

LENTEN 2025 FEATURES

March 5- April 20

APPETEASERS

Enjoy a steaming bowl of **ROASTED VEGETABLE SOUP**
Roasted onions, celery, Savoy cabbage & carrots with leeks & potatoes in a puree
of vegetables & savory seasonings. Bowl - 6.29 Cup - 5.29

MATJES HERRING FILLET

A Scandinavian treat in heavy red wine sauce. Served on lettuce with onion,
tomato and a Greek Olive. 5.99

KIPPERED SALMON SALAD

A delicious smokey salad just perfect schmearred on rye bread. As an appetizer - 6.99
As a platter, served with potato salad, cole slaw, lettuce, tomato, red onion and Greek olives.- 16.99
As a Sandwich - 9.29 Regular / 13.29 Fresser

EGG-STRAORDINAIRE

Nova Scotia Salmon is layered on two traditional latkes, then topped with two sunny side-up eggs,
sprinkled with capers and drizzled with sour cream dill sauce - 17.99

SMOKED SALMON REUBEN or RACHAEL

A traditional reuben, grilled with four ounces of smoked salmon, imported Swiss cheese and
sauerkraut; served with Russian dressing. Our guests love this reuben! - 15.29
As a Rachael with cole slaw instead of sauerkraut - 15.29 Fresser size both - 20.29

STURGEON, EGGS & ONIONS

The supreme smoked fish omelette, made pancake style, with smoked sturgeon and onions,
home fries and a toasted bialy with butter - 15.79

Awesome comfort food...VEGGIE CHILI with the WORKS

Made in our kitchen with beans, tomatoes, tofu and fresh cilantro, served with chopped red onion,
melted cheddar, bagel chips, sour cream and a hot pepper garnish - 12.99

SALMON CROQUETTES PLATTER with Horseradish Caper Sauce

Served with a side of Sweet Potato Fries & Tossed Salad - 17.59

SMOKED FISH PLATTER

Whitefish slice, Nova Scotia salmon, Sable, Kippered Salmon slice, sliced Meunster cheese, sliced
egg, red onion, lettuce, tomato, Greek olives and capers with cream cheese and bagels;
as a meal for one, or an appetizer for two- 33.29

TUNA VEGGIE MELT

Tuna salad, muenster cheese, grilled onions and tomato on rye - 11.79

HUMMUS VEGETARIAN SANDWICH

Piled high with hummus and veggies - cucumber, lettuce, tomato, and onion;
served on fresh pumpernickel bread! - 10.79

We suggest a glass of **JOSH CHARDONNAY** to complement our Lenten features

FEATURE BREAD PUDDING

Ask your server for our current flavor! Always made from
scratch with yummy ingredients. Served warm with sweet
cream sauce - 7.29

DARK CHOCOLATE MARBLE CHEESECAKE

One of our favorites, with a
dark chocolate swirl - delicious! - 9.29

CHOCOLATE PEANUT-BUTTER PIE

Chocolate and peanut butter together-
what could be better? - 7.59

THE BROWNIE SUNDAE

Our own warm cream cheese brownie, topped with
vanilla ice cream, Fox's U-Bet chocolate syrup and
whipped cream - 9.29

Kick it up a notch with a scoop of Pistachio Ice Cream

GIFFORD'S ICE CREAM

Pistachio - 4.29

MAIN MEALS

DESSERTS

We also have heavenly Gluten Free Desserts in our freezer and reach-in cases in Take-out.