

SANDWICHES

All sandwiches served with French fries. Breads are rye, whole wheat, sourdough, baguette, our soft French roll, croissant. Gluten free bread (when available) add 1.95

Turkey Sandwich

turkey, pickled cucumbers, red cabbage, lettuce, tomatoes and sprouts 12.95

Danish Ham Sandwich

Danish cured ham, boiled egg, lettuce, tomato and sprouts 12.95

French dip Au Jus

Warm tri tip, caramelized onions, melted mozzarella cheese & tomatoes, served on baguette 14.95

Roast Beef Sandwich

Our seared tri tip, glazed onions, pickled cucumbers, relish sauce, in our own croissant 14.50

Crab Salad Sandwich

Our crab salad infused with herbs, citrus and cilantro, served in our croissant with lettuce
Tomato and sprouts 16.50

Club 1000

Turkey, danish ham, honey-smoked bacon, lettuce, tomato & mayonnaise 14.50

Reuben

Our slow cooked very tender corned beef, sauerkraut, melted mozzarella cheese, served on
Toasted rye 14.95

Chicken Schnitzel Sandwich

Tender chicken breast, breaded lightly, fresh lettuce, garden tomato, basil garlic aioli,
Pickle in our toasted roll 13.95

Copenhagen Burger Sandwich

Sirloin steak burger (ground in house), caramelized onions, tomatoes, our relish sauce
Havarti cheese, fresh lettuce, served on toasted rye bread 13.95

Tuna Salad Sandwich

Our tuna salad infused with baby celery and citrus, served in our croissant, lettuce, tomato
Sprouts and our dill sauce 12.95

Havarti Cheese Sandwich

Lettuce, tomatoes, pickled cucumbers, tomatoes and sprouts in our croissant 14.50

BLTA

Honey smoked bacon, lettuce, tomato and avocado on toasted whole wheat bread 12.95

Add Havarti cheese 2.50, French Soft Brie 3.95, avocado 1.95, jalapeno 1.95

VIKING FEAST

Our own pickled herring, onions capers , horseradish sauce at side
Our chicken liver pate, pickled cucumbers, red cabbage
Smoked Scottish salmon, havarti cheese, capers onions, our dill sauce
All served on a plate
Pumper nickel and breads at side, 18.95

SMOERREBROED

Andersen's traditional Danish style open faced sandwiches.....take a trip to Danmark with us!

Smoked Scottish Salmon

Lightly smoked salmon, Havarti cheese, capers, onions, our famous dill sauce
Built on top of Chef's toast 16.95

Pickeled Herring

Viking platter with whole filets of pickled herring, onions, dill sauce, and blanc potato 16.95*

Fiske Filet med Remoulade

Local Filet of Sole, breaded lightly, pan sautéed, served with remoulade sauce 16.95*

Chicken Liver Pate

Our own liver pate, creamy and mild, served with pickled cucumbers and sweet and sour red cabbage 12.95*

Roast Beef

Tender roast beef cooked medium, with glazed onions, remoulade sauce and pickled cucumbers. 16.95*

Cheese Plate

Danish creamy havarti, fabulous French brie, Danish Saga brie, fresh baguette, pumpernickel 14.95

Served on pumpernickel

SALADS

Charlotte's Salad

Fresh mixed greens, roasted walnuts, fresh seasonal fruit, dried cranberries, blue cheese, and herbal balsamic dressing all tossed and topped with your choice of:

Chicken 14.95 Tiger Shrimps 16.95 Roastbeef off tri tip 16.95

Just salad no topping ... 13.95 Add Avocado 1.95 Eggs 1.95 Jalapeno 1.95

Cesar Salad

Crisp romaine lettuce with kalamata olives, oranges and tomatoe, croutons all tossed in our Caesar dressing with parmesan cheese, toppings as above

Fruit Plate

Fresh seasonal fruit, Havarti cheese, croissant and a scoop of vanilla bean ice cream. 14.95

Today's Soup 5.95

Today's Soup and Salad 10.95

Our soups are made fresh every day, Served with our bread.

*Each plate is made fresh to order to please allow ADDITIONAL TIME for preparation

Altering the menu may result in additional charges Guests are responsible for notifying staff of any dietary restrictions or allergies *We are not responsible for any lost, stolen or damaged items *We reserve the right to add gratuity

*We reserve the right to refuse service to anyone

OMELETTES GALORE

All omelettes served with fries

Salmon Omelette

Salmon, cilantro, tomatoes, mozzarella cheese, served with lemon Hollandaise sauce 16.50

Sausage Omelette

Our sausage, glazed onions, mushrooms, tomatoes, and mozzarella cheese 14.95

Denver Omelette

Glazed rainbow bellpeppers, bacon and onions, danish cured ham, mozzarella and cheddar cheese 14.95

Charlotte's Omelette

French creamy brie cheese, spinach, applewood smoked bacon, tomatoes, and a little garlic. 16.95

THE HOT KITCHEN

Petite Filet Mignon

Bacon wrapped petite filet mignon, glazed onions and mushrooms, blanc potato, Bearnaise sauce 20.95

Scandinavian Duck

Tender slow roasted duck, tender meat with crispy skin, sweet and sour red cabbage, 21.95

Baked apple, blanc potatoes, port wine reduction. Chef's signature dish.

Salmon Napoleon

Filet of salmon with our famous puff paste, lemon beurre blanc sauce, garden vegetables. 17.95

Chicken Citron

Chicken breast sautéed and served with garlic mashed potatoes and lemon beurre blanc sauce and sautéed vegetables 14.95

Curry Chicken

Chicken breast sautéed and served with a mild curry crème sauce, fresh basil and mushrooms, seasonal vegetables, and herb-encrusted rice pilaf 14.95

Hakkeboef

8 oz ground sirloin steak (ground in-house), (like a Salisbury Steak) served with glazed onions, garlic whipped potatoes, seasonal vegetables, and bordelaise sauce. 15.95

Schnitzel

Steak of Pork tenderloin, breaded and pan sautéed in creamery butter, served with red cabbage, herb vegetables, and blanc potatoes, and pan sauce. 16.95

Hungarian Goulasch

Slow-stewed beef, fresh mushrooms, onions, and carrots, in a mild paprika sauce, served with garlic mashed potatoes and pickled red beets. 19.95

Vol au vent (tarteletter)

Flaky puffpastry shells, stuffed with chicken, asparagus, and light chardannay cream sauce, or with crab salad and hollandaise sauce.

Chicken and Asparagus ... 14.95 Crab Salad and Hollandaise ... 16.95

Our homemade Quiche

From our bakery, light and fluffy egg cake, with exciting filling of the day and served with a fresh green salad. 13.95