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# SPECIAL ROSH HASHANA MENU

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## APPETIZERS

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### **Chicken Soup**

*with Homemade Matzo Ball*

5.95

### **Gefilte Fish**

*Served over a Bed of Greens with Carrots & Celery Accompanied by Beet Horseradish*

8.95

### **Chopped Chicken Liver**

*Served over a Bed of Greens with Wedges of Tomato, Finely Chopped Onion & Black Olives*

8.95

## ENTREES

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### **Oven-Roasted Whole Cornish Hen**

*Lightly Seasoned & Stuffed with a Raisin Apple Stuffing Accompanied by*

*Lightly Batter Dipped Pan Fried Apples*

22.95

### **Grilled Whole Dover Sole**

*Filleted Tableside, Accompanied by a Mashed Sweet Potato and Baby Carrots with Raisins*

34.95

### **Fresh Filet of Norwegian Salmon**

*Grilled with a Touch of Blood Orange Vinaigrette*

22.95

### **Traditional Tender Brisket of Roast Beef**

*Accompanied by Oven Roasted Potatoes and Baby Carrots with Raisins*

25.95

### **Colorado Mountain Lamb Tenderloin**

*Grilled and topped with Oyster Mushroom Sauce accompanied by Garlic Mashed Potatoes*

29.95

### **Boneless Breast of Chicken**

*Lightly Seasoned & Grilled with a Citrus Marinade*

20.95

### **Filet of St. Peter**

*Sautéed with White Wine & Fresh Diced Tomatoes Served over a Crispy Potato Pancake*

*Accompanied by Baby Carrots with Raisins*

25.95

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# SPECIAL ROSH HASHANA PACKAGE

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32.95 per person

## APPETIZERS

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*(Choice of One)*

### **Homemade Matzo Ball Soup**

### **Spring Salad**

*Baby Mixed Greens tossed in Balsamic Vinaigrette Served with Wedges of Tomato*

### **Chopped Chicken Liver**

*Served over a Bed of Greens with Wedges of Tomato, Finely Chopped Onion & Black Olives*

### **Gefilte Fish**

*Served over a Bed of Greens with Carrots & Celery Accompanied by Beet Horseradish*

## ENTREES

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*(Choice of One)*

### **Oven-Roasted Whole Cornish Hen**

*Lightly Seasoned & Stuffed with a Raisin Apple Stuffing Accompanied by  
Lightly Batter Dipped Pan Fried Apples*

### **Fresh Filet of Norwegian Salmon**

*Grilled with a Touch of Blood Orange Vinaigrette*

### **Traditional Tender Brisket of Roast Beef**

*Accompanied by Oven Roasted Potatoes and Baby Carrots with Raisins*

### **Colorado Mountain Lamb Tenderloin**

*Grilled and topped with Oyster Mushroom Sauce accompanied by Garlic Mashed Potatoes*

### **Boneless Breast of Chicken**

*Lightly Seasoned & Grilled with a Citrus Marinade*

### **Filet of St. Peter**

*Sautéed with White Wine & Fresh Diced Tomatoes Served over a Crispy Potato Pancake  
Accompanied by Baby Carrots with Raisins*

## DESSERT

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### **Traditional Rosh Hashana Style Dessert**

*Coffee or Hot Tea*

*\* We Will Be Happy To Accommodate Any Special Dietary or Vegetarian Needs \**