



*Specializing in
Hungarian and Continental Cuisine*



*Catering and banquet facilities for up to 100 people.
Celebrate your special occasion with us!*



appetizers

Hot Garlic Bread

Enough for two to share.

\$4

Breaded Mushroom Caps

Served with our own homemade garlic dressing.

\$6.50

Breaded Cauliflower and Broccoli Florets

Cauliflower and broccoli florets
lightly seasoned and breaded.

Served with our own homemade garlic dressing.

\$6.50

Garlic Shrimp

Garlic shrimp lightly seasoned
and broiled to perfection.

Served with lemon wedges and shrimp sauce.

\$7

Roasted Peppers

Red peppers roasted and marinated in fresh garlic,
dill and extra virgin olive oil.

Served with black olives and feta cheese.

\$7

Perogies

Our homemade perogies filled with
potato and cheese, cooked to a golden brown
and topped with sauteed onions,
real bacon and sour cream.

\$7

Hor D'Oeuvres

Hungarian sausage and
breaded mushroom caps and one shrimp.
Served with our own homemade garlic dressing,
lemon wedges and shrimp sauce.

\$8



soups

Soup of the Day

Our famous homemade soup
served piping hot.

\$4

Goulash Soup

A cup of our famous goulash as a starter.
Tender pieces of beef consumed with
cooked potatoes and vegetables.
Topped with our homemade dumplings.

\$5

Goulash in a Kettle

Goulash soup for two people to share.
(Must be accompanied by 2 entrees)

\$11



salads

Tossed Green Salad

Iceberg and romaine lettuce, carrot slivers,
radishes, red cabbage and sweet onions
all tossed with one of our own dressings.

\$3

Caesar Salad

Crisp romaine lettuce, garlic croutons and
homemade bacon bits all topped with our own
caesar dressing, sprinkled with parmesan cheese

\$6

add grilled chicken strips

\$9

Vintage Salad

Red ripe tomatoes, green peppers and sweet
onions tossed in an extra virgin olive oil and
vinegarette dressing and crumbled feta cheese.

\$7



entrees

All entrees include a choice of soup of the day or tossed green salad and homemade bread and butter.

Beef Paprikash

Succulent cubes of beef stewed in their own juices. Served with homemade dumplings or baked rice.

\$15

Cabbage Rolls

Our famous cabbage rolls topped with a sour cream cabbage sauce. Served with boiled potato or homemade dumplings.

\$16

Cabbage Rolls and Sausage Combination

Our famous cabbage roll and homemade Hungarian sausage. Served with homemade dumplings, baked rice or homefries and sauteed vegetables.

\$17

Cabbage Rolls and Perogies Combination

Our famous cabbage roll served with potato and cheese filled perogies. Served with sauteed onions, real bacon and sour cream.

\$17



chicken

Chicken Paprikash

Tender pieces of chicken cooked in their own juices and topped with light natural paprika sauce. Served with homemade dumplings or baked rice.

\$16

Chicken Royale

Marinated chicken breast broiled to perfection.

Topped with our own mushroom and bell pepper sauce and two melted cheeses.

Served with your choice of baked rice, homemade dumplings or homefries and sauteed vegetables.

\$18

Budapest Chicken

A seasoned chicken breast stuffed with black forest ham and mild cheddar cheese, lightly breaded and served with homemade dumplings, baked rice or homefries and sauteed vegetables.

\$18

Chicken and Shrimp Combination

Broiled boneless breast of chicken and garlic shrimps marinated in lemon and white wine and lightly seasoned. Served with your choice of baked rice, homemade dumplings or homefries and sauteed vegetables.

\$20

Hungarian Sausage

Homemade sausage topped with sauteed onions and red peppers. Served with dumplings, baked rice or homefries and sauteed vegetables.

\$15

Hungarian Goulash - served in a kettle

Tender beef consumated with cooked potatoes and vegetables. Topped with homemade dumplings.

\$16

Turkey Schnitzel

Healthy breast of turkey cutlet, lightly seasoned and breaded.

Served with your choice of baked rice, homemade dumplings or homefries and sauteed vegetables.

\$18



veal

Veal Paprikash

Tender veal cubes stewed to perfection. Slightly spiced and seasoned for a very original taste. Served with homemade dumplings or baked rice.

\$17

Wiener Schnitzel (lightly breaded veal cutlet)

Served with homefries, baked rice or homemade dumplings and sauteed vegetables.

\$22

Borjuborda

Tender breaded veal stuffed with mild cheddar cheese. Served with homefries, baked rice or homemade dumplings and sauteed vegetables.

\$23

Budapest Veal

Stuffed breaded veal with black forest ham and mild cheddar cheese. Served with homemade dumplings, baked rice or homefries and sauteed vegetables.

