



Oktoberfest 2016

September 10- November 5

APPETIZERS

OKTOBERFEST PRETZEL \$8

Giant Bavarian pretzel topped with melted Swiss cheese served with German mustard and roasted red pepper sauce

POTATO PANCAKES \$8

Grilled homemade potato pancakes served with applesauce and sour cream

FRIED DILL PICKLE CHIPS \$6

Crisp Dill Pickle chips breaded and fried served with thousand island dipping sauce

GERMAN BOCK BEER KASE DIP \$8

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

HACKEPETER WITH GERMAN RYE \$13

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

SAUSAGE SAMPLER \$11

An assortment of sausages, sliced, grilled and nestled over sauerkraut

SHRIMP COCKTAIL \$12

Four jumbo shrimp served with our signature brandy cocktail sauce

SOUPS: LIVER DUMPLING SOUP Sm. \$5 Lg. \$7

GOULASH SOUP Sm. \$5 Lg. \$7

ENTREES

All entrees come with soup of the day and your choice of one side

PORK GOULASH \$19

Served with two potato pancakes

SAUSAGE PLATTER (choose 2 sausages) \$17

Bratwurst, Thuringer or Cheese Knackwurst with grilled onions

CHICKEN KIEV \$18

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

SCHNITZEL SAMPLER \$21

A sampling of our Rahm, Jaeger and Gypsy schnitzels

KASESPATZLE (Vegetarian) \$16

Home made Spatzle baked with Swiss cheese, roasted vegetables and caramelized onions
Add Bacon, Ham or Grilled Chicken additional \$4.00 Add Shrimp \$6.00

BAYERISCHE SCHWEINHAXE (allow 25-30min) \$27

Famous 3 pound baked pork shank served atop bock beer sauce



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ENTREES continued...

STUFFED PORK LOIN \$21

Loin of pork with apple stuffing topped with an apple pan gravy

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

ROASTED LAMB SHANK JARDINIERE \$21

Braised in a red wine sauce and slow roasted

PECAN CRUSTED HONEY DIJON SALMON \$22

BROILED COD \$20

Served with a lemon caper sauce

ENTENBRATEN \$24

Half Duckling roasted crispy brown served with Grand Marnier orange sauce

WIENERSCHNITZEL \$24

Two Veal cutlets seasoned, lightly breaded and browned to a golden crisp

SAUERBRATEN \$20

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

JAGERSCHNITZEL \$20

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

RINSROULADEN \$20

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

PORK SCHNITZEL \$19

Fried Pork tenderloin seasoned and lightly breaded and fried to a golden brown

HUHNERSCHNITZEL \$18

Fried Boneless chicken breast seasoned and lightly breaded and fried to a golden brown

RIB EYE STEAK \$22

9 Ounce steak crowned with grilled mushrooms and onions

Personalized Sides

Sauerkraut	\$3.00	Bread Dumplings	\$4.00	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 ADDED TO PARTIES OF 6 OR MORE

NO SEPARATE CHECKS DURING OKTOBERFEST
WE DO NOT ACCEPT RESTAURANT.COM OR COUPONS DURING OKTOBERFEST