



Glens Falls Restaurant Week Menu

\$35.00

Your choice of soup or a house salad

Your choice of Entree

Erlanger Sauerbraten -G-

Marinated for one-week in a red wine and vinegar brine, prime Certified Angus Beef, slow Roasted topped with a sweet-sour sauce.

or

Fränkischer Krusten Schweinebraten

We only use the Pork Collar because of its superior marbling and taste.

or

Horseradish encrusted Salmon

Baked Norwegian Salmon filet in a horseradish crust and served with a red pepper coulis.

or

Pork Schnitzel “Wiener Art”

Breaded pork tenderloin pan fried until golden brown.

or

Chicken “Mikayla”

Sauteed Chicken Breast paired with 2 jumbo Shrimp, red Onions, roasted red Peppers in a creamy white wine sauce with Parmesan Cheese. Served with Potato Souffle, grilled Asparagus.

or

Certified Angus Beef USDA NY Strip Steak

Grilled to perfection, 10-ounce Prime Steak served with German Home fries and Bacon wrapped green Beans.

Dessert- your choice of:

Apple Strudel, Reis Pudding or Black Forrest Torte.