

Starters

- CHEESE PLATE** 13
Imported cheeses, salami, olives and fresh fruit.
- DESSERT CHEESE PLATE**..... 13
Imported cheeses, fig bread, raw honey and fresh fruit.
- AVOCADO STUFFED WITH CURRY SHRIMP** 14
Served on a bed of mixed greens.
- SOUP DU JOUR
OR FRIDAY CLAM CHOWDER** Cup 4, Bowl 6
- GRAVADLAKS** 14
Akvavit marinated salmon with mustard dill sauce.
- PICKLED HERRING**..... 13
Herring in curry - marinated - pickled with capers & red onions.
- CRAB CAKES**..... 14
With avocado, shrimp, and cucumber relish.
- CALIFORNIA SALAD** 13
Mix baby greens with caramelized walnuts, blue cheese with a basil vinaigrette.
- CAESAR SALAD** 10

Bit O' Denmark Platter for 2

A smorgasbord platter of our Danish specialties, such as, Roast Pork, Roast Beef, Danish Salami, Shrimp, Gravadlaks, Liver Pate, marinated Herring. All Danish style and served with Pumpnickel. 29

Salads

- COBB SALAD** 14
Chicken, bacon, avocado, eggs, and bleu cheese, tomatoes and red wine vinaigrette.
- FRESH GRILLED SALMON
ON A CAESAR SALAD** 15
- GRILLED CHICKEN CAESAR
W/ AVOCADO**..... 14
- VEGETARIAN SALAD**..... 12
Grilled vegetables on bed of greens & rice. With chicken 14
- FRESH SPINACH SALAD** 12
Goat cheese, roasted tomatoes and a basil vinaigrette.

Danish Style Sandwiches Open Face Plate

Choice of pumpnickel or white bread,
served with homemade potato salad
Two Half Sandwiches \$10

- #1 DANISH LIVER PATE**
On pumpnickel with cucumbers
- DANISH HAM**
With pea & carrot sauce on pumpnickel
- #2 ROAST PORK**
With horseradish sauce & cucumbers
- BAY SHRIMP**
On French bread
- #3 ROAST BEEF**
Served with red cabbage & cucumbers
- TILSIT CHEESE**
On French bread

American Style Sandwiches

All served with mayo, choice of fresh fruit, French fries or green salad, on French roll, whole wheat, sourdough, or focaccia.

- BACON, LETTUCE, TOMATO** 13
With avocado.
- WHITE ALBACORE TUNA** 12
With Swiss cheese, lettuce, and tomato.
- BARBECUE BEEF** 12
Thin sliced beef served on French roll.
- CLUB SANDWICH** 13
Turkey, ham, bacon, cheese, lettuce & tomato.
- VEGETARIAN** 13
A combination of cheddar & Brie cheese, avocado, cucumber and Bermuda onions, tomato and lettuce w/ honey mustard.
- MONTE CRISTO** 13
Ham, turkey & cheese, egg battered and fried golden brown, served with our homemade raspberry jam.
- BIT O' DENMARK BURGER** 12
1/3 lb. Beef with cheddar cheese, sautéed mushrooms and onions on a sesame seed bun.
- PRIME RIB BEEF DIP** 14
Thin sliced prime rib of beef served on a French roll with au jus.
- CHICKEN BURGER** 13
Grilled chicken breast with Swiss cheese & avocado on a sesame bun.

Hot Luncheons

Add Soup or Salad for 2.50

- MEDISTERPOLSE** 12
A specially-made Danish pork sausage sautéed with a brown sauce, and served with sweet & sour red cabbage.
- FRIKADELLER** 12
Our tasty Danish meat balls, sautéed to a golden brown with sauce, and served with sweet & sour red cabbage.
- FRESH GRILLED** 15
Fresh salmon, served with rice and a green salad.
- CREPES A LA REINE** 12
Crepes stuffed with chicken breast in a mushroom cream sauce.
- NEW YORK STEAK SANDWICH** 17
Served on sourdough toast open-faced with tomatoes and grilled onions with French fries.

Eggs & Omelettes

Served with fresh fruit or French fries

- EGGEKAGE (DANISH OMELETTE)** 12
With bacon, tomato, and chives.
- EGGS BENEDICT** 13
Two poached eggs with Canadian bacon and English muffin topped with classic hollandaise sauce.

Dinners

All entrees include choice of potato or rice, sautéed vegetables, and bread and butter

From Our Broiler

- NEW YORK CUT STEAK**..... 27
A select U.S. Choice cut, and prepared as you wish, served w/ onion rings.
- CHEF'S SPECIAL STEAK**..... 29
U.S. Choice filet mignon, grilled as you wish, served with mushrooms or Danish style.
- RIB EYE STEAK** 24
U.S. Choice beef prepared as you wish.
- VEAL SCALOPPINI** 24
Thin sliced veal sautéed with garlic mushrooms and Marsala wine.
- WEINERSCHNITZEL** 25
Tender veal breaded and sautéed with a sauce maître d', served with anchovy, lemon and capers.
- ROAST RACK OF LAMB**..... 27
Cooked to order, with fresh mint sauce.

Danish Specialties

- ROAST DUCK**..... 26
Served Danish style, cooked with apples and prunes, brown sauce, and sweet & sour red cabbage.
- HAKKEBØF MED LOG** 22
Pure ground sirloin with crisp onions, fried egg, brown sauce, sweet & sour red cabbage, and cucumber salad.
- OKSETEG** 18
Roast beef served Danish style, sliced thin with brown sauce sweet & sour cabbage and cucumber salad.

- FLAESKESTAG**..... 19
Roast pork stuffed prunes, brown sauce, sweet & sour red cabbage, apple sauce.
- FRIKADELLER** 18
Our tasty Danish meat balls, sautéed to a golden brown with brown sauce, and served with sweet & sour red cabbage.
- COMBINATION PLATE** 18
Both Frikadeller and Medisterpølse, with brown sauce, and served with sweet & sour red cabbage.

Fish & Chicken

- CHICKEN HAWAIIAN**..... 18
Deliciously prepared boneless chicken breast, sautéed in a sweet & sour Polynesian sauce with fresh vegetables.
- CHICKEN CORDON BLEU** 20
Stuffed chicken breast with ham and Swiss cheese, breaded and baked golden brown.
- SEAFOOD PASTA** 23
With salmon, scallops and shrimp in white wine cream sauce.
- CHICKEN MARSALA** 22
Breast of chicken sautéed in Marsala wine, garlic, mushrooms & cream.
- SCALLOPS AND PRAWNS** 23
Sautéed, served in a white wine cream sauce.
- FRENCH FRIED JUMBO SHRIMP** 20
Served with our own shrimp sauce.
- FRESH FISH OF THE DAY**.....(Ask your Server)
- CHICKEN PENNE PASTA** 17
With roasted red pepper sauce and fresh vegetables.
- SPAGHETTI MARINARA**..... 14
Served with our homemade marinara sauce and topped with fresh Parmesan.