



Reading Liederkrantz



MARCH 2017

Chef Marlis invites everyone to come up to the club and enjoy dinner.

Chef Marlis will be introducing a Heart Healthy Dinner Feature each week along with the Full Menu and Features that you have all come to know. Chef Marlis' Full Menu is available Wednesday, Thursday and Friday plus her Chef Features and more. THURSDAY NIGHT she offers some of the best Wings in Berks County; available with 25 of her special sauces.

Wednesday, March 1

Fish and Chips

Perfectly crisp and golden deep-fried Cod that has been breaded with a beer batter made with Yuengling Lager Beer served on a bed of crispy French Fries.

Friday, March 3

Fish Feature - Geräucherte Forelle im Blätterteig 15.95

(Smoked Trout in Puff Pastry) Trout smoked to perfection then wrapped in our famous buttery Puff Pastry and topped with homemade horseradish cream. Served with 2 side dishes.

Wednesday, March 8

Hackbraten Wellington

(Meatloaf Wellington) This has been the club favorite for 2016!! Chef Marlis' Meatloaf is like no other, juicy and tender. She creates a very special Savory Meatloaf that is encased in a buttery Puff Pastry crust and baked to golden-brown perfection. Once you try it you will be back for more. Choice of 2 Sides.

Friday, March 10

Bayerische Sauerbraten

(Marinated Beef Roast) This recipe has been handed down for generations. Chef Marlis presents our family's Authentic Sauerbraten, Bavarian Style, slow braised marinated Beef Roast. This is so tender that you can cut it with a fork and has that unique sweet and sour flavor. Choice of 2 Sides.

Wednesday, March 15

40th installment of Chef Marlis' Culinary Tour through Germany.



This month she will be serving delicacies from: *Rostock, Germany*

Rostock is the largest city in the north German state Mecklenburg is the largest city in the north German state Mecklenburg-Vorpommern. Rostock is on the Warnow river; 7 miles north is the Baltic Sea coast.

ROSTOCK

Chef Marlis will explore this Port City in Germany and unlock some of their culinary secrets.

(BUFFET WILL BE SERVED 6:00-8:00PM)

Regular Full Menu will also be available 5 - 9 pm.

Friday, March 17

Corned beef and Cabbage

Corned beef and cabbage is probably the most traditional St. Paddy's Day dish there is. Slow simmered corned beef, so tender you can cut it with your fork, served with Irish Potatoes and 1 side.

Wednesday, March 22

EGGS BENEDICT EVENING. Chesapeake Crab Benedict, Bavarian Benedict and others.

Friday, March 24

Rindsrouladen

(Beef Roulade) Pan braised beef rolls stuffed with bacon, onion and dill pickle and a hint of German style Mustard topped with a hearty sauce. This dinner is one of the all-time favorites at the Reading Liederkrantz. Served with 2 Sides.
(Authentic suggestion: home-made Spätzle and Red Cabbage.)

Wednesday, March 29

Savory Strudel Feature - Bacon Cheeseburger Strudel

Take our famous 100% Angus Burger, top it with 2 cheeses, add some sautéed onions and stuff it all into our Buttery Puffed Pastry then top it with Applewood Smoked Bacon....Voilà! A Bacon Cheeseburger Strudel is born! Chef Marlis then smothers it in Jäger Sauce to create the ultimate strudel taste sensation...OMG. Served with 2 Sides.

Friday, March 31

Coconut Shrimp

Batter Dipped Shrimp, rolled in coconut and fried golden. Choice of 2 Sides.