

Courtyard Restaurant, Bistro

Specializing in Fresh Markets, Continental, European Cuisine

APPETIZERS

<u>Baked Calabrese Bread</u> with tomato consasse, fresh garlic-basil pesto, shaved parmegiano reggiano au gratin	8.00
<u>Cabbage Roll with</u> sour cream	9.95
<u>Seafood Crepe</u> fresh seafood in crepe topped with roasted garlic	13.95
<u>Avocado</u> mixed with baby shrimps and topped with roasted-garlic cheese sauce served in avocado's shell	13.95
<u>Cultured P.E.I. Mussels</u> with fresh ginger and herbs in roasted garlic-tomato Pernod broth	13.95
<u>Grilled Calamari</u> served with saffron infused raspberry citrus on bed of greens	13.95
<u>Cajon Calamari</u> tossed on corn flour, deep fried and served with basil aioli and spicy tomato sauce	13.95
<u>Oysters Province</u> oven baked with spinach, tomato, onion and garlic-mushroom white wine sauce	15.95
<u>Smoked Salmon</u> with horseradish-apple mousse	13.95

SALADS

<u>Courtyard Caesar Salad</u> with crisp hearts of romaine lettuce with homemade dressing, bacon bits and croutons	8.95
<u>House Salad</u> with mixed californian greens with raspberry balsamic vinaigrette topped with black olives, red onion and tomato	8.95
<u>Spinach Salad</u> with baby spinach, fresh fruit and orange-yogurt dressing	9.95
<u>Mozzarella Cheese Salad</u> with romaine lettuce, peppers, red onions with basil oregano olive oil vinaigrette	13.95
<u>Side Salad</u> ; Cucumber, Pickled Red Beets, Coleslaw	5.50

SOUPS

<u>Butternut Squash</u> with apple and sweet curry	7.50
<u>Traditional Goulash Soup</u> with beef and vegetables	8.25
<u>Daily Soup</u> Chef's choice made daily served with bread & butter	7.50

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HUNGARIAN FLAVOURS

<u>Chicken Paprikash</u> with dumplings	15.95
<u>Cabbage Rolls</u> with sour cream and potatoes	15.95
<u>Veal Paprikash</u> with dumplings	17.95
<u>Traditional Scnitzel</u> with roasted potato or rice and cabbage	
Pork \$15.95 Chicken 16.95 or Veal 17.95	

WOODEN PLATTER

Cabbage Roll with sour cream

Schnitzel Breaded Pork, 5oz Steak, Fried Sausage and Bacon with home made coleslaw, potatoes and rice
platter for one \$31.95 for every additional person add \$30.00

FISH

<u>Grilled Salmon</u> with saffron caper white wine sauce and served with served with fresh julienne vegetables and rice	23.95
<u>Yellow Fin Tuna Steak</u> - grilled with citrus salsa and served with potatoes and vegetables	23.95
<u>Fillet of Grouper with Shrimp Ragout</u> served with rice and vegetables	24.95
<u>Tiger Shrimps</u> pan-fried in a sesame seed Orly butter served with rice & steamed vegetables and sweet and sour sauce	26.95

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ENTREES

<u>Crespelle</u> wafer thin layers of crepes with wild and champignon mushrooms sauteed spinach served with provolone cheese and spicy tomato sauce	16.95,
<u>Grilled Chicken Supreme</u> with caramelized fruit chutney, rice and steamed vegetables	19.95
<u>Courtyard Grilled Kabobs</u> with mixed pork, chicken and beef with roasted potatoes and vegetables	22.95
<u>Chicken Roulade</u> chicken breast stuffed with blue cheese, crusted with sesame seeds, served with rice and steamed vegetables	20.95
<u>Veal Roulade</u> with fresh spinach and tiger shrimps, crushed in walnut and served with roasted garlic cream sauce, potatoes and vegetables	24.95
<u>Pork Tenderloin</u> with peanut butter sauce, roasted potato or rice and steamed vegetables	20.95
<u>Breast of Duck</u> - oven baked with orange sauce, marinated in honey and soya and served with rice or potatoes	25.95
<u>Veal Marsala</u> - grilled veal tenderloin with Marsala Wine mushroom sauce served with roasted potato & steamed vegetables	29.95
<u>Rack of Lamb</u> - grilled and served with red wine demiglaze, apple-mint chutney, potatoes and vegetables	32.00
<u>Grilled 10 oz New York Steak</u> with peppercorn demi-glaze, potatoes and steamed vegetables	28.95

PASTAS

<u>Vegetarian Linguini</u> with julienne vegetables, basil pesto and parmesan cheese	15.95
<u>Penne Pasta</u> with fresh wild and champignon mushrooms, grilled chicken sundried tomatoes and a basil-brandy cream sauce	17.95
<u>Linguini with fresh Seafood</u> in a tomato-basil white wine sauce	21.95
<u>Cappellini</u> with Smoked Salmon fresh spinach, garlic, herbs in a Zinfandel Rose sauce	20.95

Desserts

Apple Strudel	6.95	with ice cream	8.50
Grundel Palacsinta			7.95
crepe with walnuts & raisins topped with chocolate sauce			
Crepe with jam & icing sugar			6.95
Ice cream with whipped cream & chocolate sauce			7.50
Cake of the Day			6.95
Chestnut Cake			6.95
Dobos Torta			6.95

Taxes Not Included