

Appetizers



Shrimp Cocktail 10.95

Five jumbo shrimp served with our signature brandy cocktail sauce.

Coconut Shrimp 10.95

Four jumbo shrimp rolled in our coconut breading, fried and served with a pineapple mango sauce.

Maryland Crab Cakes 11.95

Fresh crabmeat tossed with spinach, bell peppers, and seasoning sautéed golden brown. Served with a light mustard beurre blanc sauce.

Edelweiss Potato Pancakes 6.95

Two of our famous homemade potato pancakes grilled to crispy perfection. Served with applesauce and lingonberries.

Wild Mushroom Sauté 8.95

An assortment of wild mushrooms in red wine and herbs, then baked with a fresh goat cheese.

Trio of Pate and Imported Cheese 10.95

Chef's choice of three kinds of pate and imported cheeses.

Heringsalat 8.95

Imported herring marinated in white wine and sour cream with potatoes, red apples, fresh dill, beets and our chef's secret seasonings.

Hackepeter 10.95

Fresh ground top sirloin with onions, capers, anchovies, mustard, paprika and egg yolk. Served with German rye bread.

Smoked Salmon Triangles 9.95

The best smoked salmon served on a bed of spring mix, capers, onions, fresh horseradish sauce and toast points.

Salad & Soup

These greens are enough for an entire meal they come with bread and you can add a cup of soup for \$3. All the soups are homemade.

Apple Walnut Salad 7.99

Fresh greens, sliced Granny Smith apples, and caramelized walnuts with our own apple cider vinaigrette dressing.

Caesar Salad 7.99

Traditional romaine lettuce tossed in a homemade Caesar dressing and topped with seasoned croutons and romano cheese. Add grilled chicken \$3, add grilled shrimp \$5, add steak or salmon \$4.

Chef's Soup of the Day 3.95



Edelweiss Chopped Cobb Salad 9.50

Chicken breast, bacon, avocado, plum tomatoes, egg, red onions and swiss cheese chopped with iceberg lettuce and ranch dressing.

Chicken, Blue Cheese & Almond Salad 9.50

We start with spring mix, add a Julienne chicken breast, red peppers and onions and finish with crumbled blue cheese, sliced toasted almonds and our balsamic dijon vinaigrette dressing.

Beef Liver Dumpling Sm. 3.95 Lg. 6.95

Goulash soup Sm. 4.95 Lg. 6.95

Sides for Sharing 5.95

Serves 4

Choose one of the following: pomme frits, spatzle, sweet pralene mashed potatoes, red cabbage, sauerkraut, bread dumplings and steamed veggies.

Deutsche Hauptspeisen

(Authentic German)

These are family recipes from the different states and provinces of Germany. These entrees come with your choice of two of the following sides; pomme frits, spatzle, German fries, red cabbage, sauerkraut and bread dumplings. Family style sides also available.

Plate splitting charge \$3.95

Bayerische Schweinshaxe (Lippe-detmold) 26.95

Our Famous three pound pork shank is baked to crispy perfection and served atop our bock beer sauce. Served with three sides of your choice.

Zigeunerschnitzel (Waldeck Province) 20.95

Our famous Wienerschnitzel topped with a Zesty Gypsy sauce of tomato, bell peppers, onions and mushrooms.

Schnitzel à la Holstein (West Prussia) 19.99

Our great Wienerschnitzel topped with a fried egg, anchovies and capers.

Jägerschnitzel (Bavaria) 17.95

Juicy pork medallions sautéed with the right touch of spices. Topped with our Hunters sauce of bacon, onions and mushroom with a hint of cognac.

Wienerschnitzel (Lippe-Demold) 19.95

The best of Germany. Two veal cutlets seasoned and lightly breaded. Sauteed to a golden brown.

Scweinemedallions (Hohenzollern) 17.99

Juicy pork tenderloin medallions sautéed and topped with our creamy mushroom cognac sauce.

Sauerbraten (Lippe-Schaumburg) 16.95

Braised sirloin marinated in herbs, spices and red wine. Topped with our own sweet and sour sauce.

Hühnerschnitzel (Waldeck) 15.95

Boneless chicken breast seasoned and lightly breaded. Pan fried to a crispy brown.

