

APPETIZERS

BAVARIAN PRETZEL BASKET

Four salted soft pretzels with garlic herb Boursin. - 9.95

WHITE CHEDDAR CURDS

Panko breaded. Roasted red pepper garlic dip. - 9.95

WURST PLATTER

Flash-fried slices of three classic German sausages, knackwurst, bratwurst, and thüringer served with Düsseldorf mustard & creamy horseradish. - 10.95

TIROLER SCHNITZEL BITES

Breaded mini schnitzels of ground beef, pork, and spices. Chopped raw onion and sharp Düsseldorf mustard. - 10.95

MINI CHEESE PIEROGI

Ten homemade mini pierogi with seasoned fresh farmer's cheese and whipped potato filling. With sautéed onions and pan gravy. - 9.95

GERMAN POTATO PANCAKES

Garlicky, crispy, pan-fried potato pancakes loaded with garlic, onion, and our blend of seasonings. Made according to our generations-old family recipe! Sour cream and apple sauce on the side. Four per order. - 10.95

BERLINER CURRYWURST

A whole broiled bratwurst link topped with our homemade authentic spicy Berlin-style tomato curry sauce. Served with battered fries. - 12.95

ALMOND-CRUSTED DUCK TENDERS

Slices of lean duck breast coated in a rustic breading laced with almonds. Served with homemade orange horseradish marmalade. - 10.95

DUCK WINGS

Maple Leaf Farm duck drumsticks coated in rustic seasoned breading. Served with orange horseradish marmalade. Five per order. - 12.95

DUCK CONFIT & GOAT CHEESE KOLACHKY

Three flaky pastries filled with herbed duck confit and chèvre. Served atop aged Balsamic drizzle and micro greens. Three pastries per order. - 11.95

BOURBON SRIRACHA PORK WINGS

Five meaty, braised, bone-in mini pork shanks, brushed with our sweet and spicy bourbon sriracha sauce and finished in the broiler. Also available "BBQ" or "Traditional" (Seasoned and served with horseradish sauce). - 12.95

FRIED GREEN BEANS

Fresh green beans in yellow onion-laced panko breading. With a side of our roasted red pepper garlic sauce for dipping. - 8.95

SCOTCH EGG

Hard boiled egg, wrapped in homemade sausage, rustic breading, then fried til crisp. Served with imported Düsseldorf mustard. - 6.95

SOUPS & SALADS

HUNGARIAN GOULASH SOUP

Beef and potatoes in a rich broth made with red peppers and spicy, smoky, imported Hungarian paprika. Served with a warm pretzel roll. - 8.95

CHEDDAR ALE SOUP

Made with sharp cheddar, onions, carrots, garlic, spices, fresh draft beer. Topped with pretzel croutons. Served with a warm pretzel roll. - 8.95

LIVER DUMPLING SOUP

A beef and beef liver dumpling in seasoned beef stock. - 5.50 cup / 7.50 bowl

SOUP OF THE DAY

Ask your server about today's homemade offering. - 5.50 cup / 7.50 bowl

CHICKEN SCHNITZEL SALAD

Our breaded chicken schnitzel served atop a salad of spring mix salad greens, carrots, red cabbage, a variety of fresh garden vegetables, seasoned asiago croutons, and our signature garlicky cucumber dill dressing. - 15.95

GARDEN VEGGIE SALAD

Spring mix salad greens, carrots, and red cabbage topped with garden vegetables and asiago parmesan croutons. Choice of dressing. - 11.95

HOUSE SALAD

Spring mix greens with asiago croutons. - 5.95

SALAD DRESSINGS

CUCUMBER DILL • ROASTED RED PEPPER • STONE GROUND HONEY MUSTARD

BALSAMIC VINAIGRETTE • BUTTERMILK RANCH • BLUE CHEESE

VEGETARIAN FARE

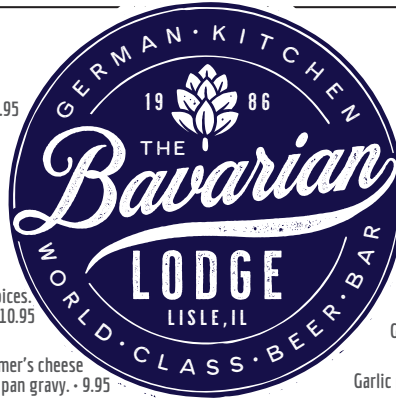
100% Homemade Meatless Entrees. Served with a Spring Mix Salad.

