

APPETIZERS

Escargot Bourgoignonne 11.00

Prepared in a classic Burgundian style, served with Garlic Herb Butter

Crab Cake 11.00

Chef's original Crab Cakes served with Sauce Mornay

Norwegian Smoked Salmon 9.00

Served with Capers, Eggs, Crème and Caviar

Fried Vegetable Wrap 10.00

Served with Grilled Mushrooms, Asparagus and Soy Ginger Sauce

SOUPS & SALADS

French Onion Soup Gratinee 8.00

A classic Onion Soup topped with Croutons and Gruyere Cheese

Menger's Signature Tortilla Soup 6.00

Garden Salad 5.00

Colonial Spinach Salad 10.00

Fresh Spinach tossed with Grated Reggiano Parmigiano, Bacon Bits, Crisp Croutons and Purple Onion

ENTRÉES

All Entrées are served with your choice of Menger's Famous Baked Potato, Rice Pilaf or Linguini Pasta and Vegetable du jour

12oz. New York Sirloin Strip 27.00

12oz. Prime Rib 27.00

8oz. Filet Mignon Béarnaise 32.00

Veal Scaloppini 25.00

Tender Veal lightly breaded and sautéed with Wild Mushroom in Saffron Creme Sauce

Chicken Piccata 21.00

Sautéed boneless Breast of Chicken in Lemon, Capers, White Wine and topped with Artichoke Heart

Wiener schnitzel 24.00

Lightly dusted and sautéed Tender Veal served with Spaetzle and Homemade Red Cabbage

SEAFOOD

Grilled Salmon Filet 24.00

Grilled Filet of Salmon served with Lemon Capers Sauce

Shrimp Scampi 23.00

Jumbo Shrimp sautéed in Garlic and Chardonnay Wine Sauce

Gulf Red Snapper 30.00

Sautéed Filet of Red Snapper topped with Citrus Jumbo Lump Crab Meat and Sicilian Capers