

Food is our *culture*.



"...everything about eating including what we consume, how we acquire it, who prepares it and who's at the table – is a form of communication rich with meaning. Our attitudes, practices and rituals around food are a window onto our most basic beliefs about the world and ourselves."

The Meaning of Food - Patricia Harris, David Lyon, Sue McLaughlin

SOUPS

FRENCH ONION

Caramelized onions with sherry wine and house made beef broth, topped with croutons, blended cheese and baked until golden brown. 7

SALADS

MARKET 🌿

Baby greens tossed in our house white balsamic vinaigrette, topped with juicy cherry tomatoes, shredded carrots, and cucumbers. 9.5

CLASSIC CAESAR 🌿

Crisp romaine lettuce, crumbled bacon, garlic & herb croutons and freshly shaved Parmigiano Reggiano cheese tossed together in a rich house made Caesar dressing. 10.5

BABY SPINACH 🌿

Tender baby spinach in a house made oil, lemon and honey dressing topped with a variety of seasonal fruit, candied walnuts and goat cheese. 14.5

SPINACH & KALE 🌿

Fresh baby spinach and kale tossed in a maple and bacon vinaigrette with toasted almonds, pears, red onions, and pepper bacon 13.5

SCHNITZEL

SCHNITZELS ORIGINAL SANDWICH

Your choice of chicken or pork schnitzel layered with our potato salad on a house-made grilled Panini. Served with the choice of market salad, fries or soup. 15

🌿 GLUTEN FREE

SOUP DE JOUR

Ask your server about today's delicious soup creation. 6

TUSCAN 🌿

Mixed greens tossed in our house made dark balsamic dressing, topped with grilled chicken breast, roasted red peppers, sun dried tomatoes, red onion, green peppers and goat cheese. 16

MEDITERRANEAN 🌿

Mixed greens, cherry tomatoes, artichoke hearts, cured black olives, feta cheese and shaved red onion in our house white balsamic vinaigrette, topped with grilled chicken breast, and lemon pepper shrimp. 16.75

MAPLE HOT SMOKED SALMON 🌿

Maple and black pepper cured, hot smoked salmon flaked over mixed greens tossed in dark balsamic vinaigrette with red onion and fried capers, served with toasted baguettes, and dill cream cheese. 16

Side Market Salad 5

Side Caesar 6

Side Baby Spinach 8

Add Fresh Grilled Chicken Breast 5

Add Four lemon Pepper Black Tiger Shrimp 5

Add In-House Smoked Shaved Turkey 5

CLASSIC

Choice of chicken, pork cutlet or cheese, lightly breaded and fried golden brown. Served with a choice of market salad, fries or soup and Schnitzels' tartar sauce. 14

MAINS & SANDWICHES

All sandwiches are served with the choice of market salad, soup, fresh cut fries or kettle chips and a small garnish of potato salad. Complement your selection with sweet potato fries or a Caesar salad for 1.

LUNCH FEATURE

Ask your server about what special dish our Chefs have prepared for the day.

SOUP + SALAD

Enjoy a light lunch, with your choice of either our Market salad or Caesar salad. Paired with a bowl of our soup de jour, and an oven toasted Vienna roll. 11.5

ZEN WRAP

Mixed grilled vegetables wrapped in a grilled flour tortilla with hummus, lettuce, shredded carrot, and feta. 14

TOSKANA WRAP

Marinated grilled chicken breast wrapped in a flour tortilla with mixed greens, roasted red peppers, red onion, goat cheese, and dark balsamic vinaigrette. 15

SMOKED TURKEY CLUB

Shaved, in-house smoked turkey, black pepper bacon, tomato and baby spinach toasted together on a house made grilled panini with Swiss cheese and roasted garlic aioli. 15

PULLED REUBAN SANDWICH

Beer braised corned beef, served on toasted rye with caraway scented sauerkraut, onions, Russian dressing, and swiss cheese. 15.5