PIEROGI POMODORO

Six homemade pierogi filled with potato and farmer's cheese, topped with a sauce of crushed tomatoes, onions, herbs, and garlic. (Contains Egg) - 14.95

VEGGIE SCHNITZEL DINNER

A homemade blend of egg, seasoned veggies (cabbage, carrots, broccoli, beans, tomato, onion, celery, and garlic) coated in rustic breading. With mashed potatoes and garlic buttered corn. Have yours topped with melted imported Swiss cheese for \$2. - 15.95



SANDWICHES

Served with Battered Fries or a Small Salad.

THE "MAXIMILLIAN"

Our signature sandwich features our delicious pork Wiener Schnitzel topped with sweet grilled onions, creamy horseradish, roasted red pepper eggplant relish, and green leaf lettuce on brioche. - 14.95
Try it with Chicken Schnitzel. - 14.95

CURRYWURST SANDWICH

Broiled bratwurst on pretzel roll with sautéed onion and spicy Berlin-style tomato curry sauce. - 14.95

BRATWURST SANDWICH

German brat with grilled onion on a pretzel roll. - 11.95

KNACKWURST SANDWICH

Garlic pork sausage & grilled onions on a pretzel roll. - 11.95

TIROLER SCHNITZEL SANDWICH

A blend of ground pork, beef, and seasonings coated in rustic breading, topped with thick-sliced Swiss cheese and raw onion. Served on a fresh baked brioche roll with a side of Düsseldorf mustard. - 13.95

CHICKEN CORDON BLEU SANDWICH

Breaded chicken schnitzel topped with smoked Black Forest ham and thick-sliced Swiss cheese then finished in the broiler. Served on brioche. - 14.95
Try a classic pork Wiener Schnitzel Cordon Bleu Sandwich. - 14.95

CHEDDAR BACON & JALAPEÑO BRAT

A meaty 1/3 lb smoked Wisconsin-style brat stuffed with sharp cheddar, bacon, and jalapeños with grilled onions on a pretzel roll. - 13.95

SMOKED THÜRINGER SANDWICH

Our house recipe smoked beef & pork thüringer sausage and grilled onions on a pretzel roll. With German mustard & horseradish on the side. - 12.95

THE "ZSA ZSA"

Grilled Thüringer sausage topped with traditional Letscho (a warm relish made with onion, pepper, tomato, paprika, and hot sauce) served on a hearty pretzel roll. Named for our favorite "Spicy Hungarian." - 13.95

HOMEMADE MEATLOAF SANDWICH

Our homemade smoky meatloaf, made with ground pork, bacon, and smoked sausage, topped with grilled onion and Düsseldorf mustard on brioche. - 13.95

BBQ MEATLOAF SANDWICH

Our homestyle rustic smoky meatloaf, made with ground pork, bacon, and smoked sausage, with BBQ sauce and grilled onion on brioche. - 13.95

VEGGIE SCHNITZEL SANDWICH

Our house recipe breaded vegetarian schnitzel served on your choice of pretzel roll or brioche bun with battered fries. Topped with thick-sliced Swiss cheese, raw onion, and a side of Düsseldorf-style mustard. - 12.95

BURGERS

Ten Ounces of Beef on Pretzel or Brioche bun with Battered Fries or Small Salad.

