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APPETIZERS

BAVARIAN PRETZEL BASKET

Four salted soft pretzes with garlic and herb Boursin cheese spread. Served warm. • 9.95 Extra Boursin \$1

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 seasoned ground beef and pork topped with chopped raw onion. With German mustard for dipping. Great for sharing! • 11.95

WHITE CHEDDAR CURDS

Panko breaded Wisconsin white cheddar curds served with roasted red pepper garlic dip. \cdot 9.95

OBERLINER CURRYWURST

Slices of flash-fried bratwurst topped with homemade Berlin-style tomato curry sauce. Served with battered fries. • 12.95

© 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. • 11.95

MINI CHEESE PIEROGI

Ten homemade mini pierogi with seasoned fresh farmer's cheese and whipped potato filling. With sautéed onions and pan gravy. • 10.95

OMUSHROOM & GOAT CHEESE KOLACHKY

Four flaky baked pastries filled with sauteed mushrooms, garlic, onion, and herb chèvre. Topped with aged balsamic reduction atop spring mix greens. • 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. • 11.95

DUCK WINGS

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

FRIED GREEN BEANS

Fresh green beans in yellow onion-laced panko breading. Served with roasted red pepper garlic sauce for dipping. \cdot 8.95

O SCOTCH EGG

A hard boiled egg, wrapped in our homemade sausage filling, breaded and fried til crisp. Served with a side of Düsseldorf mustard. • 7.95

SOUPS & SALADS

O 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

OLIVER 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. \cdot 5.50 cup / 7.50 bowl

CHICKEN SCHNITZEL SALAD

Breaded chicken schnitzel atop a salad of spring mix greens and a variety of fresh vegetables with seasoned asiago croutons. Served with our own signature garlicky cucumber dill dressing on the side. • 16.95

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. • 6.95

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 whipped potato and fresh seasoned farmer's cheese. Topped with a sauce of crushed tomatoes, onions, herbs, and garlic. An Italian spin on a Polish classic. (Contains Egg) • 16.95

VEGGIE SCHNITZEL DINNER

A homemade blend of egg, seasoned vegggies (cabbage, carrots, broccoli, beans, tomato, onion, celery, and garlic) coated in rustic breading. Two schnitzels served with mashed potatoes and garlic buttered corn.

Available topped with melted imported Swiss cheese for \$2. • 17.95

* Fresh Baked Pretzel Roll Basket * Warm pretzel dough rolls with butter. • 3 for \$3.50 or 6 for \$6.50

SANDWICHES

Served with Battered Fries or German Potato Salad. Substitute Mashed Potatoes & Gravy, Cup of Soup, or House Salad for \$2.

OTHE "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 Also available with Chicken Schnitzel. • 14.95

CURRYWURST SANDWICH

Broiled bratwurst link on a pretzel roll with sauteed onions and homemade tomato curry sauce. • 14.95

BRATWURST SANDWICH

A traditional broiled German bratwurst link topped with grilled onions on a hearty pretzel roll. • 13.95

KNACKWURST SANDWICH

Garlic-seasoned pork sausage topped with grilled onions on a pretzel roll. Served with Düsseldorf mustard and horseradish sauce on the side. • 13.95

CHEDDAR BACON & JALAPENO BRAT A meaty 1/3 lb smoked Wisconsin-style brat stuffed with sharp cheddar,

bacon, and jalapeños served 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. • 13.95

THE "ZSA ZSA"

Grilled Thüringer sausage topped with tradtional 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." • 14.95

O CHICKEN CORDON BLEU SANDWICH

Our breaded chicken schnitzel topped with smoked Black Forest ham and thick-sliced Swiss cheese. Served on brioche. • 14.95 Make it a classic pork Wiener Schnitzel Cordon Bleu Sandwich. • 14.95

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. • 14.95

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. • 14.95

BURGERS

Our Burgers are Ten Ounces of Flame Broiled Angus Beef served on your choice of Pretzel or Brioche bun. Served with Battered Fries or German Potato Salad. Substitute Mashed Potatoes & Gravy, Cup of Soup, or House Salad for \$2.

O THE MATTERHORN BURGER

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

BLACK & BLUE BURGER

Cracked black peppercorn seasoned Angus beef, blue cheese crumbles, and hickory smoked bacon on a hearty pretzel roll. • 13.95

O THE ROTTERDAM BURGER

Black Angus burger, sautéed mushrooms, carmelized onions, premium thick-sliced hickory smoked bacon, and smoked gouda. • 15.95

B.B.Q. BACON CHEDDAR BURGER

Ground Angus beef burger with BBQ sauce, premium hickory smoked bacon, sharp Wisconsin cheddar cheese, and sweet grilled onions. • 14.95

THE 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

A ten-ounce burger with sautéed mushrooms, grilled onion, and a generous schmear of Boursin garlic & herb cheese spread on a brioche bun. • 14.95

CLASSIC PUB BURGER

A ten-ounce burger with choice of cheese, lettuce, tomato, and onion. \cdot 11.95

BURGER & SANDWICH TOPPINGS

PREMIUM THICK-SLICED HICKORY SMOKED BACON · 2

CHEDDAR, SWISS, AMERICAN, SMOKED GOUDA, OR BLUE CHEESE • 1
GARLIC & HERB BOURSIN CHEESE SPREAD • 1
SAUERKRAUT • 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. • 16.95

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. Add Oven-Warmed Pretzel Rolls & Butter: 3 for \$3.50 • 6 for \$6.50

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 dip it in our homemade pan gravy, served on the side. • 18.95

