



## 2016 HOLIDAY MENU

### APPETIZERS

**POTATO PANCAKES 8**

Served with applesauce and sour cream

**SMOKED SALMON 13**

Smoked Atlantic salmon served on a bed of mixed greens with toast points, capers, onions and fresh horseradish spread

**BAVARIAN PRETZEL 8**

Giant Bavarian Pretzel topped with melted Swiss served with German mustard

**HACKEPETER WITH GERMAN RYE BREAD 13**

Freshly ground top sirloin with onions, capers mustard, paprika and egg yolk

**FRIED CALAMARI 9**

Served with homemade brandy cocktail sauce

**SOUPS: LIVER DUMPLING SOUP**

Sm. 5 Lg. 7

**GERMAN BOCK BEER KASE DIP 8**

Smoky Gouda and sharp Cheddar cheese blended with Bock beer served with garlic crostini

**HERRINGSALAT 11**

Imported herring marinated in white wine and sour cream, with potatoes, apples, beets and onions

**SHRIMP COCKTAIL 12**

Four jumbo Gulf shrimp served on a bed of lettuce with a tangy homemade brandy sauce

**LIVER PATE AND IMPORTED CHEESE 11**

Served with garlic crostini

**SAUSAGE SAMPLER 11**

Assortment of sausages, sliced, grilled and nestled over sauerkraut

**GOULASH SOUP Sm. 5 Lg. 7**

### ENTREES

Entrees come with soup of the day and choice of one side dish

**ROASTED HOLIDAY GOOSE 29**

Served with a Bing cherry sauce

**MUSTARD CRUSTED PORK BELLY 21**

Slow roasted with an apple bourbon reduction

**ROASTED LAMB SHANK JARDINIERE 22**

Braised in a red wine sauce and slow roasted

**STUFFED PORK LOIN 21**

Apple sausage stuffing and cranberry apple compote

**10 oz RIB EYE STEAK 25**

Crowned with grilled mushrooms and leek straws with your choice of Bleu cheese and black pepper butter or toasted garlic and herb butter

**BROILED ATLANTIC SALMON 22**

Garnished with charred cherry tomatoes and baby spinach with a tarragon stone ground mustard vinaigrette

**PORK GOULASH 19**

Served with two potato pancakes

**EDELWEISS FAMOUS CABBAGE ROLLS 17**

Stuffed with pork, beef and rice and baked in a tomato sauce

**CHICKEN KIEV 18**

Cooked to a golden crisp, stuffed with fresh herbs and garlic

**KASESPATZLE (Vegetarian) 16**

Homemade Spatzle baked with Swiss cheese, roasted vegetables and caramelized onions

Add Bacon, Ham or Grilled Chicken additional \$4.00

**EDELWEISS PLATTER 25**

A sampler combination of rindsrouladen, pork schnitzel, kassler, bratwurst and roast pork loin

All nestled over red cabbage, sauerkraut, German fries and spatzle

**ENTENBRATEN 25**

Half Duckling roasted to a crispy brown served with Bing cherry sauce

**SAUSAGE PLATTER (choose 2 sausages) 17**

Bratwurst, Thuringer or Cheese Knockwurst

**WIENERSCHNITZEL 25**

Two Veal cutlets seasoned and lightly breaded and fried to a golden brown

**JAGERSCHNITZEL 20**

Sautéed Pork medallions with Hunters sauce of bacon, onions, mushrooms and a hint of cognac

**PORK SCHNITZEL 18**

Two tender pork cutlets lightly breaded and fried to a crispy brown

**SAUERBRATEN 20**

Braised Sirloin marinated in herbs and red wine topped with a sweet and sour sauce

**RINDSROULADEN 20**

Thinly sliced beef stuffed with onions, pickles, bacon and spices served with a rich red wine sauce

**HUHNERSCHNITZEL 17**

Pan fried boneless chicken breast seasoned and lightly breaded

**BAYERISCHE SCHWEINHAXE (allow 25-30min) 27**

Famous 3 pound baked pork shank served atop bock beer sauce

## Personalized Sides

Sauerkraut	\$3.00	Bread Dumplings	\$4.00	Horseradish Mashed Potatoes	\$3.00
Spatzle	\$3.00	German Fries	\$4.00	Red Cabbage	\$3.00
French Fries	\$3.00	German Potato Salad	\$4.00	Vegetable of the day	\$3.00

18% Gratuity will be added to Parties of 6 or more