Ol' Heidelberg Valentines 2025

Appetizers

Portobello Mushro	oom, B	asil Pes	sto, Oli	ve Oil,	Parmes	an Che	ese.	•	•	•	. \$ 15
Cheese Plate .	•	•			•	•	•	•	•	•	. \$ 16
Soup of the Day		•		•		•	•	Cup	\$ 6	Bowl	\$ 8

Chef Specialties

\$ 26

Served with a garden salad or a cup of soup

Pesto Salmon

Coated with fresh pesto butter and grilled to a golden brown. Served with a choice of potatoes and cooked carrots.

Red Snapper

Sautéed in sun-dried tomato and basil sauce. Served with choice of potatoes and cooked carrots

Mediterranean Tilapia

Sautéed with a blend of artichoke hearts, roasted red and green peppers, chopped tomatoes in a wine butter sauce. Served with choice of potatoes and cooked carrots on the side

Onion Encrusted Grouper

Pan fried in onion seasoned bread crumbs, with house made remoulade sauce; served with choice of potatoes and cooked carrots.

<u>Veal</u> \$ 28

Served with your choice of potatoes and a garden salad or a cup of soup

Wiener Schnitzel

The original Vienna style ("Wien" in Austria) encrusted in seasoned bread crumbs, then pan-fried.

Schnitzel Cordon Bleu

Filled with Jarlsberg cheese and ham then pan-fried.

Black Forest Veal

Pan fried and served with a Marsala wine sauce of mushrooms, onions, and bacon.

<u>Chicken</u> \$ 24

Chicken Berlin

Pan fried chicken breast coated with bread crumbs, topped with Jarlsberg cheese, sautéed onions and apple slices.

Chicken Schnitzel Cordon Bleu

Filled with Jarlsberg cheese and ham, breaded and then pan-fried.

Honey Pecan Chicken

Chicken in a special blend of bread crumbs with chopped pecans, pan-fried and drizzled with honey.

Chicken Schnitzel

Encrusted in seasoned bread crumbs and pan fried.

<u>Pork</u> \$ 25

Pork Schnitzel

Breaded like the original Wiener Schnitzel in seasoned bread crumbs, then pan-fried.

Jaeger Pork Schnitzel

Pork loin sautéed with mushrooms and onions in a dark hunters sauce.

Bavarian Pork Schnitzel

Pork loin stuffed with Jarlsberg cheese, mushrooms and onions and topped with a mushroom sauce.

Farmer's Sausage Platter \$ 25

Choice of two sausages served with house salad choice of potatoes and sauerkraut or red cabbage.

Bratwurst (pork and veal) Polish (smoked pork and smoked beef with garlic)

Knackwurst (pork and beef) Rauchwurst (pork, and beef)