

Starters

- PORCINI** Wild and domestic mushrooms sautéed with garlic butter and herbs in a dark balsamic glaze. 7.99
- WOOD OVEN GARLIC BREAD** Our Vienna loaf, split and brushed with a garlic herb butter, sprinkled with mixed cheese and roasted to perfection in our wood-fire oven. 5.99
- CHARCUTERIE POUR DEUX** A selection of cured meats featuring Mennonite summer sausage from Elmira Ontario, imported and domestic cheeses, pickled vegetables, homemade tomato chutney, caramelized onions and Czech mustard served with toasted Artisan baguette. 13.99
- LOCAL SHARE-PLATE** A selection of local artizinal cheeses, baguette, preserves, and pâté made in house by our Chef. Ask your server for today's selection. 15.99
- OVEN TOASTED CAMEMBERT FOR 2** A breaded wheel of creamy camembert cheese topped with homemade tomato chutney and served with roasted Artisan baguette. 9.99
- PORTUGUESE SAILS** Rich decadent spinach and crab dip served hot in a crispy tortilla bowl surrounded by fried flour tortilla chips. 7.99
- ORIGINAL RECIPE CALAMARI** Seasoned fresh and tender squid, fried and served with homemade seafood sauce. 7.99
- DECONSTRUCTED BRUSCHETTA** Hand-cut fresh roma tomatoes mixed with extra-virgin olive oil, fresh basil, minced Bermuda onions and a touch of garlic, topped with crumbled feta and paired with toasted assorted breads. 7.99
- 1 LB STEAMED MUSSELS** A steaming bowl of fresh PEI mussels cooked in your choice of tomato basil, Kronenburg Blanc, Pernod cream, or white wine. 8.99
- CRAB CROQUETTES** Crab, cheddar, apple and scallion filling locked inside a crisp shell and served with our homemade tartar sauce. 7.99
- PEROGIES** Potato and cheese stuffed perogies fried and tossed in confied pork and onions served with sour cream. 7.99

Soups

- FRENCH ONION** Caramelized onions with sherry wine and beef broth, topped with croutons and blended cheese and baked until golden brown. 6.99
- SOUP of the MOMENT** Ask your server about today's delicious soup creation. 5.99

Salads

- MARKET SALAD** Mixed baby greens served with seasonal fresh vegetables tossed in our own white balsamic vinaigrette. 8.99
- EURO COB SALAD** Market greens tossed in our housemade buttermilk and herb ranch dressing; topped with cherry tomatoes, carrot, cucumber, grilled chicken, smokey bacon, hard boiled egg, and cheddar cheese. A refreshing low carb meal. 14.99
- TOMATO BOCCONCINI** Market greens tossed in our house made dark balsamic vinaigrette topped with shaved Bermuda onion and surrounded by fresh tomatoes and bocconcini cheese. 9.99
- BABY SPINACH** Tender baby spinach in a lemon and honey dressing topped with a variety of seasonal fruit and berries, toasted walnuts, and goat cheese. 9.99
- SMOKED SALMON** In-house smoked salmon roulade stuffed with dill cream cheese and roasted red pepper served on toasted baguette. Served beside mixed greens tossed in white balsamic vinaigrette and garnished with cherry tomatoes, capers, Bermuda onion and alfalfa sprouts. 10.99
- CLASSIC CAESAR** Crisp romaine lettuce, crumbled bacon, garlic, herb croutons and freshly shaved Parmigiano Reggiano cheese tossed together with a rich Caesar dressing. 7.99
- MEDITERRANEAN** Mixed greens with cherry tomatoes, artichoke hearts, cured black olives, feta cheese and shaved red onion in our house white balsamic vinaigrette. 8.99

Side Market Salad 3.99
Side Caesar 4.99

Add Fresh Grilled Chicken Breast
Add 4 Lemon Pepper Black Tiger Shrimp For 4.99

We will do our utmost to assist with food allergies, though we are unable to guarantee an allergen-free kitchen environment

Schnitzels

- CLASSIC** Choice of chicken or pork cutlet, or cheese, lightly breaded and fried golden brown. 14.99
- CHICKEN ALMANDINE** Tender chicken breast crusted with almonds and served with a sweet and tangy sauce. 15.99
- TRIO** Pork, chicken and cheese schnitzel served together. 18.99
- VIENNA** A milk-fed veal cutlet pounded thin, lightly breaded and fried golden brown. Small 13.99 Large 17.99
- PRAGUE** Your choice of chicken or pork fried in a thin crispy batter of potato, garlic and marjoram. 15.99
- All served with choice of potato & seasonal vegetables.*

