

Nadine's Restaurant

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SOUP DU JOUR	\$7.95	GRAVLAX	\$10.95
FRENCH ONION SOUP	\$8.25	Cured Salmon over Arugula Salad with Capers, Onions and Mustard Dill Sauce	
MESCLUN SALAD with Balsamic Vinaigrette	\$7.75	NADINE'S SHRIMP COCKTAIL	\$10.95
TRIO OF SALADS {Potato Salad, Cucumber Salad, Mesclun Salad}	\$8.50	HERRING with Sour Cream and Onions	\$9.25
ARUGULA & ENDIVE SALAD with Apples, Walnuts and Roquefort Cheese	\$8.95	FOIE GRAS TERRINE with Dried Cherry Chutney	\$17.95
CELERY ROOT with Red Beet Salad	\$8.95	PHEASANT PATE with Figs and Pork	\$9.95
KALE SALAD with Pecans, Chick Peas, Dried Cranberries, Bacon and Parmesan Cheese	\$9.95	ESCARGOT with Garlic Herb Butter	\$10.95
MUSSELS in White Wine Sauce	\$13.95	GRILLED GARLIC SAUSAGE with Warm Lentil	\$8.95
ASSORTED CHEESE PLATE with Chutney	\$16.95	HOT PRETZEL with Mustard Sauce	\$6.95

WEEKLY SPECIALS

Monday
BEEF BOURGUIGNON
served with spätzle
\$25.95

Thursday
POT AU FEU
boiled short ribs in beef broth with
boiled potatoes and leeks
\$25.95

Tuesday
RINDS ROULADEN
beef roll stuffed with pickles, onion
and bacon served with
mashed potatoes and vegetables
\$25.95

Friday
BOUILLABAISSÉ
codfish, mussels, shrimp & scallops
\$25.95

Sunday
CHICKEN CORDON BLEU
served with mashed potatoes
\$22.95

Wednesday
CASSOULET
bean stew with garlic sausage,
duck & pork
\$25.95

Saturday
BEEF GOULASH
served with spätzle
\$25.95

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
If you have any concerns regarding food allergies, please consult our service staff.

Full Dinner Menu Available at the Bar

ENTREÉS

SCALLOPS AND SHRIMP PROVENCAL with Rice and Peas	\$26.95
SALMON FILET with White Beans and Haricots Verts in a White Wine Sauce	\$23.95
SAUTÉED COD served with Creamy Lentils	\$22.95
ROASTED DUCK A LA'ORANGE served with potato and vegetable	\$28.95
½ OVEN ROASTED CHICKEN with Natural Gravy and French Fries	\$18.95
JÄGERSCHNITZEL Breaded Pork or Chicken with a brown mushroom sauce, served with Red Cabbage and Spätzle	\$22.95
WIENERSCHNITZEL Breaded Pork or Chicken with chilled cucumber salad and potato salad	\$20.95
TRIO OF SAUSAGES {Weisswurst, Garlic Sausage, Bratwurst} with Sauerkraut	\$18.75
SAUERBRATEN with Spätzle and Red Cabbage	\$25.95
BUTCHERS PLATE {Smoked Pork, Weisswurst, Frankfurter, Bratwurst, Sauerkraut, Boiled Potatoes}	\$25.95
PAN SEARED SIRLOIN STEAK with Choice of Pepper, Red Wine or Roquefort Sauce	\$28.95
VENISON OSSO BUCCO with Red Cabbage and Spätzle	\$33.95
HAMBURGER	\$13.95
SPÄTZLE MAC AND CHEESE Flour and Egg Noodles with Carmalized Onions and Swiss Cheese	\$13.95
NADINE'S VEGAN PLATTER {Chefs Daily Selection}	\$16.95

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PASTAS

BLUE CRAB RAVIOLI with Mushroom Sauce	\$23.50
SPAGHETTI with Shrimp, Tomato and Basil	\$22.50

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SIDE DISHES

Mashed Potatoes	\$5.00
Haricots Verts	\$6.00
Shaved Brussel Sprouts	\$6.50
French Fries	\$5.00
Spätzle	\$5.00
Potato Pancakes	\$6.00