

## HOPKINS INN

### MOTHER'S DAY 2021

#### Appetizers

**Clams Casino**

Selected clams on a half shell broiled with our casino butter 10.75

**Escargot**

Snails covered with house made garlic-herb butter and broiled in an open crock 10.25

**Marinated Herring**

Herring filet in a white wine marinade with an apple, sour cream and red onion dressing 9.25

**Shrimp Cocktail**

Large peeled shrimp served with spicy cocktail sauce 10.75

**Smoked Salmon**

Thin slices, served with onions, capers, cream cheese and a bagel, accompanied by vegetable salads 13.75

**Bündnerteller**

Thinly sliced, Swiss style, air-dried beef served on a board with pearl onions, cornichons and tomato 11.25

**Eggs à la Russe**

Hard boiled, sliced egg and Russian dressing served with vegetable salad garnishes 7.25

**Pâté à la Maison**

Pork liver pâté sprinkled with hard-boiled egg and red onions 8.25

**Melon and Prosciutto**

Melon in season and thin slices of prosciutto 9.25

**Hearts of Artichoke and Palm**

Artichoke and palm hearts with a creamy vinaigrette dressing, accompanied by vegetable salads 8.25

**Soup du Jour**

Chef's soup of the day 5.75

**Hopkins Inn Garden Salad**

Fresh mixed lettuces, tomatoes, red onions, carrots and cucumber tossed with Hopkins Inn House Dressing 5.75

**Caesar Salad**

Romaine lettuce, croutons, and Hopkins Inn Caesar Salad Dressing 7.25

**Spinach Salad**

Fresh spinach leaves, sautéed bacon and mushrooms, sprinkled with hard boiled egg and served with Hopkins Inn Spinach Salad Dressing 8.75

**Garlic Bread**

A loaf of our bread, sliced and spread with garlic and herb butter, lightly toasted 4.75

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Entrées

**Salmon with Herb Butter**

Broiled Atlantic salmon with lightly browned herb butter 28.25

**Swordfish Grenobloise**

Swordfish steak grilled, with a lemon, caper and butter sauce 28.75

**Sea Scallops**

Broiled sea scallops in a special garlic butter 28.75

**Half a Roasted Duck**

Maple Leaf Farms duck, boned, broiled and served with orange sauce 28.75

**Chicken Cordon Bleu**

A lightly breaded and sautéed chicken breast stuffed with cured ham and Emmental cheese 27.25

**Backendl with Lingonberries**

Boneless chicken leg lightly breaded and sautéed, served with lingonberries and a fruit garnish 26.25

**Grilled Chicken Breast Salad**

Chicken breast grilled and served on a bed of mixed lettuces with olive oil herb dressing or on Romaine lettuce with Caesar salad dressing 26.25

**Sweetbreads Viennese**

Lightly breaded sweetbreads sautéed and garnished with browned butter and capers 28.75

**Veal Piccata Hopkins**

Escallops of veal, dipped in an egg and cheese batter and sautéed. Served over rice with ham and mushrooms in a brown sauce 27.25

**Wiener Schnitzel**

A traditional Austrian dish – an scallop of veal, lightly breaded and sautéed 28.25

**Jäger Schnitzel**

Escallop of veal, lightly floured and sautéed, served with bacon, onions and mushrooms in a red wine and lingonberry sauce. Accompanied by spätzle and red cabbage 28.75

**Roast Prime Rib of Beef au jus**

Served with baked potato and sour cream 30.25

*Plus Additional Recommendations From The Chef*