Goulash

- BEEF GOULASH** Seared cuts of beef braised together with glazed onions and Hungarian paprika in a rich beef broth. Served with spatzel & garnished with pickles. 13.99
- GOULASH SEGEDIN** Pork simmered slowly with Hungarian paprika, caraway seed, fresh cream and sauerkraut. Served with spatzel. 13.99

Mains

- SPICED CHICKEN FARCITE** Fresh grilled chicken breast stuffed with cheddar cheese and roasted red peppers. Served with a spicy cream sauce. 15.99
- VEGETARIAN STIR-FRY** Seasonal vegetables stir-fried with ginger and garlic, finished with our tangy soy ginger sauce and rice pilaf. 13.99 Add chicken, beef, crispy pork or shrimp. 4.99
- JAGER CUTLET** Pork or chicken cutlet pan-seared and served with an earthy mixed mushroom cream sauce. 15.99
- FEATURE FROM THE SEA** Our chefs create a variety of delicious seafood specials. Ask your server for details. Served with rice and seasonal vegetables. Market price
- CHICKEN PARMIGIANA** Lightly breaded breast of chicken smothered in homemade tomato sauce with Parmigiano Reggiano and mozzarella cheeses. Served with fresh fettuccini pomodoro. 15.99. Add shrimp for 3.99
- VEAL MARSALA** Tender veal scaloppini pan fried then simmered in a silky sundried cranberry Marsala cream sauce. Served with roasted vegetables and choice of potato. 22.99
- CHICKEN KIEV** Don't mess with a classic. A juicy chicken breast stuffed with a chive and garlic butter breaded, fried golden and crispy, served with roasted vegetables and your choice of potato. 16.99
- SCHNITZELS' BACON CHEESE BURGER** Our juicy hand made burger served on a soft bakery roll with bacon, Swiss cheese, mayo and fresh toppings. Served with fresh-cut fries and choice of caesar or market salad. 13.99
- SCHNITZELS' PORK SIDE RIBS** Succulent Ontario pork side ribs dry rubbed with our own blend of European spices then slow smoked for 3 hours and finished with our housemade smoked paprika sauce. Try them mopped or straight from the grill for a more savoury experience. ½ rack 17.99 Full Rack 21.99
- ATLANTIC SALMON 2 WAYS** A succulent fillet of Atlantic salmon simply grilled with lemon served on a bed of fettuccini folded into an in-house smoked salmon and vodka rose sauce with roasted red peppers and scallions. Served with garlic croustini. 21.99
- ENCRUSTED SALMON** Fresh Atlantic salmon fillet brushed with grainy Dijon mustard and served either coated in herbed bread crumbs and roasted until crisp, or grilled naked. Served with a white wine and Dijon cream sauce and rice. 17.99
- STEAK AU POIVRE** A timeless French classic. A 8oz NY strip crusted with cracked black peppercorns, pan seared in butter then finished with a Dijon cream sauce. Served with roasted vegetables and your choice of potato. 22.99
- RIB STEAK** Red meat right off the bone. A juicy 12oz rib steak, seasoned with sea salt and cracked pepper charbroiled to perfection topped with onion floss. Served with roasted vegetables and your choice of potato. 25.99
- 8oz. NY STRIPLOIN** An 8oz cut seasoned with sea salt and black pepper, char-broiled to perfection, topped with onion floss and served with roasted vegetables and your choice of potato. 21.99

Most mains served with seasonal vegetables and your choice of Yukon gold mashed potatoes, fries, baked potato, German-fried potato or potato salad.

