

EDELWEISS WINTER MENU

APPETIZERS

Liver Dumpling Soup...Sm. \$3.95 Lg. \$ 6.95	Goulash Soup.....Sm. \$4.95 Lg. \$6.95
Fried Calamari.....\$8.95	Potato Pancakes.....\$7.25
Served with home made brandy cocktail sauce	Served with applesauce and lingon berries
Herringsalat.....\$8.95	Smoked Salmon.....\$10.95
Imported herring marinated in white wine and sour cream with potatoes, apples, beets and onions	Served on a bed of spring mix with capers, onions, fresh horseradish sauce and toast point
Hackepeter with German Rye Bread.....\$10.95	Shrimp Cocktail.....\$10.95
Freshly ground top sirloin with onions, capers mustard, paprika and egg yolk	Five jumbo shrimp served with a brandy cocktail sauce
Liver Pate and Cheese.....\$10.95	Bavarian Pretzel.....\$6.95
With garlic crostini	Baked Forest Mushrooms.....\$10.95
	Served with flatbread crackers

ENTREES

Sausage Platter (choose 2 sausages).....\$16.95	
Bratwurst, Thüringer, Knockwurst or Bockwurst, served over sauerkraut and choice of potato	
Wild Mushroom and Roast Chicken Pot Pie.....\$15.95	
Roasted Chicken, Mushrooms and vegetables topped with a flaky pastry and baked golden brown	
Veal Medallions Burgundy.....\$24.95	
Sauteed with mushrooms, bacon and onions simmered in a Burgundy wine reduction served with bread dumplings and red cabbage	
Herb Crusted Rack of Lamb With Roasted Garlic and Rosemary Glaze.....\$24.95	
Served with mint jelly, roasted potatoes and a parmesan tomato	
Chicken Kiev.....\$18.95	
Cooked to a golden crisp stuffed with fresh herbs and garlic served with blended rice and vegetable	
Kasespatzle(Vegetarian).....\$15.95	
Homemade Spatzle baked with Gruyere cheese, roasted vegetables and caramelized onions	
Add Bacon, Ham or Grilled Chicken additional \$3.00	
Grilled Chilean Sea Bass with Fresh Basil Butter.....\$22.95	
Served with Asparagus and Roasted Potatoes	
Oven Roasted Trout with Lemon Dill Stuffing.....\$18.95	
Served with Parsley boiled Potatoes and Brussel Sprouts	
Grilled Chicken Breast.....\$17.95	
A boneless, skinless chicken breast, marinated in fresh herbs and olive oil, grilled to perfection	
Edelweiss Platter.....\$22.95	
A sampler combination of rindsrouladen, pork schnitzel, kassler, bratwurst and roast pork loin all nestled over red cabbage, sauerkraut , German fries and spatzle	
Entenbraten.....\$22.95	
Half Duckling roasted to a crispy brown served with Grand Marnier orange sauce, red cabbage and spatzle	
Bayerische Schweinhaxe.....\$26.95	
Our famous 3 pound baked pork shank served atop our bock beer sauce with your choice of sides	
Wienerschnitzel.....\$22.95	
Two Veal cutlets seasoned and lightly breaded. Sauteed to a golden brown with choice of sides	
Sauerbraten.....\$18.95	
Braised sirloin marinated in herbs and red wine topped with a sweet and sour sauce, choice of sides	
Jagerschnitzel.....\$19.95	
Sautéed Pork medallions with Hunters sauce of bacon, onions, mushrooms and a hint of cognac	
Rindsrouladen.....\$18.95	
Thinly sliced beef stuffed with onions, pickles, bacon and spices served with a rich red wine sauce	
Huhnerschnitzel.....\$16.95	
Pan fried Boneless chicken breast seasoned and lightly breaded served with choice of sides	
All You Can Eat Fish Fry (Fri Only).....\$16.95	

Herb Roasted Prime Rib of Beef Au Jus (Sat & Sun only).....\$27.95

Served with horseradish cream sauce, choice of potato and vegetable

**Side choices, Baked Potato, Pomme Frits, Mashed Potato, Spatzle, German Fries, Red Cabbage, Sauerkraut
Bread Dumplings, Seasonal Vegetables and Garden Rice Pilaf**

18% Gratuity will be added to Parties of 6 or more Split plate charge \$3.95