



Karl's

at the Riverbend

Valentine's Day

Menu

Karl and Susie Camenzind, Proprietors

5011 Fm 728 Richmond, Texas 77469

APPETIZERS & SALAD

Escargot Bourguignonne	\$ 10.00
Fried Asparagus	\$ 12.50
Fried Quail	\$ 8.00
Wild Boar & Bourbon Pate with Venison	\$ 12.00
Caesar Style Salad	\$ 9.00



VALENTINE DINNER SPECIALS

Prime Rib Roasted Bone-In in our Special Slow-Cooking Oven	\$ 33.00
Roast Rack of Lamb Seasoned with Garlic, Mustard & Mint	\$ 45.00
Cedar Plank Combo Small Filet, Prawn and Small Salmon Filet Broiled and Served on Aromatic Cedar	\$ 30.00

Dinners are served with Soup Du Jour or House Salad with Swiss Dressing, Baked Potato, Rice Pilaf or Spaetzle, Vegetable Du Jour and Rolls and Butter.



CHAMPAGNES & SPARKLING WINE

Mumm's Napa Valley Brut Split (California)	\$ 8.50
Half-Bottle Korbel Brut (California)	\$ 20.00
Domaine Ste. Michelle (Washington)	\$ 32.00
Gruet Brut (New Mexico)	\$ 37.00
Schramsberg Blanc de Blancs (Napa Valley)	\$ 79.50
Perrier-Jouet (France)	\$105.00
Cuvee Dom Perignon (France)	\$299.00

See our Wine Book or our Wines by the Glass List for other Wine Options

A 20% Service Charge may be added to the Check of Parties of six or more.



DINNERS

Beef Wellington	Filet Mignon Grilled to your Preference, Wrapped in Pastry With Wild Boar & Bourbon Pate, Then Baked to a Golden Brown. Served with Bordelaise Sauce.	\$ 34.00
Filet Mignon	5 Ounce Topped with Maitre D'Hotel Butter, a Garlic Herb Butter	\$ 22.50
	8 Ounce Topped with Maitre D'Hotel Butter, a Garlic Herb Butter	\$ 27.50
Rib-Eye	12 Ounce Topped with Maitre D' Hotel Butter	\$ 25.00
Surf & Turf	4 Fried Beer Batter Shrimp Plus a 5 oz. Bacon-Wrapped Filet	\$ 25.00
Sea Scallops	Sauteed and Topped with a Beurre Blanc Sauce. Served with Asparagus	\$ 30.00
Cedar Plank Salmon	Baked at a High Temperature on aromatic Cedar. Garnished with Steamed Broccoli and Asparagus	\$ 29.00
Fried Beer Batter Shrimp	6 Shrimp Dipped in our Tempura Beer Batter Deep-Fried	\$ 20.00
Wiener Schnitzel	Cutlet of Milk-Fed Veal Patted with Breadcrumbs and Sauteed	\$ 23.00
Chicken Marsala	Sauteed Chicken Breast with Marsala Wine/Mushroom Sauce	\$ 18.00
Venison Cognac Schnitzel	Sauteed Cutlet of Venison Topped with a Cognac Cream Sauce with Mushrooms. Served with a medley of Vegetables.	\$ 31.00

Dinners are served with Soup Du Jour or House Salad with Swiss Dressing, Baked Potato, Rice Pilaf or Spaetzle, Vegetable Du Jour and Rolls and Butter.

DESSERTS

Cherries Jubilee	\$9.00
Karl's Apple Streudel	\$6.00 (with Vanilla Ice Cream \$8.00)
Creme Brulee	\$7.50
Chocolate Sin	\$8.00
Karl's Cheesecake	\$6.00
Apple Fritters	with Vanilla Ice Cream & Honey \$7.50
Double Chocolate Brownie	with Ice Cream \$8.00

BEVERAGES

Kona Coffee, Tea, Soft Drinks..... \$ 2.50



Sweetheart

Dinners

for Two

Shared Escargot or Wild Boar & Bourbon Pate

Soup du Jour

Mixed Greens Salad
with Karl's Swiss House Dressing

*Dinners are Served with a Bouquetiere of Vegetables
and are divided Tableside*

Rack of Lamb

Seasoned with Garlic, Dijon Mustard & Creme de Menthe

Chateaubriand

(16 oz. Filet Mignon-The King of Dinners for Two)

Shared Cherries Jubilee
and a Half
Bottle of Champagne

Pricing is for Two
People

\$ 100.00
Plus Tax
& Gratuity