Welcome to Tavern at Sterup Square

Tavern at Sterup Square, which occupies about 60% of Sterup Square, was designed and built by Peter N. Matzen in an International European atmosphere. Tavern at Sterup Square, in its International Pub and Terrace and the Van Rensselaer Room, offers 16 beers on tap and over 100 bottled beers from domestic to imported from all over the world, predominantly from Germany, in keeping with a German and European ambience. The meals, although different in menu and service such as table side, are all prepared by the same Chef and his Culinary Staff. A good example is our Sunday Brunch with a different International theme each week.

Peter N. Matzen named Sterup Square, which is located between Flensburg Drive and Sterup Drive, after his hometown, Sterup, a small village 22km SE of the City of Flensburg in the most Northern part of Germany where he received most of his education.

It is for the Matzen family and everyone on the TSS Team from the International Pub & Terrace, Van Rensselaer Room, Deli, Bakery, Europa Ballroom and the culinary kitchen to offer the best in dining and be most enjoyable.

Prosit und Guten Appetit.
Appetizers

Shrimp Cocktail
Large gulf shrimp cooked tender and served chilled with our freshly prepared horseradish cocktail sauce. .......... $8.95

Scampi En Carrozza
Sautéed Jumbo Shrimp on a carriage of Tuscan Bread with grilled yellow and red tomatoes, then laced with a roasted garlic Chardonnay Sauce. .......... $9.95

Pan Fried Calamari
Lightly breaded and tossed with pepperoncini and a touch of garlic with our homemade tomato basil dipping sauce. .......... $5.95

Country Pate
Pate du jour served with red onion marmalade cornichons and pumpernickel rounds. .......... $7.95

Artichokes Hommard
Hearts of artichoke filled with lobster, crabmeat and fresh herbs, accented with lemon and Asiago cheese. .......... $6.95

French Baked Brie Cheese
Imported Brie Cheese oven roasted with almonds, wild berries and apricot glaze accompanied by French baguette. .......... $8.95

International Cheese and Fruit for Two
Imported and Domestic cheese, served with wine grapes, berries, seasonal fruit and water crackers. .......... $10.95

Soups and Salads

Soup Du Jour
Our Chef prepares two soups daily, utilizing the freshest local ingredients available. .......... Cup $1.95  Bowl $2.95

French Onion Soup Gratinee
Caramelized onions simmered in a rich beef broth, then baked with Jarlsburg and Finlandia Swiss. .......... $3.95

Caesar Salad
Crisp Romaine lettuce tossed in a classic Caesar dressing with a blend of Romano and Parmesan cheese, served with garlic croutons. Also available with chicken - $1.95 or shrimp - $3.95. .......... $5.95

Classic Steak House Insalata
Sliced grilled Sirloin with a four wild lettuces mix and Julienne spring vegetables, served with a Basil Balsamic Vinaigrette (A meal in itself). .......... $10.95

Grilled Vegetable Salad
Seasonal vegetables marinated in lemon herb infused olive oil, tossed with mesclun greens, montrachet goat cheese and toasted almonds tossed in a tangerine sorrel vinaigrette. .......... $9.95

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Fresh Fish From Our Seafood Market Next-Door
Our Chef purchases small amounts of fish on a daily basis. Please forgive us if we sell out during the day. We fillet all of our fish to order from our fish case in the Gourmet deli. Our fresh lobster tank is available year round. We can grill, broil, blacken, sauté, pan fry, poach, braise or steam the fish to your liking. We pride ourselves in only fresh fish! Your server can pair the appropriate sauce to complement your fish.

Fresh Pasta Corner

Fusilli Bella Vista
Egg flavored pasta sautéed in basil infused olive oil with medley fresh vegetables in a carmelized garlic and lemon wine sauce .......... $11.95

New Orleans Cajun Chicken
Pan-seared medallions of chicken breast, tossed with Southwestern fetuccine, bell pepper medley and a light brandy cream sauce, accented with scallions and tomato concasse. .......... $14.95

Smoked Salmon Farfalle and Pan Seared Atlantic Salmon
Atlantic salmon, peas and fresh fennel, tossed with fresh farfalle pasta in a rich vin blanc accented with a hint of pernod and grated Romano. .......... $12.95

Chicken and Portobello Mushrooms with Penne Ragaté
Chicken breast sautéed with Julienne Red Bell Peppers, sliced Portobello mushrooms in light Mederia sauce, tossed with Swiss Chard and Penne pasta. .......... $11.95

Seafood Bianco and Cappellini
Shrimp, scallops, haddock, mussels and clams sautéed in a garlic herb sauce with Italian plum tomatoes and chiffonad basil, served with Cappellini pasta. .......... $16.95
Gourmet Deli Style Sandwiches

