

DINNER MENU

Summer 2017

5:30 PM to 10:00 PM

APPETIZERS

CRISPY CRAB CAKES	\$17.00	SMOKED SALMON PLATE	\$17.50
<i>fresh homemade crab cakes, chipotle mayo and assorted field greens</i>		<i>locally smoked, dill cream cheese toast points and capers</i>	
ESCARGOT BOURGUIGNON	\$16.50	*BLACKENED TUNA SASHIMI	\$17.50
<i>half dozen imported snails in their shells, served in a herb butter with garlic bread</i>		<i>blackened tuna, Asian slaw and spicy lemongrass dressing</i>	
STEAK TARTAR	\$17.00	BÜNDER TELLER	\$17.50
<i>spiced raw ground sirloin and German rye bread</i>		<i>air-dried beef from Graubünden, Gruyère cheese and German rye bread</i>	

SOUPS

SOUP DU JOUR	\$7.00	HUNGARIAN GOULASH SOUP	\$8.50
FRENCH ONION SOUP	\$7.50		

SALADS

*PEPI'S HOUSE SALAD	\$12.75	CAESAR SALAD	\$12.50
<i>mixed field greens, candied walnuts, feta cheese avocado, mandarin segments and balsamic vinaigrette</i>		<i>Romaine lettuce tossed in our homemade Caesar dressing with croutons and parmesan cheese.</i>	
*BABY BEET SALAD	\$15.00	GRILLED PEACH & SPECK SALAD	\$17.00
<i>baby arugula, crispy apples, carrots, blue cheese, oven roasted golden and red beets and balsamic vinaigrette</i>		<i>fresh grilled peach, shaved speck, arugula, shaved Manchego, and broken vinaigrette (oil and vinegar)</i>	

FISH

BONELESS IDAHO TROUT	\$30.00	*CORVINA SEA BASS	\$35.00
<i>Yukon gold potato hash, creamed spinach</i>		<i>root vegetable purée, roasted cherry tomatoes and sautéed spinach</i>	
*BLACKENED SCOTTISH SALMON	\$35.00		
<i>Beluga lentils, roasted butternut squash and lemon-caper butter and wilted greens</i>			

ENTREES

***TWO - DOUBLE VEAL OR PORK BRATWURST** \$26.00

Yukon gold mashed potatoes, red cabbage, sauerkraut and brown gravy

***CHICKEN COQ AU VIN** \$30.00

herb roasted fingerling potatoes, wilted greens and natural jus

JÄGERSCHNITZEL \$32.00

veal medallions, wild mushroom sauce, Spätzle and red cabbage

WIENERSCHNITZEL \$31.00

4oz. breaded veal cutlet, roasted new potatoes, braised red cabbage

***PEPPER STEAK "MADAGASKAR"** \$39.00

center-cut beef tenderloin, herb roasted fingerling potatoes, grilled asparagus, and peppercorn sauce

STEAK "MONTEGO" \$39.00

Two - 4oz Beef tenderloins, grilled vegetables, Yukon Gold potato hash and balsamic reduction

***BEEF STROGANOFF** \$35.00

tender filet tips in a demi-glace sauce with onions, bell peppers, mushrooms and German pickles, served with Spätzle and red cabbage

BRAISED PORK SHANK \$31.00

in its own juice with Spätzle and sauerkraut

HUNGARIAN VEAL GOULASH \$29.50

tender veal stew, Spätzle and red cabbage

VEAL ALA SHEIKA \$32.00

veal medallions, sautéed cherry tomatoes, baby spinach, mushrooms and lemon juice

***COLORADO LAMB RACK** \$39.00

parsnip purée, lemon Brussels sprouts, frisèe natural jus

BRAISED SHORT RIBS \$34.00

7 hour braised short ribs, root vegetable purée, and lemon Brussels sprouts and natural jus

ROASTED VENISON LOIN \$39.00

Yukon gold potato hash with bacon, wilted greens and red wine jus

***WILDDIEB PLATTER** \$39.00

Braised quail, wild boar and elk medallion, wild rice, red cabbage and a selection of sauces

RACK OF CARIBOU \$42.00

parsnip purée, lemon Brussels sprouts, frisèe and red wine jus

1/2 DUCKLING \$36.00

orange reduction, wild rice, braised red cabbage

PASTA AND VEGETARIAN DELIGHTS

PORCINI MUSHROOM RAVIOLI \$20.00

with sage brown butter, roasted tomatoes and shaved parmesan

***TRUFFLED GNOCCHI** \$22.00

skillet seared gnocchi, mushrooms, asparagus, drizzled with truffle oil and shaved parmesan

PASTA MARINARA \$20.00

Sautéed tomatoes, garlic and fresh basil in our homemade marinara sauce with spaghetti and a touch of olive oil

KÄSESPATZLE "ALGAUER ART" \$20.00

Homemade Spätzle, shredded Swiss and Gruyere cheese and crispy fried onions