SMOKED BRISKET SANDWICH

12 hour house-smoked beef brisket; shaved and piled high on a toasted house roll with grainy mustard and creamy coleslaw. 15.5

SCHNITZELS BACON CHEESE BURGER

A fresh juicy 6 oz. beef and pork blend accented with Spanish onion, and cracked black pepper charbroiled to perfection, topped with bacon, and Swiss cheese. All on a house made roll with mayo, lettuce, dill pickle, and red onion. Served with your choice of side. 16

PEPPERCORN BURGER

Our signature burger patty, dusted with cracked black pepper, char broiled and served on a toasted house roll, with smoked Gouda, crispy onion floss and grainy Dijon aioli. 16

LAMBURGINI

A handmade patty of local ground lamb, scallions, and dried cranberries on a house made roll with roasted garlic aioli, caramelized onions, and goat cheese. 16.25

BEEF GOULASH

Tender cuts of beef shoulder slowly braised with sweet onion and garlic in a rich paprika sauce, served with traditional spatzle and garnished with diced dill pickle. 14

COSECHA SAUTÉ

Kale, sweet peppers, onion, corn and chickpeas lightly sautéed with garlic, fresh lemon, and white wine. Served over basmati rice, and finished with feta. 14 *vegan option available

MUSHROOM TOWER

A marinated char broiled portabello mushroom, served with a savoury chick pea tomato ragu, finished with goat cheese, and served on basmati rice, and a side of mixed greens. 14.5 *Vegan option available

DEMI-PIZZA

Enjoy a half pizza chosen by one of our pizza Chefs, with your choice of a side market salad, potato salad, fries, kettle chips or soup of the moment. 14
*Substitute Caesar salad for 1

WOOD OVEN PIZZA

All of our pizzas are made in our wood fired oven, with house made dough and house made sauces using imported Italian tomatoes.

*Gluten Free pizza dough available. 1.25

AVERAGE JOE

Pepperoni, mozzarella and jack cheeses and homemade tomato sauce -simple and tasty. 13

SCHNITZELS' ORIGINAL

Pepperoni, mozzarella and jack cheeses, green onions, mushrooms, green peppers, red onions and tomato sauce. 14

MEAT LOVERS

Bacon, ham, sausage, pepperoni, tomato basil sauce, and mozzarella jack cheeses. 16

DIABLO

Mozzarella and jack cheeses, pepperoncini peppers, jalapenos, chicken, roasted red peppers, red onion, green olives and our chipotle hot sauce. 16

TOUR OF ROME

Chicken breast, bacon, garlic parmesan sauce, mozzarella and jack cheeses. Garnished with a small Caesar salad. 16

SICILIAN

Feta, mozzarella and jack cheeses, Italian sausage garnished with tomatoes, basil and tomato sauce. 14.5

BACON CHEESE BURGER

No seriously! Ground beef, bacon, dill pickle, tomato, red onion and cheddar cheese on a zesty burger sauce; finished with shredded leaf lettuce. 15.5

SMOKED BRISKET PIZZA

Red onions, roasted red peppers, jalapeños, BBQ sauce, smoked brisket shavings, cheddar cheese and mozzarella. 15.5

GREEN ACRES

Basil pesto, marinated grilled eggplant, zucchini, roasted red peppers, red onions, mozzarella jack, and goat cheese. 15

CLASSIC MARGHERITA

Neapolitan-style pizza topped with San Marzano tomatoes sauce, fresh local basil, bocconcini cheese, and olive oil. 14

FROM THE FIELD

House made hummus, tomato sauce, mushrooms, green peppers, red onion, roasted red peppers, green onions, tomatoes, sun dried tomatoes, feta and mozzarella. 15

MEDITERRANEAN

Artichoke hearts, black olives, mozzarella and jack cheeses roasted with herbed oil and finished with oregano, feta and diced tomatoes. 13.5