



Karl's

at the Riverbend

Menu

Karl and Susie Camenzind, Proprietors

5011 Fm 723 Richmond, Texas 77469 281-238-9300

Fax: 281-238-4209 E-mail: karlsrb@intertex.net

APPETIZERS

Smoked Salmon With Creamed Cheese, Onions, Capers & Bagel.....	\$10.95
Wild Boar & Bourbon Pate with Venison	\$ 9.50
Seafood Croquette	\$ 9.95
Fried Quail	\$ 6.25
Escargot Bourguignonne	\$ 8.25
Karl's Delicacy With Crawfish, Shrimp and Oysters.....	\$ 11.95
Oysters Rockefeller	\$ 9.95

SOUPS

Soup Du JourBowl	\$ 4.50
Baked French Onion Soup	\$ 5.95

SALADS

Mixed Greens Salad	\$ 4.50
Cesar Style Salad	\$ 6.95
Chicken Caesar Salad	\$12.95
Steak & Ceasar	\$15.95
California Cobb Turkey,.....	\$10.95
Bacon, Bleu Cheese, Avocado, Romaine	
Chinese Chicken Chicken.....	\$ 11.95
Breast, Water Chestnuts, Chinese Noodles, Cashews and Romaine	

VEGETABLES

Steamed Asparagus	\$ 9.50
Creamed Spinach	\$ 6.50
Fresh Sauteed Spinach	\$ 7.95
Sauteed Mushrooms	\$ 5.50
Broccoli Hollandaise	\$ 5.95
Angel-Hair Onion Rings	\$ 4.95
German Sauerkraut	\$ 4.95
Swiss Rosti	\$ 6.95
Baked Potato	\$ 5.50
Vegetable Bouquetiere	\$12.95
A Dinner for the Vegetarian	

PASTA

Fettucini Alfredo Fettucini Noodles, Cream Sauce, Garlic and Cheeses.....	\$ 8.95
Chicken Alfredo Fettucini Alfredo with Chicken Breast.....	\$ 10.95
Shrimp Alfredo Fettucini Alfredo with Sauteed Shrimp.....	\$ 13.95
Chicken Fettucini Fettucini Noodles, Chicken Breast and Olive Oil.....	\$ 10.95
Shrimp Fettucini Fettucini Noodles, Shrimp and Olive Oil.....	\$13.95
Vegetable Fettucini Fettucini Noodles, Crisp Sauteed Vegetables and Olive Oil	\$ 9.95

Minimum Charge \$ 5.00 Extra Plate Charge \$ 4.50

Please refrain from Pipe or Cigar Smoking Unless all other Customers Affected Agree.

An 18% Service Charge may be added to the Check of Parties of six or more.

Children's Menu Available

Weeknight Neighborhood Menu

HOUSE SPECIALTIES

Roast Prime Rib	Roasted Bone-in in our slow-cooking oven, weekends only	\$ 28.95
Beef Wellington	Filet Mignon grilled to your liking, then wrapped in Pastry with Wild Boar & Bourbon Pate and baked to a golden brown	\$ 26.95
Pork Chops & Apples	Chops Sauteed with Apples, Then Topped with a Light Marsala Wine Sauce with Roasted Garlic Cloves and Lemon	\$ 19.95
Pork Dijonnaise	Pork Cutlet Coated with Dijon Mustard, Patted with Karl's Breadcrumbs, Sauteed, Then Topped with a White Wine/Mushroom Sauce	\$ 17.95
Wiener Schnitzel	Cutlet of Veal Patted with Karl's Breadcrumbs and Sauteed	\$ 19.95
Salmon Florentine	Grilled Salmon Filet with spinach Wrapped in Pastry & Baked	\$ 22.95

SEAFOOD

Salmon Filet	\$19.95
Fried Beer Batter Shrimp	\$16.95
Shrimp in Garlic Butter	\$16.95
Fresh Fish	Ask your Server to describe Today's Fresh Fish Entrees

QUAIL

Fried or Broiled Quail	\$ 17.95	
Steak & Quail	Bacon-Wrapped Filet and a Quail sauteed with Teriyaki Sauce	\$ 23.95
Quail & Shrimp	A Quail Sauteed With Marsala Wine and 4 Beer Batter Shrimp	\$ 19.95

CHEF'S COVEY

Coq Au Vin	Braised Chicken Breast with Mushrooms and Burgundy Wine	\$ 14.95
Chicken Robert	Grilled Chicken Breast topped with Tomato, Avocado, Muenster Cheese and Hollandaise Sauce	\$ 17.95
Chicken Marsala	Sauteed Chicken Breast with Marsala Wine/Mushroom Sauce	\$ 16.95
Veal Cordon Bleu	Cutlet of Veal wrapped around Ham and Swiss Cheese, Rolled in Karl's Breadcrumbs and Sauteed	\$ 20.95
Veal Marsala	Sauteed Cutlet Topped with a Mushroom/ Marsala Sauce	\$ 19.95

