

## SPECIALS

**Soup of the day** – Corn Chowder \$ 5.95

### APPETIZERS

**Pretzel Crusted Pickle Chips** – dill pickles coated with flour, egg and pretzel crumbs fried to a golden crisp and served with mustard sauce \$ 8.95

**Sampler Platter** – onion rings, chicken fingers, fried kreplach and mini potato pancakes with honey mustard dipping sauce \$10.95

**Warm Beet and Lentil Salad** – with goat cheese, chopped walnuts and scallions over mixed greens with apple cider vinaigrette dressing \$11.95

### ENTREES

**Chicken Cordon Bleu a la Pastrami King** – breaded chicken breast stuffed with Pastrami and Swiss cheese in a light creamy white wine sauce served with garlic mashed potatoes and asparagus spears \$20.95

**Jumbo Shrimp Greek Style** – sautéed with lemon, garlic and oregano with diced tomato garnish and served over toasted almond cous cous sprinkled with crumbled Feta cheese \$22.95

**Rib Eye Steak Au Poivre** – pan seared and crusted with cracked peppercorn in a sherry demi-glaze with pan roasted potatoes and sautéed spinach \$27.95

**Sautéed Chicken Livers** – chicken livers sautéed with onions and served with garlic mashed potatoes \$16.95

{All above entrees served with house salad}

NO SUBSTITUTIONS PLEASE

**Black Bean, Edamame and Wheat Berry Salad** – served over mixed field greens with grilled chicken, sun dried tomato and red onion and tossed in an olive oil and red wine vinegar dressing \$15.95

**Mini Deli Sandwich Trio** – Hot Pastrami, Corned Beef and Brisket of Beef served on three junior rolls with our homemade French fries \$16.95

### Desserts

Lemon Mousse Cake, Raspberry Almond Cake, Coconut German Chocolate Cake, Tiramisu Cheesecake, Peanut Butter Blast, Red Velvet Cake, Dulce De Leche, Triple Chocolate Mousse Cake, New York Cheesecake, California Carrot Cake, Seven Layer Cake, Apple Strudel, Cherry Cheese Strudel, Bread Pudding, Noodle Pudding, Rice Pudding and Rugelach