

FORSTHAUS RESTAURANT

www.slidemountain-inn.com

Open Dining Fri., Sat. & Sun. (5-8pm). Memorial Day weekend through the first weekend of October. Midweek by advance reservation.

APPETIZERS - \$3.50 to \$6.00

Palachinka - Crepe filled with Spinach and Mushrooms
Coquilles St. Jacques - Shrimp and Scallops in Cream Sauce

Shrimp Rostle with Dijon Sauce
Broiled Westfallian Ham stuffed with Scallops
French Onion Soup
Suppe Des Tages

ENTREES - \$13.50 to 22.50

Swiss Bratwurst - Veal and Pork Sausage with Sauteed Onions and a Red Wine Sauce
Wienerschnitzel - Breaded Veal Cutlet
Rouladen - Rolled Braised Beef stuffed with Bacon and Onions
Jagerschnitzel - Medallions of Veal in a Mushroom and Wine Sauce
Forsthaus Schnitzel - Chicken with a Delicate Parmesan Cheese Breading sauteed with Sherry
Broiled Boneless Chicken Breast - Ask about today's preparation
Sauebraten - Marinated Pot Roasted Beef
Scrod Sauteed with Lemon Dill Butter
Filet Mignon with a Green Peppercorn Dijon Sauce

Vegetarian Entree

HOMEMADE DESSERTS - \$2.50 to \$4.50

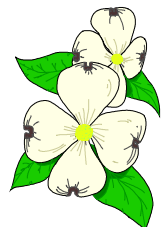
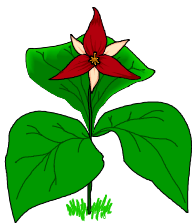
Cakes

Cheesecake with Raspberry or Cherry Sauce
Bienenstich
Mocha Torte

Linzer Torte

Chocolate Mocha Torte

Homemade Sorbets



Vanilla or Chocolate Ice Cream

Please Ask About Our Complete Dinners Starting at \$17.50
Children's Portions Available on Many Entrees
Sharing Charge-\$3.50



805 Oliverea Road, Oliverea NY 12410 (845) 254-5365

Daily Specials May Consist Of-

-Appetizers-

Homemade Country Pate with Green peppercorns
Home Smoked Salmon Pate with Capers
Asparagus Marinated in Raspberry Mustard Vinaigrette
Seafood Crepe with a Mornay Sauce
Home Smoked Trout with a horseradish and mustard sauce
Frog Legs Provencal

-Entrees-

Boned Crispy Duck with a brown sauce on the side
Ribeye Steak seasoned and grilled to order
Roast Rabbit in a red wine and mushroom sauce
Sea Scallops sautéed with herbs and sherry
Boneless Trout sautéed with shallots and scallions
Veal Paprikash with roasted red peppers and tomato
Broiled Pork Tenderloin with a red wine and mushroom sauce
Halibut filet sautéed with a ginger, hazelnut and walnut crust
Broiled Wild Salmon with a dijon scallion sauce
Kassler Rippchen-broiled smoked pork chops
Grilled Eggplant Provencal
Pork Tenderloin Medallions sautéed with green peppercorn and apple brandy sauce
Lamb London Broil-seasoned and grilled to order
Eggplant Jagerschnitzel