



Menu

APPETIZERS/STARTERS

FRENCH ONION SOUP \$4.75

TODAY'S FEATURED SOUP \$4.50

GERMAN NACHOS \$7.75

Homemade potato chips covered in cheddar cheese sauce with diced bratwurst, jalapeno peppers, sliced black olives and drizzled with horseradish sauce

CRAB CAKE \$9.95

Crab cake on a bed of arugula, chipotle aioli, lemon wedge and homemade potato chips

FRIED CALAMARI \$9.95

Lightly breaded and fried, served with a zesty cocktail sauce and lemon wedge

JUMBO ROASTED CHICKEN WINGS \$6.75

Five buffalo style (mild or hot) wings served with blue cheese dressing and celery sticks

BONELESS CHICKEN WINGS \$6.75

Same great taste without the bones. Five buffalo style (mild or hot) wings served with blue cheese dressing and celery sticks

SHRIMP COCKTAIL \$9.95

Five jumbo shrimp on a bed of lettuce, served with zesty cocktail sauce and lemon wedge

CLASSIC ICEBERG WEDGE SALAD \$4.75

A hearty slice of iceberg lettuce with sliced tomatoes and crumbled bacon, with blue cheese dressing

COCONUT SHRIMP \$9.95

Five breaded shrimp, rolled in coconut and fried golden with apricot peach dipping sauce

PERSONAL SIZE CHEESE PIZZA

Single Pie \$4.75

Two Pies \$7.75

BURGERS/SANDWICHES

BURGER DELUXE \$10.95

8 oz. certified angus beef on a brioche rustic roll, served with french fries, lettuce, tomatoes, onions and pickle. Cheddar cheese—\$1.00 additional

THREE SLIDERS \$8.95

Mini burgers on buns, served with french fries, lettuce, tomatoes, onions and pickle

THREE MINI PARMIGIANA HEROS \$8.95

Coleman all natural chicken meatballs with a hint of pesto, served with sauce and melted cheese

GRILLED PORTABELLA MUSHROOM CAP \$8.50

On a brioche rustic roll, served with arugula, balsamic glaze and homemade potato chips

VEGGIE BURGER \$7.95

On a brioche rustic roll, served with lettuce, tomatoes, onions, pickle and homemade potato chips

HOT DOGS \$7.95

Two certified all natural Coleman hot dogs on a roll, served with sauerkraut and homemade potato chips

SLICED FLAT IRON STEAK \$10.95

On a brioche rustic roll with horseradish sauce and french fries

PULLED PORK SANDWICH \$9.50

On a brioche rustic roll with Jack Daniel's barbeque sauce, cole slaw

TURKEY BLT WRAP \$9.95

Applewood smoked bacon, roasted turkey, lettuce, tomato, mayonnaise and homemade potato chips

✦ **ROAST TURKEY SANDWICH** \$8.50

With lettuce, tomato, mayonnaise and pickle

✦ **CHICKEN SANDWICH GRILLED OR CRISPY** \$8.95

Served with honey mustard, lettuce, tomato and pickle

✦ **POTATO CRUSTED COD** \$8.50

On a brioche rustic roll, served with tarter sauce

✦ Served with a choice of: macaroni salad, cole slaw or carrot salad. All salads are made with Hellman's mayonnaise. Choice of wheat or rye bread or roll. Side of french fries \$4.50. Additional sides \$2.00 We use zero trans fat canola oil.