Rueben
Traditional rueben sandwich made with house cooked corned beef brisket, homemade Russian dressing, Finlandia Swiss Cheese and Sauerkraut served on our bakery's fresh grilled marble rye. (Last stop for a real New York Rueben) .................................................. $7.95

Fleur de lis Honey Glazed Ham and Finlandia Swiss
Thinly sliced honey ham and imported Swiss with dijon mustard on fresh baked croissant, accompanied by fresh fruit and Terra Chips .......................................................... $6.95

Sterup Square Roast Turkey Breast
In-house cooked turkey, served with cranberry chutney, lettuce, tomato, kosher pickle on Seven Grain Bread, accompanied by fresh fruit and Terra Chips .................................................. $6.95

Char Grilled Marinaded Chicken Breast Sandwich
Served with basil mayonnaise, roasted red pepper, Bermuda onion and Radicchio on European bread, accompanied by fresh fruit and Terra Chips ................................................. $6.95

Lean Black Angus Roast Beef and Boursin
Medium rare Roast Beef and Herbed Boursin Cheese piled on a freshly baked french baguette with lettuce, tomato, onion and pickle garni, accompanied by fresh fruit and Terra Chips ........................................ $7.95

Black Angus Sirloin Steak Sandwich
Grilled to perfection, topped with Julienne Peppers, onions, mushrooms and melted Jarlsburg Swiss, served with french fries ................................................................. $11.95

Sterup Black Angus Cheeseburger
A hearty burger of ground Black Angus beef topped with melted cheese, served on a kaiser roll with lettuce, tomato, onion and kosher pickle with french fries. (Additional toppings $ .75) .......................... $6.95

Country Classics

Provencal Lamb Stew
Braised Vermont Raised Lamb, Northern beans, Andouille sausage and root vegetables in a rich lamb stock reduction, capped with a flaky crust .......................................................... $12.95

Yankee Pot Roast
Classic New England Style Braised beef, served with potatoes, fresh vegetables and German bread dumplings ................................................................. $10.95

Fresh Cut’s Liver
Pan seared with carmelized onions and smoked bacon, cooked tender and juicy ................................................................. $11.95

American Favorite
Homestyle meat loaf, with sauteed mushrooms, pan gravy and garlic mashed potatoes .................................................. $9.95

Chicken Calvin Coolidge
Chicken breast, seasoned with rosemary, fresh ground peppercorns, wrapped in Pancetta and charbroiled. Served with apple calvos demi glace, accompanied by house potato and fresh vegetables .................................................. $12.95

Certified Black Angus New York Sirloin Steak
The best of steaks - thick, aged and marbleized beef, cooked to perfection, served with the house potato and fresh medley of vegetables .................................................. $18.95

Torneados of Beef and Grilled Lobster
Char grilled petite filet mignons, wrapped in bacon, served with a ragout of wild mushrooms and grilled fresh lobster with Maitre’d hotel butter and Spinach Timbale .................................................. $27.95

The Vegetarian’s Dream
Sweet potato gratin, sauteed broccoli raffini, grilled herbed roma tomatoes, grilled Portabello mushrooms, and Capellini de Angelo, garnished with black bean, corn cilantro relish .................................................. $12.95

Mixed Grill of German Wurst
Bratwurst, knockwurst and weisswurst, grilled and served with braised red cabbage and pan fried German Potatoes .................................................. $13.95

Rahm Schnitzel
Medallions of milk fed veal sauteed with Shallotts and mushrooms in Reisling Wine Sauce with fresh veal stock served with Spaetzle and medley of vegetables .................................................. $16.95

Lemon Pepper and Thyme Encrusted Pork Tenderloin
Served with a Yankee cranberry and Granny Smith apple chutney laced with pork au jus and accompanied by roasted garlic mashed potatoes .................................................. $14.95

Cappuccino - $3.50    Espresso - $2.50
Desserts
A fine selection from our pastry tray made in our bakery next door.

Join us each Sunday for our famous theme Brunch. Each Sunday our Chef chooses a different country theme, with over 70 items on our Brunch Smorgasbord. Omelets and waffles made to order, carved to order roasted meats and much, much more!!

Come visit our Gourmet Deli, with Imported Meats and Cheese. Over 700 gourmet items. Inquire about our Deli platters and Catered dinners.

Come visit our Europa Ballroom, with facilities for up to 200 people. From a cocktail reception to an elaborate wedding. Located right here at Sterup Square.

All of our breads, pastry, tortes and cakes are made to order daily right next door in our bakery, by our Award Winning Pastry Chef.

Our International Tavern is stocked with over 100 Imported and Domestic bottled beers from around the world.

Thank you for dining with us. We take care to ensure your dining pleasure and welcome your comments and suggestions.

Now we invite you to sit back, relax and enjoy the surroundings of our restaurant and tavern.

Be assured that the extra few minutes it takes will be compensated by the delicious flavors that come only with fresh preparation.