THE MATTERHORN BURGER

Our signature burger! Ten ounces of flame broiled Angus beef topped with sharp cheddar, maple-smoked peppered bacon, and a fried egg. - 15.95

BLACK & BLUE BURGER

Cracked black peppercorn crusted Angus beef, blue cheese crumbles and thick-cut maple-smoked peppered bacon on a pretzel roll. - 14.95

THE ROTTERDAM BURGER

Black Angus burger, sautéed mushrooms, caramelized onions, thick-sliced maple-smoked peppered bacon, and smoked gouda. - 15.95

B.B.Q. BACON CHEDDAR BURGER

Ground Angus beef burger with BBQ sauce, maple-smoked peppered bacon, sharp Wisconsin cheddar, and sweet grilled onions. - 14.95

BLACK FOREST BURGER

Angus beef topped with Black Forest ham and thick-sliced imported Swiss cheese on a pretzel bun. Düsseldorf mustard on the side. - 14.95

ALPINE BURGER

Our burger with sautéed shrooms, grilled onion, and Swiss cheese. - 13.95

FRENCH FARMHOUSE BURGER

Our Black Angus burger topped with sautéed mushrooms, grilled onions, and Boursin garlic & herb cheese spread on a brioche bun. - 14.95

CLASSIC PUB BURGER

Ten-ounce burger with choice of cheese, lettuce, tomato, and onion. - 11.95

BURGER & SANDWICH ADD-ONS

THICK-SLICED MAPLE-SMOKED PEPPERED BACON - 3

CHEDDAR, SWISS, AMERICAN, SMOKED GOUDA, OR BLUE CHEESE - 1

FRIED EGG - 2 SAUTÉED MUSHROOMS - 1 GRILLED ONIONS - 1

FISH & CHIPS

PUB-STYLE FISH & CHIPS

A flaky half-pound whole cod filet hand-dipped in seasoned beer batter and fried to an ultra crispy golden brown. Served with battered fries, homemade tartar sauce, and choice of a cup soup or spring mix salad. - 15.95

-Fresh Baked Dinner Roll Basket-
Warm pretzel dough rolls with butter. - 3 for \$3.50 or 6 for \$6.50

FAMOUS SCHNITZELS

Served with Liver Dumpling Soup, Soup of the Day, or a Mixed Green Salad, plus Mashed Potato, Boiled Potato, or German Potato Salad, and choice of Vegetable.

WIENER SCHNITZEL

Two pork tenderloin cutlets, lightly seasoned, pounded thin, and coated with rustic bread crumbs. Try it with just the traditional squeeze of lemon or with our homemade pan gravy on the side. • 17.95

HUNTER'S SCHNITZEL

Wiener Schnitzel smothered in a gravy made with heavy cream, Riesling wine, onion, and mushroom. The ultimate in German comfort food. Prefer it made with chicken? Just ask! • 20.95

BUDAPEST SCHNITZEL

Topped with spicy homemade Hungarian "Letscho," a mix of onions, peppers, tomatoes, paprika, and hot pepper sauce. • 19.95

KÖNIGSBERGER SCHNITZEL

Wiener Schnitzel smothered in a rich sauce made with heavy cream, white wine, lemon, and capers. • 19.95

WIENER SCHNITZEL CORDON BLEU

Two Wiener Schnitzel cutlets topped with premium Black Forest ham and thick-sliced aged Swiss cheese. Prefer Chicken? Make it Chicken Schnitzel Cordon Bleu if you'd like! • 20.95

CHICKEN SCHNITZEL

Two chicken breasts, lightly seasoned, pounded thin, and coated in our seasoned bread crumbs. Choice of sides and pan gravy on the side. • 17.95

ALPINE SCHNITZEL

Topped with imported Swiss cheese and sautéed mushrooms, and finished in the broiler. Choice of two sides and pan gravy on the side. • 19.95

TIROLER SCHNITZEL

A blend of finely ground seasoned pork and beef coated in our rustic crispy breading. Two schnitzels served with choice of sides and pan gravy. • 16.95

THE TRIPLE SCHNITZEL PLATTER

A combo featuring all three of our delicious schnitzel varieties on one platter. Classic pork Wiener Schnitzel, Chicken Schnitzel, and Tiroler Schnitzel served with mashed potato, boiled potato, or German potato salad, your choice of vegetable side dish, and a side of pan gravy. • 21.95

SAUSAGE DINNERS

Served with Liver Dumpling Soup, Soup of the Day, or a Mixed Green Salad, plus Mashed Potato, Boiled Potato, or German Potato Salad, and choice of Vegetable.

