

VEAL

We only serve All Natural Grain-Fed Veal

Veal Adolph's (Swiss Specialty)	\$28.50
Delicate sliced veal in cream sauce with mushrooms and shallots. Served with Roesti Potatoes.	
Veal Princess	\$28.50
Choice cut of veal, topped with asparagus tips and Hollandaise.	
Lemon Veal	\$28.50
Medallions of veal sautéed in butter, lemon, capers and parsley.	
Wienerschnitzel "World Famous"	\$28.50
Breaded veal-escalope served with lemon and capers.	

SEAFOOD

Sesame Seared Tuna Fillet	\$30.50
Sushi grade tuna steak brushed with olive oil and sesame seeds. Seared and served with Shoyu sauce.	
Shrimp Scampi	\$26.50
Sautéed with white wine, tomato, garlic, shallots, mushrooms and basil, served on rice.	
Fresh Salmon Filet "Four Seasons"	\$26.50
Grilled then served with an orange, lemon-lime sauce.	
Utah Golden Trout Filet Meunière	\$24.50
A carefully boned trout, lightly seasoned and sautéed. Served with a lemon-caper sauce.	

CHEF'S SPECIALS

Roast Rack of Lamb (Specialty of the House)	\$38.50
New Zealand lamb rack (8 bone) are the finest the world has to offer. The texture is tender and juicy, the flavor is very delicate, served with our own chervil butter.	
Steak Diane (Specialty of the House)	\$36.50
Tenderloin steaks prepared with Dijon mustard, flambéd and served with a Diane sauce.	
Roast Duckling a l' Orange	\$32.50
Tender Long Island duckling, roasted to perfection, served with sauce Bigarade.	
Chicken Breast Francese	\$24.50
Tender full chicken breast with lemon sauce, capers and baby artichoke.	
Chicken Fettuccine Alfredo	\$24.50
Pasta with chicken in cream sauce with parmesan cheese, butter, garlic, mushrooms, tomato, capers, and baby artichoke.	
Swiss Veal Bratwurst	\$19.50
Imported Swiss veal brat served with sauteed onions, bordelais tomato sauce and Roesti Potatoes.	

Daily Chef's Specials

Seafood - Game - Beef - Pasta

Appetizers

Desserts

Desserts

All desserts are homemade

Please be patient, each dish is cooked to order. Children's portion available.

Split Dinner Plate \$7.50 extra charge includes variety of vegetables.

For parties of six or more, 18% gratuity will be added.

We reserve the right to refuse service to anyone.

*We honor major credit cards and your
personal check with proper identification.*

Menu items and prices subject to change.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork,
poultry or shellfish reduces the risk of foodborne illness.*

YOUR HOST/CHEF - ADOLPH IMBODEN