

Blue Danube Restaurant

538 Adeline St 08611-2614 · +16093936133 · Updated: Jan 14, 2026

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COLD APPETIZERS 4

Shrimp & Crab Legs Cocktail

shrimp cocktail & split alaskan king crab legs served with cocktail sauce

Roasted Red Pepper Salad

with imported provolone, fresh mozzarella, prosciutto, & artichoke hearts

Stuffed Cherry Peppers

stuffed with prosciutto & imported provolone cheese

Pickle Platter

an assortment of pickled vegetables to enhance your appetite. a european tradition

HOT APPETIZERS 15

Danube Sampler (For Two)

stuffed cabbage, pierogies, mititei & noodles with fried cabbage

Mediterranean Combo (For Two)

roasted peppers, broiled shrimp, stuffed mushrooms with crabmeat stuffing & fresh mozzarella cheese

Shrimp Wrapped In Prosciutto

topped with melted provolone cheese & mushroom sherry wine sauce

Stuffed Mushrooms

with crabmeat stuffing

Crab Cake

Baked Sea Scallops

in a mushroom cap wrapped with bacon. served with our special sauce

Crabmeat Pierogies

pierogies stuffed with crabmeat topped with marinara sauce

Clams Casino

topped with diced peppers, onions & bacon in a tangy lemon sauce

Turoscuza

noodles mixed with fried cabbage, onion, cheese, bacon & sausage

Chicken Livers

chicken livers in mushroom caps, wrapped with bacon. served with our special sauce

Potato Pancakes

served with sour cream or apple sauce

Pierogies

stuffed with potato & cheese, sauteed with onions

European Noodles

noodles mixed with fried cabbage & homemade sausage

Garlic Bread with Mozarella

Soup of the Day

cup bowl

OLD WORLD CLASSICS 13

Petes Choice

filet mignon, chicken, & mititei, sauteed with peppers, onions, tomatoes, mushrooms, potatoes, artichoke hearts, white wine & spices

Taste of Europe

stuffed cabbage, pork schnitzel, pierogies, & homemade sausage on a bed of cabbage and sauerkraut.for one for two

Touch of Hunedoara

a sampling of eastern european classics including stuffed cabbage, wiener schnitzel, mititei (romanian sausages) & noodles with fried cabbage for one for two

Sauerbraten

beef marinated in sweet & sour gravy, served with spaetzels. a german favorite

Jaeger Schnitzel

wiener schnitzel topped with mushroom gravy

Hungarian Beef Goulash

marinated tenderloin tails & tenderloin chains, served with noodles

Wiener Schnitzel

thin medallions of veal breaded & pan fried to perfection

Stuffed Cabbage & Pierogies

cabbage rolls stuffed with pork, beef & rice accompanied by potato & cheese filled pierogies

Mititei

ground beef & veal marinated with garlic & spices, rolled into sausages & grilled to preference

Veal Paprikas

veal cubes in a lush paprika cream sauce, served with dumplings

Pork Tenderloin

sauteed with cabbage, sauerkraut, tomatoes, & tangy paprika

Chicken Paprikas

boneless chicken prepared in a lush paprika cream sauce served with dumplings

Chicken Mehedinti

boneless chicken sauteed with cabbage, sauerkraut, sour cream & dill. a danube favorite!

STEAKS & CHOPS 6

Filet Mignon

regular cut petite cut

Beef Porterhouse Steak

24 ounces

Steak Au Poivre

medallions of filet mignon coated with fresh crushed peppercorns sauteed in a mustard cognac sauce

Steak Diane

medallions of filet mignon sauteed with shallots in a mushroom cream sauce

New York Strip Steak

Broiled Pork Chops

a pair of double thick center pork chops

VEAL 5

Veal Oscar

tender medallions of veal topped with asparagus & jumbo lump crabmeat, finished with bearnaise sauce

Veal Joseph

with fresh sliced tomatoes & melted mozzarella in a mushroom garlic sauce

Veal Zingara

asparagus, tomatoes, greek olives, & prosciutto in a beaujolaise wine sauce

Veal with Artichoke Hearts & Mushrooms

sauteed in a sherry wine sauce

Veal Budapest

sauteed with mushrooms & garlic in a white wine sauce

POULTRY 6

Chicken Elizabeth

with broccoli & sun dried tomatoes in a sauce of white wine, lemon & butter topped with melted cheese

Chicken Madiera

sauteed with mushrooms, artichoke hearts & madiera wine

Chicken Ariana

sauteed with broccoli & mushrooms in a garlic & white wine sauce topped with parmesan cheese, served over pasta

Chicken Parmesan

pan fried, topped with marinara sauce, melted mozzarella & parmesan cheese

Chicken Princess

sauteed with fresh mushrooms, shallots, dill, & white wine. served over rice

Chicken Francaise

batter dipped & sauteed in lemon, butter & white wine

SEAFOOD 14

Deluxe Seafood Combo

broiled lobster tail, alaskan king crab legs, stuffed mushrooms with lump crabmeat, shrimp and scallops, served with drawn butter

Alaskan King Crab Legs

split for your convenience! served with drawn butter

Surf and Turf

a classic combination of filet mignon and lobster tail. choose your size . market priced

Paella

a variation on a classic. lobster tail, shrimp, scallops, chicken, proscuitto with shallots and spices mixed with rice

Seafood Fra Diavolo

lobster tail, shrimp and scallops sauteed in a tangy marinara sauce served over pasta

Crab Cakes

with jumbo lump crabmeat stuffing

Stuffed Flounder

filet of flounder stuffed with jumbo lump crabmeat stuffing

Filet of Salmon

topped with shallots, fresh tomatoes, dill and wine sauce

Broiled Sea Scallops

with butter and lemon

Shrimp Budapest

jumbo shrimp sauteed with mushrooms and garlic in a white wine sauce. served over rice

Flounder Francaise

batter dipped & sauteed in white wine, lemon and butter

Tilapia Cajun Style

with lemon & butter

Broiled Orange Roughy

with lemon & butter

Linguini & Clam Sauce

your choice red or white sauce

DESSERTS 12

Apple Strudel

topped with ice cream & whipped cream

Tiramisu

lady fingers soaked in espresso layered with marscapone cheese laced with godiva & kahlua liqueurs

Crepes

thin pancakes rolled with your choice: apricot, strawberry, raspberry or lekvar

Cheese Cake

topped with strawberries

Savarina

rum soaked sponge cake topped with strawberries, ice cream & whipped cream

Rice Pudding

Sundaes & Parfaits

strawberry, hot fudge, butter scotch, grasshopper, creme de menthe

Chocolate Croquant

a chocolate mousse cake

Romanian Plachinta

crepes layered with a warm ricotta cheese filling

Tartuffo

manhattan or white chocolate raspberry

Sorbets

orange, lemon, or coconut

Chocolate Walnut Cake

chocolate walnut cake layered with chocolate walnut fudge