SMOKED THÜRINGER

Two jumbo links of hearty smoked sausage made with coarsely ground beef and pork, black peppercorns, garlic, and spices. • 16.95

GERMAN BRATWURST

Two links of delicate white beef & pork bratwurst. • 15.95

KNACKWURST

Two links of lightly smoked sausage made with very finely ground pork seasoned with garlic and paprika. Choice of mashed potato, boiled potato, or German potato salad, homemade kraut, and pan gravy. • 15.95

THE GERMAN PLATTER

One of each of the three authentic handmade sausages above and a slice of our signature smoky meatloaf with homemade pan gravy. • 21.95

THE BRAUMEISTER'S PLATTER

A platter heaping with all three of our authentic German sausages, a slice of our beer brined pork loin, and a grilled, smoked center-cut pork chop. With choice of mashed potatoes, boiled potatoes, or German potato salad, sauerkraut, pan gravy, horseradish sauce, and Düsseldorf mustard. 29.95

CHOOSE TWO ^{OR} THREE

Combos served with Liver Dumpling Soup, Soup of the Day, or Spring Mix Salad.

➔ CHOOSE TWO or THREE ENTRÉES \$16.95 | \$20.95
Choose Two | Choose Three

WIENER SCHNITZEL (Add 50c)

CHICKEN SCHNITZEL (Add 50c)

MEATLOAF · TIROLER SCHNITZEL

ROAST PORK LOIN · VEGGIE SCHNITZEL

KASSLER RIPPCHEN (SMOKED PORK CHOP) (Add \$1.50)

BRATWURST · KNACKWURST · THÜRINGER

➔ CHOICE OF POTATO

MASHED POTATOES Skin-on Yukon Gold with Milk & Butter

BOILED POTATOES Skin-on Yukon Gold, Caraway, Parsley and Butter

GERMAN POTATO SALAD Bacon, Pickle, Onion, & Vinegar

BATTERED FRIES Wide-Cut fries Dipped in Seasoned Beer Batter

➔ CHOICE OF VEGETABLE

BAVARIAN-STYLE SPINACH With Egg, Onion, Garlic & Bacon

SAUERKRAUT · RED CABBAGE · APPLE SAUCE

GARLIC BUTTERED CORN Seasoned Whole Kernel Corn

- *Homemade Apple Strudel* -

Served warm. Dusted with powdered sugar. Made fresh daily! • \$6.95

GERMAN FAVORITES

Dinners Served with Liver Dumpling Soup, Soup of the Day, or a Mixed Salad.

JÄGER HÜHNERSCHNITZEL

Two boneless chicken breasts marinated in seasoned marsala, dusted with flour, pan sautéed, and smothered in a rich sauce of cream, sliced mushroom, reduced onion, and white wine. Chose bread dumplings or spätzle. 17.95

KASSLER RIPPCHEN

Two lean and tender, naturally-smoked center-cut pork chops finished on the grill. Served with boiled potatoes, mashed potatoes, or German potato salad, sauerkraut or Bavarian-style spinach, and homemade gravy. 19.95

ROAST DUCK

A plump all-natural duckling seasoned with caraway and a special blend of seasonings, slow-roasted until perfectly tender, juicy, and crisp-skinned. With bread dumplings or boiled potatoes, sauerkraut or braised red cabbage, and our homemade pan gravy. Quarter Duck 19.95 Half Duck 27.95