Pastas

- SEAFOOD LINGUINI** Black tiger shrimp, sea scallops, mussels and crab tossed in a creamy tomato basil sauce with fresh linguini. Served with garlic baguette. 17.99
- OVEN ROASTED MANICOTTI FLORENTINE** Fresh pasta stuffed with Parmigiano Reggiano, ricotta and sautéed spinach baked in a rose sauce with mozzarella cheese. Served with toasted garlic baguette. 14.99
- FETTUCCINI ALFREDO** Fresh fettuccini bathed in our house made parmesan cream sauce, served with toasted garlic baguette. 14.99. Add seared mixed mushrooms for 1.99 Add chicken or shrimp for 4.99
- LOBSTER TAGLIOLINI** Succulent lobster folded into fresh tagliolini noodles and a vodka and sharp cheddar cream sauce. Served with garlic baguette. 18.99
- GRILLED VEGETABLE & PESTO CAVATAPPI** A light and healthy choice. Grilled zucchini, eggplant, red peppers and Bermuda onion tossed with steamy cavatappi and basil pesto served with Parmigiano Reggiano cheese and a toasted garlic baguette. 13.99
- GRILLED CHICKEN FETTUCCINI GENOVESE** Juicy all-natural grilled chicken breast served on top of fettuccini folded into a cream sauce of pesto, roasted red peppers, sundried tomatoes and baby spinach. Served with garlic bread and finished with goat cheese. 18.99
- ROASTED MUSHROOM RAVIOLI** Portabella, and cremini mushrooms oven roasted with garlic then stuffed inside tender pasta, finished with a roasted red pepper cream sauce and parmesan cheese and served with garlic croustini. 15.99

Wood-Oven Pizza

- ALSATIAN PIZZA** This simple onion tart is found as an appetizer on just about every dinner table in the northeast of France. Our version is a thin crust pizza topped with **sour cream**, bacon, Bermuda onions and mozzarella cheese. 10.99
- THE PARISIAN** Our thin wood fired crust topped with **sour cream**, Dijon mustard, ham and mushrooms, finished with mozzarella. 12.99
- THE SMOKED GOUDA AFFAIR** **Sour cream**, homemade barbecue sauce, chicken, sundried tomatoes, green onions, mozzarella, and smoked Gouda. 14.99
- TOUR OF ROME** Chicken breast, bacon, Parmigiano Reggiano, mozzarella and jack cheeses. Garnished with a small Caesar salad. 12.99
- DIABLO** Mozzarella and jack cheeses, pepperoncini peppers, jalapenos, chicken, roasted red peppers, red onion, green olives and our chipotle hot sauce. 12.99
- MEAT LOVERS** Bacon, sausage, pepperoni, mozzarella and jack cheeses and homemade tomato sauce. 13.99
- AVERAGE JOE** Pepperoni, mozzarella and jack cheeses and homemade tomato sauce. 10.99
- SICILIAN** Feta, mozzarella and jack cheeses, Italian sausage garnish with tomatoes basil and tomato sauce. 11.99
- MEDITERRANEAN** Artichoke hearts, black olives, mozzarella and jack cheeses roasted with herbed oil and finished with oregano and diced tomatoes. 10.99
- SCHNITZELS' ORIGINAL** Pepperoni, mozzarella and jack cheeses, green onions, mushrooms, green peppers, red onions and tomato sauce. 11.99
- CHIPOTLE CHICKEN** Mozzarella and jack cheeses, green onions, roasted red peppers and sautéed chicken tossed in chipotle sauce. 13.99
- BACON CHEESE BURGER "THE ERIC"** No seriously! Ground beef, bacon, dill pickle, diced tomato, red onion and cheddar cheese on a zesty burger sauce finished with shredded leaf lettuce. 13.99
- CLASSIC MARGHERITA** Our crispy Neapolitan-style pizza dough topped with San Marzano tomato sauce, fresh basil, mozzarella and extra-virgin olive oil. 11.99
- MUSHROOM & HERB** Pan-seared mixed mushrooms served on basil pesto with mozzarella and shaved Parmigiano Reggiano. 12.99

Calzone

- EL NACHO** Sour cream, chipotle sauce, chicken, roasted red pepper, green onions, pico de gallo all folded inside our wood fire oven dough topped with crushed corn tortilla chips. 12.99
- GREEN ACRES** Tomato sauce, basil pesto, grilled eggplant, red pepper, zucchini, and Bermuda onions, with mushrooms, feta and mozzarella cheese 12.99
- THE CARNIVORE** The four basic food groups, ham, bacon, sausage and pepperoni stuffed into our thin crust with San Marzano tomato puree and mozzarella 12.99

Our wood-oven pizza is made fresh to order and can only accommodate 4 at a time. Large orders may take longer than usual.