O HUNTER'S SCHNITZEL

Our signature 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! • 21.95

BUDAPEST SCHNITZEL

Topped with our spicy homemade Hungarian "Letscho," a mix of onions, peppers, tomatoes, paprika, and Hungarian hot pepper sauce. • 20.95

KÖNIGSBERGER SCHNITZEL

Wiener Schnitzel smothered in a rich sauce made with heavy cream, white wine, lemon, and capers. Creamy, citrusy and delicious. • 20.95

OWIENER 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! • 21.95

ALPINE SCHNITZEL

Wiener Schnitzel topped with imported Swiss and sautéed mushrooms, then finished in the broiler. Served with mashed or boiled potatoes and our homemade pan gravy on the side. • 20.95

TIROLER SCHNITZEL

A blend of finely ground seasoned pork and beef coated in our rustic crispy breading, Two schnitzels served with choice of mashed or boiled potato, choice of vegetable, and pan gravy. • 17.95

CHICKEN SCHNITZEL

Two chicken breasts, lightly seasoned, pounded thin, and coated in our seasoned bread crumbs. Served with mashed or boiled potatoes, choice of vegetable, and our delcious pan gravy on the side. • 18.95

Sausage Dinners

Served with Liver Dumpling Soup, Soup of the Day, or a Spring Mix Salad, plus Mashed Potato, Boiled Potato, or German Potato Salad, and choice of Vegetable. Add Oven-Warmed Pretzel Rolls & Butter: 3 for \$3.50 • 6 for \$6.50

SMOKED THÜRINGERTwo jumbo links of hearty smoked sausage made with coarsely ground beef and pork, black peppercorns, garlic, and spices. • 17.95

GERMAN BRATWURST

Two links of delicately seasoned white beef $oldsymbol{arphi}$ pork bratwurst served with German mustard, homemade horseradish sauce and pan gravy. • 17.95

KNACKWURST

Two links of lightly smoky sausage made with very finely ground pork, delicately seasoned with garlic and paprika. • 17.95

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. • 23.95

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. \cdot 31.95

CHOOSE TWO & THREE Combos served with Liver Dumpling Soup, Soup of the Day, or Spring Mix Salad.

CHOOSE TWO OF THREE ENTRÉES \$17.95 | \$21.95

WIENER SCHNITZEL (Add 50¢)

CHICKEN SCHNITZEL (Add 50¢)

MEATLOAF · TIROLER SCHNITZEL

ROAST PORK LOIN · VEGGIE SCHNITZEL

KASSLER RIPPCHEN (SMOKED PORK CHOP) (Add \$2)

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 Spring Mix Salad. Add Oven-Warmed Pretzel Rolls & Butter: 3 for \$3.50 · 6 for \$6.50

JÄGER HÜHNERSCHNITZEL

Two boneless chicken breasts marinated in seasoned marsala wine, dusted with flour, and sautéed in a rich sauce of fresh cream, sliced mushrooms, reduced onions, and white wine. Choose bread dumplings or spätzle. 19.95

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. 21.95

O ROAST DUCK

A plump all-natural duckling dusted with caraway and our special blend of seasonings, slow-roasted until perfectly tender, juicy, and crisp-skinned. Served with bread dumplings or boiled potatoes, sauerkraut or braised red cabbage, and homemade pan gravy. Quarter Duck 22.95 Half Duck 29.95

O 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. • 18.95

SAUERBRATEN

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

ROAST PORK

Lean roast pork loin, brined in German beer, seasoned with garlic, pepper, and caraway. With bread dumplings, sauerkraut, and pan gravy. • 18.95

OSCHWEINS 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, sauerkraut, homemade pan gravy, horseradish sauce, and German mustard. Like the skin a little crispy? Just ask... We'll finish it in the broiler to crisp the skin upon request! 29.95

EUROPEAN FARE

Dinners Served with Liver Dumpling Soup, Soup of the Day, or Spring Mix Salad. Add Oven-Warmed Pretzel Rolls & Butter: 3 for \$3.50 • 6 for \$6.50

STUFFED CABBAGE ROLLS

Green cabbage leaves stuffed with seasoned ground beef, pork, and rice, then baked in a sweet spiced tomato gravy with dumplings or spätzle. • 18.95

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 fresh seasoned farmer's cheese and whipped potato. Topped with sautéed onions and served with your choice of sauerkraut or creamed spinach, and pan gravy. • 16.95

BEEF STROGANOFF

Tender strips of sautéed beef finished in a rich cream sauce with sliced mushrooms, reduced onions, and a touch of puréed tomato. Served with choice of spätzle or bread dumplings and a side of sour cream. • 18.95

SWEDISH MEATBALLS

Delicately seasoned ground pork and beef meatballs oven-baked in a rich
dijon mustard cream sauce. Served with spätzle or boiled potatoes. • 17.95

BAVARIAN LODGE MEATLOAF

Rustic, smoky, homestyle meatloaf with ground pork, bacon, and smoked sausage. Served with mashed potatoes, gravy, and a vegetable side. • 17.95

SIDE ORDERS

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 Lightly Seasoned Whole Kernel Corn	4
Bread Dumplings Three Slices, 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 Crisov Beer Batter	4

FOR THE KIDS

8 8

Kids Schnitzel Dinner pork or chicken, fries or mashed & gravy
Kids Meatloaf or Roast Pork with mashed potatoes & gravy
Kids Bratwurst Dinner One link w/mashed potatoes & gravy.
Chicken Tenders boneless breast meat, battered fries, apple sauce
Grilled Cheese American cheese on toasted white with fries