STUFFED POTATO DUMPLINGS

Four hearty potato dumplings stuffed with chopped naturally-smoked pork shoulder, with pan gravy and sautéed onions. Served with choice of our homemade sauerkraut, red cabbage, or Bavarian-style spinach. • 16.95

SAUERBRATEN

Beef marinated for over five days in spiced pickling marinade with dried juniper berries, then slow roasted until tender. Slices of beef, smothered in a dark, tart, spiced gravy made with red wine, spices, and puréed roasted vegetables. Served with spätzle and red cabbage. • 19.95

ROAST PORK

Lean roast pork loin, brined in German beer, garlic, caraway, and seasonings. Served with bread dumplings, sauerkraut, and homemade pork gravy. • 16.95

SCHWEINS HAX'N

Not for the timid! A giant pork shank, served skin-on, cooked in our seasoned vegetable stock until the meat is juicy, tender, and simply ready to fall off the bone. With boiled potatoes or German potato salad, sauerkraut, pan gravy, horseradish sauce, and German mustard. Like the skin a little crispy? We'll finish it in the broiler to crisp the skin upon request! 27.95

THE PRAGUE PLATTER

This classic combo features a quarter roast duck and two slices of our beer-brined roast pork loin. Served with bread dumplings or boiled potato, sauerkraut or braised red cabbage, and homemade pan gravy. 24.95

EUROPEAN FARE

Dinners Served with Liver Dumpling Soup, Soup of the Day, or a Mixed Salad.

SWEDISH MEATBALLS

Delicately seasoned ground pork and beef meatballs smothered in a rich dijon mustard cream sauce, served with spätzle or boiled potatoes. • 16.95

SZEGEDIN GOULASH

Chunks of lean pork loin simmered in a spicy, creamy stew of Hungarian paprika, fresh sauerkraut, heavy cream, and our own blend of spices. Served with your choice of spätzle or bread dumplings. • 18.95

HUNGARIAN GOULASH

A hearty, lightly spicy stew made with chunks of tender beef simmered with Spanish onions, red peppers, and fine Hungarian paprika. Served with your choice of sliced bread dumplings or homemade spätzle. • 18.95

CHEESE PIEROGI

Six fresh handmade pierogi stuffed with a creamy blend of seasoned farmer's cheese and potato. Topped with sautéed onions and served with your choice of sauerkraut or creamed spinach, and brown gravy. • 14.95

STUFFED CABBAGE ROLLS

Green cabbage leaves stuffed with seasoned ground beef, pork, and rice, then baked in a sweet tomato gravy with dumplings or spätzle. • 15.95

BEEF STROGANOFF

Tender strips of sautéed beef finished in a rich cream sauce with sliced mushrooms, reduced onions, and a hint of puréed tomato. Served with choice of spätzle or bread dumplings and a dollop of sour cream. • 17.95

CHICKEN PAPRIKASH

Chicken breasts pan sautéed in a creamy, delicate, lightly spicy sauce made with dairy fresh cream and imported Hungarian paprika. Served with bread dumplings or homemade spätzle. • 16.95

BAVARIAN LODGE MEATLOAF

Rustic homestyle meatloaf with ground pork, bacon, and smoked sausage. Served with mashed potatoes, gravy, and a vegetable side. • 15.95

HOMEMADE SIDES

Sauerkraut with Onion, Bacon, and Caraway	4
Braised Sweet & Sour Red Cabbage	4
Bavarian-Style Spinach with Egg, Bacon, Garlic, Onion	4
Garlic Buttered Corn Seasoned Whole Kernel Corn	4
Bread Dumplings Three Slices (with Gravy upon Request)	4
Spätzle Plain European Egg-Drop Noodles, Gravy on Request	4
Boiled Potatoes Skin-on Yukon Gold Potatoes, Parsley, Caraway	4
German Potato Salad Bacon, Onion, Pickle, Vinegar	5
Mashed Potatoes Skin-On Yukon Gold Potatoes, Butter, Milk	4
Battered Fries Thick-Cut Fries in Crispy Beer Batter	4