

Luncheon Menu

Appetizers

Prices

Hot Garlic Bread

Enough for two to share.

\$2.95

Breaded Mushroom Caps

Served with our own garlic dressing.

\$5.95

Breaded Broccoli and Cauliflower Florettes

Broccoli and cauliflower lightly seasoned and breaded in our own kitchen. Served with our own garlic dressing

\$5.95

Hors D'Oeuvres

Hungarian sausage breaded mushroom caps and one butterfly shrimp. Served with garlic dressing and cocktail sauce.

\$6.95

Roasted Red Peppers

Red peppers roasted and marinated in fresh garlic, dill, and extra virgin olive oil. Served with feta cheese and black olives.

\$5.95

Garlic Shrimp

Garlic butterfly shrimp lightly seasoned and broiled to perfection. Served with lemon wedges and cocktail sauce.

\$5.95

Perogies

Potato and cheese filled perogies cooked to perfection. Topped with fried onions and sour cream.

\$5.95

Soups

Soup of the Day

A cup of our famous soup

\$3.25

Goulash Soup

A cup of our goulash soup as a starter. Tender pieces of beef stewed with potatoes and vegetables. Topped with our homemade dumplings.

\$4.25

Goulash Soup in a Kettle

Enough for two people to share.

\$8.95

Salads

Tossed Green Salad

Iceberg lettuce, carrot slivers, radishes, and red cabbage. All tossed with one of our own dressings.

\$2.95

Chef's Salad

Tossed green salad with Hungarian coleslaw, black forest ham, and two cheeses. Garnished with vine ripe tomatoes and pickled beets. Served with one of our dressings.

\$5.95

Vintage Salad

Vine ripe tomatoes, green peppers and sweet onions all tossed in an extra virgin olive oil and red wine vinigrette dressing with crumbled feta cheese.

\$5.95

Entrees

All entrees include your choice of soup of the day, tomato juice and homemade bread, breadsticks and butter.

Chef's selection of the day

Ask your server for the specials of the day.

<i>Hungarian Sausage</i>	\$9.50
Authentic mild veal and pork sausages. Served with homefries, homemade dumplings or baked rice.	
<i>Hungarian Goulash</i>	\$10.50
Tender beef stewed with onions, potatoes and vegetables. Served in a kettle and topped with homemade dumplings.	
<i>Beef Paprikash</i>	\$10.50
Tender pieces of beef stewed in their own juices with sauteed onions. Served with homemade dumplings or baked rice.	
<i>Veal Paprikash</i>	\$11.95
Tender veal cubes stewed to perfection. Slightly spiced and seasoned for an authentic taste. Served with homemade dumplings or baked rice.	
<i>Chicken Paprikash</i>	\$10.95
Tender pieces of chicken stewed in its own juices and topped with a paprika sauce. Served with homemade dumplings or baked rice.	
<i>Country Style Cabbage Rolls</i>	\$10.95
Served with homemade dumplings or boiled potatoes and sour cream.	
<i>Cabbage Roll and Sausage Combination</i>	\$11.95
Our famous cabbage roll and Hungarian sausage served with homefries, homemade dumplings or baked rice. Served with sour cream.	
<i>Cabbage Roll and Perogie Combination</i>	\$11.95
Our cabbage roll served with potato and cheese filled perogies. Served with sauteed onions, bacon and sour cream.	
<i>Chicken Royal</i>	\$12.95
A lightly seasoned chicken breast broiled to perfection. Topped with our mushroom sauce and a mild cheddar cheese. Served with homefries, homemade dumplings or baked rice.	
<i>Budapest Chicken</i>	\$12.95
A marinated chicken breast stuffed with black forest ham and a mild cheddar cheese. Lightly breaded and cooked to a golden brown. Served with homefries, homemade dumplings or baked rice.	

Chef's Selections

All selections include your choice of soup of the day or tomato juice and homemade bread, breadsticks and butter

Chicken and Shrimp Combination **\$12.95**

A marinated chicken breast and garlic butterfly shrimps both broiled to perfection. Served with homefries, homemade dumplings or baked rice.

Pork Schnitzel **\$11.95**

A lightly seasoned pork cutlet, breaded in our own kitchen. Served with homefries, homemade dumplings or baked rice.

Pork Tenderloin **\$11.95**

Pieces of pork tenderloin broiled to perfection. Topped with our mushroom sauce. Served with homefries, homemade dumplings or baked rice.

Wiener Schnitzel **\$12.95**

A lightly seasoned veal cutlet, breaded in our own kitchen. Served with homefries, homemade dumplings or baked rice.

Borjaborda **\$12.95**

A tender veal cutlet stuffed with a mild cheddar cheese and cooked to a golden brown colour. Served with homefries, homemade dumplings or baked rice.

Budapest Veal **\$12.95**

A breaded veal cutlet stuffed with black forest ham and a mild cheddar cheese. Served with homefries, homemade dumplings or baked rice.

Marosi **\$12.95**

Tender veal cutlet broiled to perfection topped with black forest ham, mushrooms and a mild cheddar and Swiss cheese.

Breaded or Broiled Garlic Butterfly Shrimps **\$12.95**

Breaded and marinated in white wine in our own kitchen. Served with homefries, homemade dumplings or baked rice.

Broiled or Breaded Pickerel **\$12.95**

Lightly seasoned and breaded in our kitchen. Served with homefries, homemade dumplings or baked rice.

Transylvanian Wooden Platter **\$38.95**

For Two: Schnitzel grilled pork chops, Hungarian sausages, bacon, homefries and baked rice. Served with soup of the day.

Budapest Combination Plate **\$79.95**

For Four: Goulash soup, garden salad, schnitzel, cabbage rolls, baked rice and homefries. Served with your choice of beef, veal or chicken paprikash.

Coffee (Regular or Decaf)	\$1.99
Tea	\$1.99
Herbal Tea	\$2.25
Milk or Juice	\$2.25
Soft Drinks	\$1.99
Iced Tea	\$2.50
Shirley Temple	\$2.50

Specialty Coffees

Espresso	\$1.99
Turkish Coffee	\$1.99
Spanish Coffee Triple Sec, Kaluha and whipped cream Garnished with maraschino cherries	\$5.95
B52 Coffee Grand Marnier, Baileys and Kaluha. Garnished with whipped cream and maraschino cherries.	\$5.95
Canadian Coffee C.C., Amaretto and Kaluha. Garnished with whipped cream and maraschino cherries	\$6.50

Desserts

New York Style Cheesecake A sinfully rich cheesecake topped with cherries.	\$4.95
Hot Apple Strudel Grandma's own secret recipe. Served hot vanilla sugar. With french vanilla ice cream.	\$5.25
Black Forest Torte A rich chocolate torte with maraschino cherries. Drizzled with chocolate sauce and vanilla ice cream.	\$4.95
Palachintas Grandma's Best dessert. Thin crepes filled with seasonal fruit preserve. Served hot with vanilla sugar.	\$5.25