

# THE HOPKINS INN RESTAURANT WEEK MENU

## APPETIZERS

**CREAM OF BROCCOLI & CAULIFLOWER**

**BRATWURST WITH SAUERKRAUT & COLESLAW**

**BEET SALAD \***

MESCLUN GREENS, FRESH BEETS & WALNUTS  
TOSSED WITH A BALSAMIC VINAIGRETTE

## ENTREES

**CHICKEN CORDON BLEU**

SERVED WITH RÖSTI POTATOES AND VEGETABLES

**WIENER GULASCH**

LARGE CUBES OF BEEF IN A PAPRIKA AND ONION SAUCE,  
SERVED WITH SPÄTZLE AND VEGETABLE MEDLEY

**SEA SCALLOPS**

BROILED SEA SCALLOPS IN A SPECIAL GARLIC BUTTER  
SAUCE ACCOMPANIED BY VEGETABLES AND WILD RICE

**TIROLER KÄSESPÄTZLE**

“AUSTRIAN CHEESE-SPÄTZLE” SAUTÉED AND BAKED  
WITH SWEET ONIONS AND MOUNTAIN CHEESE. SERVED  
WITH CAESAR SALAD WITH HOPKINS INN CAESAR  
DRESSING

## DESSERTS

**EISPALATSCHINKEN \***

CREPES FILLED WITH VANILLA ICE CREAM TOPPED WITH TOBLERONE  
CHOCOLATE SAUCE

**CARIOCA \***

A COFFEE AND CHOCOLATE CAKE WITH LAYERS OF GENOISE AND  
DARK CHOCOLATE MOUSSE, FINISHED WITH GANACHE AND GLAZED  
ALMONDS

\$40 PER PERSON EXCLUDING TAX AND GRATUITY