FROM THE GRATE

Schwyzzer Rostbraten	10 ounce New York grilled to your taste, then Topped with a Peppercorn Sauce and Karl's Angel Hair Onion Rings	\$ 27.95
New York Steak	14 Ounce \$ 28.95 10 Ounce \$ 24.95 6 Ounce \$ 18.95	
Filet Mignon	8 Ounce \$ 24.95 5-6 Ounce \$ 18.95	
Surf & Turf	4 Beer Batter Shrimp plus a Bacon-Wrapped Filet	\$ 23.95
Mixed Grill	A Pork Chop, a Quail And 3 Beer Batter Shrimp	\$19.95
Grilled Pork Chops	With Apple Fritters	\$18.95

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

WILD GAME

- Venison Pepper Steak**..... \$ 33.95
Double Loin Chops pressed with Black Peppercorns and Topped with a Green Peppercorn Sauce.
- Wild Boar Chops** \$ 26.95
Topped with a Marsala Wine Sauce with Mushrooms.
- Venison Medallions**..... \$ 29.95
New Zealand Venison sauteed with Mushrooms, Dried Cranberries and Black Cherries in a Brandy/Peppercorn Sauce.
- Venison Hunter Schnitzel**..... \$ 26.95
Cutlet of Venison sauteed and Topped with a Red Wine Demi-Glace Sauce with Mushrooms, Shallots, Green Onions and chopped fresh Tomatoes.
- Venison Cognac Schnitzel**..... \$ 26.95
Cutlet of Venison sauteed and Topped with a Cognac Cream Sauce with Mushrooms.
- Mixed Game Grill**..... \$ 32.95
A Broiled Quail, Wild Boar Chop, and a Venison Steak Topped with Maitre D' Butter.

Wild Game Dinners are served with Soup or Salad, A choice of Baked Potato, Rice Pilaf or Spaetzle and a Bouquetiere of Vegetables and Fruit.

BEVERAGES

Tea, Coffee, Soft Drinks, Milk \$ 2.25

DESSERTS

- Karl's Apple Streudel** \$5.00 (with Vanilla Ice Cream \$7.00)
Karl's Cheesecake \$5.00 **Mousse** \$4.00 **Creme Brulee** \$6.00
Apple Fritters with Vanilla Ice Cream & Honey \$6.00
Double Chocolate Brownie with Ice Cream \$7.00 **Chocolate Sin** \$7.00

Hours: Tuesday, Wednesday & Thursday 5:00 pm - 9:00 pm

Friday & Saturday 5:00 pm - 10:00 pm

Sunday Brunch in the Country 11:30 am - 2:00 pm

Atkins-Friendly Dinners

Entrées

Low-Carb New York Steak	Grilled Steak served with Fresh Spinach topped with Bleu Cheese	16 ounce	\$ 38.95
		10 ounce	\$ 27.95
Low-Carb Filet Mignon	Grilled Steak topped with Goat Cheese and served with Fresh Spinach	8 ounce	\$ 27.95
		5 ounce	\$ 21.95

Entrées are served with a Green Salad with our House Dressing
(a Mayonnaise Raspberry Vinegar/Peanut oil Base with Parmesan Cheese)

In addition to the above entrees, other entrees can be made "Atkins-Friendly", such as Prime Rib, Grilled Pork Chops, Broiled Quail and Fresh Fish. These would be served without sauces. The substitute of Low-Carb Vegetables would be at extra cost.

Appetizers & Vegetables

Smoked Salmon with Cream Cheese, Onions and Capers	\$10.95
Broiled Quail	\$ 5.25
Fresh Spinach Sautéed with Bacon and Onions in Olive Oil	\$ 6.95
Steamed Broccoli	\$ 5.50
Steamed Asparagus	\$ 8.50

Karl tends to be generous in his servings. We have worked hard to ensure the Low-Carb ingredients, but the size of his servings may be larger than specified in your diet.

Dessert

Low-Carb Creme Brulee \$ 6.50
(made with Egg Yolks, Cream and Vanilla, and sweetened with Sweet 10 and Splenda)

LOW-FAT DINING

Karl seasons as he cooks, so if you need less or no sodium, please tell us when you order.

Fish Dinners--Most of our Fresh Fish can be prepared Lo-Fat, using cooking spray. One favorite is Lo-Fat Trout Almondine. The price would be the same as our other Fresh Fish, plus the price of any Low-Fat vegetable.

Veal Dinners--Karl can make a very nice Low-Fat Milk-Fed Veal Dinner with Mushrooms or not for the same price as Veal Marsala, plus the price of any low-fat vegetable you choose.

Chicken or Quail Dinners--Broiled Chicken Breast or Broiled Quail are naturally low in fat.