



APPETIZER SPECIALTIES

Escargots de Bourgogne Sauvages or as Shrimpcargo (<i>Specialty of the House</i>)	\$12.50
Imported wild burgundy snails from France in fine herb butter.	
Shrimp Cocktail	\$12.50
Five chilled Jumbo Shrimp served with our own Cocktail Sauce.	
Smoked Salmon	\$13.50
The finest for the most discriminating palate, with toast garni.	
Bündnerfleisch (<i>Swiss Specialty</i>)	\$12.50
In Switzerland beef is dried in the crystal air high in the Alps, then sliced paper thin and served with prosciutto ham, pickles, tomatoes, bread and butter.	
Raclette Swiss Style	\$11.50
A specially imported Swiss cheese, melted to perfection, served with potatoes, pickles and pearl onions.	
Homemade Soup du Jour	\$7.50
Nightly special! (Please check with the server).	
Swiss Onion Soup (<i>Specialty of the House</i>)	\$7.50
A creamy soup with a delicate flavor.	

SALADS

Mediterranean Chicken Salad	\$19.50
Assorted Mesculin greens, mixed with fruit, raisins, cheese, sliced-grilled chicken breast and grape tomatoes, Served with vinaigrette dressing and our organic bread.	
Adolph's Special Steak Salad	\$21.50
Black Angus Beef grilled and served with mesculin salad and vine ripened tomatoes.	
Adolph's Special Crabcake	\$14.50
Golden cake of Dungeness crab meat served with a sauce remoulade and mixed winter greens topped with toasted walnuts and crumbled bleu cheese.	
Fresh Ahi Tuna Sashimi	\$18.50
Sushi grade Ahi Tuna served with Mesculin salad, garnished with avocados, oranges and Soy Wasabi Sauce.	
Caesar Salad (<i>Specialty of the House</i>) (<i>contains undercooked ingredients</i>)	\$9.50
With grilled chicken breast add \$5.00 and with shrimp or salmon add \$7.50.	
Vine Ripe Tomatoes with fresh Mozzarella	\$9.50
Served with fresh basil and vinaigrette dressing.	

ENTRÉES

Châteaubriand	\$74.50
16 oz Tenderloin of beef, broiled to perfection, served with bouquetière of vegetables and sauce Béarnaise.	
Medallions of Elk or Venison (<i>When available</i>)	Market Price
Prepared to perfection, best when cooked rare to medium rare with all the classic ingredients and served with spätzle.	
Filet de Boeuf "Oscar"	\$36.50
Two filet mignons with asparagus tips and broiled shrimpp topped with sauce Béarnaise.	
New York Steak Café de Paris	\$36.50
12 oz Choice Sterling Beef served with fresh herb butter.	
Filet Mignon	\$38.50
8 oz Choice filet served with rich Tarragon infused sauce Béarnaise.	
5 oz.	\$26.50

All entrees include a variety of garden salad greens of the season, served with Adolph's special house dressing and a variety of fresh vegetables du jour prepared daily; potatoes, rice or pasta. We only serve organic bread.

Children's Menu
Available Upon Request