A CHOICE OF SOUP OF THE DAY OR SALAD
TAX & GRATUITY ARE NOT INCLUDED. 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE PEOPLE.
NO SHARING PLEASE AND NO SUBSTITUTIONS.
EXTRA PLATE CHARGE **\$8.00**

PRICING AND MENU ITEMS ARE SUBJECT TO CHANGE.
©BLACKHEAD MOUNTAIN INC 2007