



MOZART'S

FIRSTS

FONDUE 30

(Serves 2-3) Fondue made from our house blend of European cheeses & white wine; with roasted seasoned potatoes, grilled sausage, broccolini, local French bread, & fresh fruit

ESCARGOTS WITH WILD MUSHROOMS 28

Imported from France. Sautéed in a creamy herb butter sauce with wild mushrooms, served with garlic toasted crostini

SALADS

CLASSIC CAESAR SM 9 / LG 17

Romaine lettuce, Caesar dressing, grated Parmesan, croutons, & a lemon wedge

🌱 HOUSE SALAD SM 10 / LG 18

Greens, seasonal house dressing, cherry tomatoes, chèvre, blueberries, & candied pecans

HANDHELDS, SERVED WITH FRIES

CLASSIC BURGER 22

1/3 lb American Wagyu beef, Cheddar cheese, butter lettuce, tomato, red onion, mustard and ketchup, pickle, garlic aioli

VIENNESE BOSNA 21

Salzburg's famous street food! Bratwurst, Bosna curry ketchup, caramelized onions, Andreas Keller mustard aioli on a baguette.

SCHNITZEL SANDWICH 21

Hand-breaded chicken, butter lettuce, tomato, red onion, pickle, Andreas Keller mustard aioli.

ON THE SIDE

🌱 PARMESAN GARLIC TRUFFLE FRIES Shoestring potatoes tossed in truffle oil & shredded Parmesan cheese. Served with garlic aioli

10

GARLIC MASHED POTATOES Yukon gold potatoes, garlic, cream, butter

9

🌱 HOUSE-MADE SPÄTZLE NOODLES German style egg noodle pan fried in butter
Add Mushroom Gravy \$4

9

🌱 SHOESTRING FRIES Dusted with sea salt

7

CRISPY BRUSSELS SPROUTS WITH BACON & DATES

10

🌱 SIDE OF FINGERLING POTATOES Served lightly buttered

8

🌱 RED CABBAGE STEAK Slow roasted in red wine & truffle oil, finished in balsamic glaze

6

SIDE OF KÄSEKRAINER

9

SIDE OF BRATWURST

8

🌱 Indicates Vegetarian

☪️ 20% Gratuity MAY be added to parties of 6 or more (100% goes to staff) | Substitutions \$3 ☪️

*Consuming raw or under cooked items may increase chances of food borne illness



MOZART'S

AUSTRIAN INSPIRED ENTRÉES

MOZART'S PLATTER FOR TWO 87

Roasted pork hock, Käsekrainer & Bratwurst, hand-breaded pork schnitzel, buttered fingerling potatoes, roasted red cabbage wedge; signature Andreas Keller mustard & Austrian horseradish sauce on side.

Add Mushroom Sauce \$4

ZWIEBELROSTBRATEN 72

The Emperor of Austrian steaks! 14 oz. rib eye, demi glaze, sautéed onions, crispy onions, fingerling potatoes, & crispy bacon Brussels sprouts.

HUNGARIAN BEEF GOULASH 30

Tender beef, onions, & bell peppers in savory red wine sauce, creme fraiche, Spätzle noodles

HUNTER'S SCHNITZEL 35

Breaded & fried pork sirloin, creamy mushroom gravy, scratch made Spätzle noodles, & red cabbage steak

V KÄSESPÄTZLE 15

Homemade Spätzle noodles covered in a trio of European cheeses topped with crispy & green onions

Add Mushroom Sauce 4 | Add Fondue Cheese 4 | Add Chicken 9

STEAKS

100% Certified Angus Beef - topped with herb butter & served with thyme demi glaze, garlic mashed potatoes & seasonal vegetable

FILET MIGNON 68

8 oz. tender center cut, imparting a very smooth, mellow flavor

RIB EYE 64

14 oz., well-marbled, & expertly trimmed

ADDITIONS

Grilled Onions 4 | Sautéed Shiitake & Button Mushrooms 5

SODA & MORE

COKE, DIET COKE, SPRITE, ORANGE SODA, GINGER ALE

Comes with one free refill

5

GUS BOTTLED SODA

Ask about today's offering!

6

COFFEE, HOT TEA, ICED TEA

Brewed fresh in-house

5

RASPBERRY LEMONADE

5

V Indicates Vegetarian

Gf Indicates Gluten Free

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