

# *The Carlton*

## *Restaurant Week Menu*

### *First Course*

*Goulash Soup*

*or*

*Cream of Asparagus Soup with White Truffle Oil Croutons*

### *Second Course*

*Pan Sautéed Pork Schnitzel with Pork Julia*

*Served with German Onions, Homemade Potato Pancake,*

*Fresh Apple Sauce & a Red Cabbage Chef Garni*

*or*

*Bratwurst En Croute with Mustard Sauce*

*Served with Homemade Potato Pancake, Fresh Applesauce & Red Cabbage*

*or*

*Sauerbraten with Ginger Snap Gravy*

*Served with Homemade Potato Pancake, Fresh Applesauce & Red Cabbage*

*or*

*German Veal Stew*

*Served over Buttered Noodles & Fresh Broccoli*

*Two Course Lunch*

*\$20.00 per person plus tax & gratuity*

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### *Dessert*

*Fresh Apple Napoleon*

*Served with Crème Anglaise & Garnished with Fresh Raspberries & Mint*

*Three Course Dinner*

*\$35.00 per person plus tax & gratuity*