\$23

Marosi

Broiled tender veal with ham, fresh mushrooms and bell pepper sauce. Topped with cheddar and mozzarella cheese. Served with homemade dumplings, baked rice or homefries with sauteed vegetables.

\$23

*All entrees include a choice of soup of the day or tossed green salad
and homemade bread and butter.*



pork

Breaded or Grilled Pork Chops

Selected centre cuts. Breaded served with applesauce. Grilled served with sauteed onions. Served with homemade dumplings, baked rice or homefries and sauteed vegetables.

\$15

Pork Tenderloin

Pieces of tenderloin broiled and topped with a special mushroom sauce. Served with homemade dumplings, baked rice or homefries and sauteed vegetables.

\$16

Pork Schnitzel (breaded pork cutlet)

Served with homemade dumplings, baked rice or homefries and sauteed vegetables.

\$16

Gypsy Steak

Lean broiled pork smothered with sweet sauteed onions served with baked rice or homemade dumplings or homefries and pan fried vegetables.

\$17



seafood

Broiled or Breaded Pickerel

Lightly breaded and deep fried to a rich golden colour. Served with homefries, baked rice or homemade dumplings and sauteed vegetables.

\$19

Broiled Garlic Shrimp

Black tiger shrimps marinated in lemon and white wine, lightly seasoned and broiled. Served with baked rice or homemade dumplings or homefries with sauteed vegetables, lemon wedges and spicy cocktail sauce.

\$19

Breaded Shrimp

Black tiger shrimps, lightly breaded and fried to a rich golden colour. Served with baked rice or homemade dumplings or homefries and sauteed vegetables, lemon wedges and cocktail sauce.

\$19

Atlantic Salmon

8 oz. salmon filet broiled in our signature lemon dill sauce. Served with homefries, baked rice or homemade dumplings and sauteed vegetables.

\$21



combinations

Transylvania Wood Platter

- FOR TWO -

Schnitzels, grilled pork chops, Hungarian sausages, bacon, homefries and baked rice. Nicely garnished with greens. Includes soup, bread and butter.

\$23 per person

Budapest Combination Plate

- FOR FOUR -

Goulash soup, tossed green salad, schnitzels, cabbage rolls, homemade dumplings and homefries. Also your choice of paprikash (beef, veal or chicken).

\$26 per person



vegetarian

Perogies

Perogies filled with potato and cheese, cooked to a golden brown and topped with sweet onions and real bacon. Served with sour cream.

\$13

Perogie Platter

Our homemade perogies served with baked rice or homemade dumplings or homefries and sauteed seasonal vegetables topped with sweet onions and real bacon. Served with sour cream.

\$14

Hungarian Pasta

Spinach and egg noodles mixed with fresh garlic, extra virgin olive oil, pesto, sun-dried tomatoes, portobello mushrooms, bell peppers and seasonal vegetables. Sprinkled with parmesan cheese and parsley.

\$14



Beverages

Milk or Juice

\$2.50

Coffee

Regular or Decaf

\$2.00

Tea

\$2.00

Herbal Tea

Camomile, Linden or Rosehip

\$2.25

Soft Drinks

Coke, Diet Coke, Sprite or Gingerale

\$2.50

Iced Tea

\$2.50

Shirley Temple

Gingerale, orange juice and grenadine

\$2.50



specialty coffees

Espresso

\$2.50

Turkish Coffee

\$2.50

Spanish Coffee

Triple Sec, Kahlua and whipped cream,
topped with maraschino cherries.

\$7

B52 Coffee

Grand Marnier, Baileys and Kahlua,
topped with whipped cream and cherries.

\$8

Canadian Coffee

C.C., Amaretto and Kahlua,
topped with whipped cream and cherries.

\$8



Dessert

Hot Homemade Apple Strudel

Grandma's own apple strudel baked to perfection
and sprinkled with vanilla sugar.

Served with French vanilla ice cream.

\$7

New York Style Cherry Cheesecake

A sinfully rich cheesecake topped with cherries.

\$6

Palachintas

Grandma's best dessert. Thin crepes filled with a
seasonal fruit puree. Served hot and sprinkled
with vanilla sugar.

\$6

Black Forest Torte

A rich chocolate torte with maraschino cherries
drizzled with chocolate sauce.

\$6

French Vanilla Ice Cream

Topped with a chocolate fudge sauce.

\$4

Closed Mondays

Businessmen's Luncheon Daily

Gift Certificates Available

*Celebrate your Birthday, Anniversary,
Valentine's Day, Mother's Day, Father's Day,
Graduations, Congratulation Days,
Baby and Wedding Showers,
and any other "Special Days" with us!*



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