

Entrées

Andy's Fitness Dinner

AAA New York Steak grilled to perfection, served with an assortment of fresh Salads and topped with Café de Paris Butter

Thirty one Dollars

Vegetarian Napoleon

Stacked Polenta, Portabella Mushroom, Eggplant, Zucchini and Red Peppers baked with Cheese and topped with Basil Oil and Balsamico

Twenty four Dollars

Veal Emince Zurich Style

Sliced and pan fried Milk fed Veal served in creamy Mushroom and White Wine sauce. This Swiss dish is served with Spaetzli

Twenty seven Dollars

Red Snapper Fillet Mediterranean Style

Red Snapper fillet topped with Artichoke hearts, Tomatoes, red Onion, black Olives. Served with Rice Pilaf

Twenty four Dollars

Orange marinated Lamb Sirloin

Orange marinated Lamb Sirloin oven roasted to perfection served with Citrus infused Demi and Polenta

Twenty eight Dollars

Chicken Piccata with Sun dried Tomato sauce

Chicken Supreme coated with a five Cheese batter, pan seared and finished in the oven. Served with Sun dried Tomato sauce and Spaetzli

Twenty five Dollars

Venison Emince and Portabella Mushroom

Thinly sliced Venison Tenderloin in a red Wine cream sauce served over a grilled Portobello Mushroom and Spaetzli

Thirty six Dollars

Filet Mignon with Pesto and Goat Cheese

Beef Tenderloin grilled to your liking, served on Pesto and topped with Goat Cheese and Balsamico Cream. Accompanied with Chef's Potato

Thirty four Dollars

Blackened Salmon with Boursin Cheese

Blackened Salmon stuffed with Boursin Cheese and served with Rice Pilaf

Twenty four Dollars

Swiss Cheese Fondue

A delicious blend of Swiss Gruyere, Fribourg, Emmental and Oka Cheese in White Wine and finished with Kirsch. Served with morsels of Bread

Forty eight Dollars For two