SALADS

ARUGULA

\$7.95

A bowl of spicy aromatic greens, red onions, blend of shaved parmesan, romano, and asiago cheeses and whole grain croutons, with raspberry vinaigrette dressing

MANDARIN ORANGE SALAD

\$8.95

A mix of iceberg and romaine lettuces, chopped celery, shaved red onions, candied walnuts and mandarin oranges, with raspberry vinaigrette dressing

CAESAR

\$7.95

Crispy romaine lettuce, with a blend of shaved parmesan, romano, and asiago cheeses and whole grain croutons, with caesar dressing

SPINACH

\$8.50

Chopped spinach, shaved red onions, slices of mushrooms and hard boiled egg, crumbled bacon and whole grain croutons, with Greek feta dressing

Customize your Salad:

Grilled Chicken Breast \$5.00 extra, Grilled Shrimp \$7.00 extra,
Grilled Sliced Steak \$8.00 extra, Grilled Portabella Mushrooms \$4.50 extra

ENTREES/MAIN DISHES

Served with a House Salad with Balsamic Vinaigrette, Potato & Vegetable

GRILLED CHICKEN BREAST - Dressed with wild mushroom pesto

\$20.00

FLAT IRON STEAK - 12 oz. top grade steak grilled to your taste, served with fresh mushroom caps

\$25.50

SAUERBRATEN - Our signature dish! Braised marinated beef served with red cabbage and potato dumpling

\$22.50

PORK CHOPS - Two grilled pork chops, served with applesauce

\$20.00

POTATO CRUSTED COD - Served with tarter sauce

\$20.00

BROILED SALMON - With dill butter sauce

\$20.00

FISHERMAN'S PLATTER - A fried fish delight! Filet of sole, scallops and shrimp, served with french fries, tarter and cocktail sauces

\$21.00

FRIED BUTTERFLY SHRIMP - Jumbo shrimp lightly fried, served with tartar or cocktail sauce and french fries


\$21.00

SEA SCALLOPS - Bacon wrapped scallops broiled to perfection, served with citrus horseradish aioli (Also available without bacon)

\$21.00

PENNE A LA VODKA - Penne pasta with vodka sauce

\$18.00





CHILDREN'S FARE

For children 10 years old or younger

CHICKEN TENDERS - Coleman's natural gluten free, served with french fries	\$7.00
PASTA - Penne pasta with butter or marinara sauce	\$7.00
HOT DOG - Coleman natural nitrate free hot dog on a roll served with french fries	\$7.00
SLIDERS - Two mini burgers with french fries	\$7.00
MACARONI AND CHEESE	\$7.00

DESSERTS

DEEP DISH STRAWBERRY SHORTCAKE	\$7.00
Cake topped with fresh strawberries, sprinkled with sugar and whipped cream	
BAKED APPLE DUMPLING A LA MODE	\$7.00
Warm with cinnamon sauce and vanilla or chocolate ice cream	
HOMEMADE PLAIN CAKE A LA MODE	\$7.00
Pound cake topped with vanilla or chocolate ice cream	
FUDGE BROWNIE DELIGHT A LA MODE	\$7.00
Homemade fudge brownie, scoop of vanilla ice cream, chocolate sauce and whipped cream	
NEW YORK STYLE CHEESE CAKE	\$7.00
Chocolate sauce or raspberry sauce	
ICE CREAM	\$4.75
Vanilla or Chocolate	

DRINKS

SODA		
Coke, Diet Coke, Sprite, Ginger Ale		\$2.50
Saranac Root Beer		\$3.50
Freshly Brewed Unsweetened Ice Tea or Ice Coffee		\$2.50
BEER		
Domestic	} Please ask your server for our selections	\$4.50
Imported		\$5.50
Specialty		\$6.00
WINE BY THE GLASS		\$7.00
White: Chardonnay, Pinot Grigio, Sauvignon Blanc		
Blush: White Zinfandel		
Red: Merlot, Cabernet Sauvignon		
COFFEE OR TEA		\$2.50
BOTTLED WATER		\$2.00

The Continental Hotel & Restaurant is a family run country inn filled with old world atmosphere and warm hospitality. Enjoy the natural beauty of Greenwood Lake and surrounding mountains with a breathtaking view from our [main dining room](#) or outside terrace. You can relax in our [Delft cocktail lounge](#) featuring 240 different tiles from Holland, each over 100 years old. We specialize in home-style German/American Cuisine. We cater weddings, small banquets, small business conferences and other receptions.

Thank you for allowing us to serve you! Come back soon!

