

# DINNER FEATURES

Tuesday April 24, 2018

## SOUP

Lentil\* 4/6

Gazpacho\* 4/6

Split Pea\* 4/6

Mushroom Barley 4/6

\*Vegetarian

## APPETIZER

BBQ Salami 9

House Roasted Kishka 8

## ENTRÉE

*Served with cup of soup or salad. Includes choice of two sides unless indicated (\*). Sides may be substituted.*

**Broiled Lake Trout 22**

*Wild, line caught Great Lakes trout fillet broiled with lemon-garlic butter*

**Chicken Schnitzel 18**

*Thin chicken breast flash fried with a crisp crust topped with fresh lemon, arugula & parmigiano reggiano*

**Brick Chicken 18**

*Roasted under a brick until golden brown served with steak fries and brussels sprouts tossed with lemon vinaigrette (allow 20 minutes)*

**Pan Fried Lake Perch 24**

*Small perch fillets lightly breaded & quick pan fried served with griddled onions & banana peppers and tartar sauce*

**Calf's Liver & Onions 18**

*Freshest thin calf's liver gently sautéed to medium rare topped with balsamic caramelized onions*

**Shanghai Salmon 22**

*Norwegian Salmon fillet pan roasted with sweet soy braising sauce served on sushi rice with steamed spinach\**

**Hungarian Chicken Paprikash 18**

*Boneless Amish chicken breast & hand cut dumplings in our rich paprika cream sauce\* (one side)*

**Old-Fashioned Meat Loaf 18**

*Bubbe's recipe, natural gravy*

**STAGE**  
**DELI** FINE FOODS

Serving romaine lettuce exclusively from California