



APPETIZER SPECIALTIES

Escargots à la Bourguignonne (Specialty of the House) or as Shrimpcargo	\$13.50
Imported French snails in fine herb butter.	
Jumbo Shrimp Cocktail	\$13.50
Five chilled Shrimp served with our own Cocktail Sauce.	
Smoked Salmon	\$13.50
The finest for the most discriminating palate, with toast garni.	
Bündnerfleisch (Swiss Specialty)	\$13.50
In Switzerland beef is dried in the crystal air high in the Alps, then sliced paper thin and served with prosciutto ham, pickles, tomatoes, bread and butter.	
Adolph's Special Crabcakes	\$12.50
2 Golden cakes of dungeness crab meat served with a Sauce remoulade and Mixed winter greens topped with toasted walnuts and crumble blue cheese.	
Raclette Swiss Style	\$12.50
A specially imported Swiss cheese, melted to perfection, served with potatoes, pickles and pearl onions.	
Homemade Soup du Jour	\$7.50
Always changes, please check with your server	
Swiss Onion Soup	\$7.50
A creamy soup with a delicate flavor. (Specialty of the House).	

SALADS

Mediterranean Chicken Salad	\$22.50
Assorted Mesculin greens, mixed with fruit, raisins, cheese, sliced-grilled chicken breast and grape tomatoes, Served with a vinaigrette dressing and our organic bread.	
Adolph's Special Steak Salad	\$21.50
Black Angus Beef grilled and served with Mesculin Salad and vine ripened tomatoes.	
Fresh Ahi Tuna Sashimi	\$18.50
Sushi Grade Ahi Tuna served with Mesculin Salad, garnished with avocados, oranges and Soy Wasabi Sauce.	
Caesar Salad (Specialty of the House) (contains undercooked ingredients)	\$9.50
With grilled chicken breast add \$5.00 and with shrimp or salmon add \$7.50.	
Vine Ripe Tomatoes with fresh Mozzarella	\$9.50
Served with fresh basil and vinaigrette dressing.	

ENTRÉES

All entrees include a variety of fresh vegetables du jour prepared daily by our chef; potatoes, rice or pasta and a variety of garden salad greens of the season, served chilled with Adolph's special dressing and our ORGANIC bread.

Châteaubriand (For Two), Served Tableside	\$76.50
16 oz. Tenderloin of beef, broiled to perfection served with bouquetière of vegetables and sauce Béarnaise.	
Medallions of Elk Tenderloin	\$39.50
The best of game; Tenderloin of elk prepared to perfection, best when cooked rare to medium rare, with all the classic ingredients. Served with spätzle.	
Filet de Boeuf "Oscar"	\$39.50
Two filet mignons with asparagus tips and broiled shrimp topped with sauce Béarnaise.	
New York Steak Café de Paris	\$38.50
12oz Natural Black Angus Beef (Harris Ranch) served with fresh herb butter.	
Filet Mignon	\$39.50
8oz Choice filet served with rich Tarragon Infused sauce Béarnaise.	

VEAL

We only serve All Natural Grain-Fed Veal

Veal Adolph's (Swiss Specialty)	\$28.50
Delicate sliced veal in cream sauce with mushrooms and shallots. Served with Roesti Potatoes.	
Veal Princess	\$28.50
Choice cut of veal, topped with asparagus tips and sauce Hollandaise.	
Lemon Veal	\$28.50
Medallions of veal sautéed in butter, lemon, capers and parsley.	
Wienerschnitzel "World Famous"	\$28.50
Breaded veal-escalope served with lemon and capers.	

SEAFOOD

Sesame Seared Tuna Fillet	\$32.50
• Sushi Grade Tuna Steak brushed with olive oil, and sesame seeds. Seared and served with a Shoyu sauce.	
Shrimp Scampi	\$28.50
Sautéed with white wine, tomato, garlic, shallots, mushrooms and basil, served on rice.	
Fresh Salmon Filet "Four Seasons"	\$29.50
Grilled, served with an orange, lemon lime sauce.	
Utah Golden Trout Filet Meunière	\$26.50
A carefully boned trout, lightly seasoned and sautéed. Served with a lemon-caper sauce.	

CHEF'S SPECIALS

Roast Rack of Lamb (Specialty of the House)	\$39.50
Flanked rack of tender lamb with chervil butter.	
Steak Diane (Specialty of the House)	\$36.50
Tenderloin steaks prepared with Dijon mustard, flamed and served with a Diane sauce.	
Roast Duckling a l' Orange	\$32.50
Tender young Long Island duckling, roasted to perfection, served with sauce Bigarade.	
Chicken Breast Francese	\$24.50
Tender chicken breast half with lemon sauce, capers and baby artichoke.	
Chicken Fettuccine Alfredo	\$24.50
Pasta with chicken in a cream sauce with parmesan cheese, butter and fresh ground pepper.	
Swiss Veal Bratwurst	\$22.50
Imported Swiss veal brat served with sauteed onions, bordelais tomato sauce and Roesti Potatoes.	

Daily Chef's Specials

Seafood - Game - Beef - Pasta
Appetizers
Desserts

Ask about the Original Swiss Cheese Fondue.

(For two or more only)
\$23.50 per person
Salad included

Desserts

All desserts are homemade.

Please be patient, each dish is cooked to order Children's portion available. Split Dinner Plate \$7.50 extra charge includes variety of vegetables.

For parties of six or more, 18% gratuity will be added. We reserve the right to refuse service to anyone.

We honor major credit cards and your personal check with proper identification.

Menu items and prices subject to change.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

YOUR HOST/CHEF - ADOLPH IMBODEN