Schweinebraten (Sachsen) 16.95

Tender pork loin rubbed with fresh garlic and caraway then slow roasted to perfection. Served in natural gravy.

Entenbraten (Bavaria) 18.99

Half duckling roasted to a crispy brown. Served with Grand Marnier orange sauce.

Wurstplatte (Hessen-Darmstadt) 14.95

Your choice of two homemade sausages, bratwurst, thüringer, knackwurst or Bavarian bockwurst.

Kassler Rippchen (Mecklenburg) 15.95

Smoked center cut pork chop steamed in a light consommé. A German favorite.

Rindsrouladen (West Prussia) 16.95


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

Edelweiss Platter (Sachsen) 20.95

A sampler platter for all tastes, this combination includes rindsrouladen, pork schnitzel, kassler, bratwurst and roast pork loin all nestled over red cabbage, sauerkraut, German fries and spätzle.



The Rest of The World



These entrees come with your choice of french fries, baked potato, garden rice and seasonal vegetables.

Sauteed and Charbroiled Entrees

Veal Medallions in a Porcini Wine Sauce 22.95

Tender veal sautéed with Madeira wine, porcini mushrooms and cream.

Norwood Beef Tornados 21.95

Three beef tenderloin medallions with your choice of blue cheese, horseradish or parmesan cheese crusts. Can't make up your mind? Try one of each.

Kansas City Strip Steak 24.95

Aged 14 oz. strip steak with the bone on for extra flavor. Add onion straws or sautéed wild mushrooms blend for \$3.

Chef's Choice Sirloin 17.99

Marinated flat iron steak charbroiled and sliced, served with bordelaise.

Stuffed Pork Chop 17.95

Frenched pork chops stuffed with our apple walnut stuffing and topped with St. Andres cheese.

Chicken and Seafood Entrees

Edelweiss Stuffed Chicken 16.95

Single bone chicken breast marinated in olive oil and fresh herbs, then stuffed with goat cheese and bread crumbs and finished in the oven.

Chefs Signature Chicken Breast 14.95

A boneless chicken breast, dipped in chilled herb butter bread crumbs and fried until crisp.

Sauteed Lemon Pepper Tilapia 17.99

Tilapia filet seasoned with lemon pepper then sauteed in olive oil.

Plank Broiled Salmon 18.99

Fresh salmon broiled on a cedar plank to give the fillet an extra smoked flavor.

Mustard Beer Shrimp Skewers 16.95


Large shrimp are treaded onto skewers, then grilled and basted with mustard beer sauce.

Every Saturday and Sunday

We have our slow roasted prime rib, see you then!

Consider Edelweiss for luncheons, special parties and meetings. We have a large banquet room, as well as offering a full catering menu.

VALUED GUESTS



The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Cocktails

Specialty Beers on Tap

Try One of Our Premium German Beers on Tap.

Full Liter \$9.50 1/2 Liter \$5.25 1/4 Liter \$3.25

| BBK | DAB | Spaten | Warsteiner |
|-----------------|-----------------|-----------------|-------------------|
| BBK Oktoberfest | Köstritzer | Spaten Seasonal | Warsteiner Dunkel |
| Carlsberg | Pilsner Urquell | Stiegl | Hofbrau |
| Bitburger | | Stella Artois | |

Weiss Beers on Tap

1/2 Liter \$5.95

Franziskaner Weiss
Hacker Pschorr Weiss

Enjoy a schnapps with your beer !

Bottled Beer

Amstel Light M.G.D. Corona
Miller Lite Becks Heineken
Franziskaner Dunkle Weiss

Canned Beer

Guinness

Specialty Bottled Beer

Appel Lambic Peach Lambic
Black Cherry Lambic Raspberry Lambic

Non-Alcoholic Beer

Clausthaler Clausthaler Amber





**Edelweiss
German American Cuisine**





We would like to take this opportunity to thank you for your patronage and for making the Edelweiss Restaurant the best in German and American cuisine for 35 years.

**We Hope your visit with us was enjoyable and we appreciate your comments.
The Edelweiss management and staff**

Vielen Dank und auf Wiedersehen!

**Please join us throughout the year as we bring you the
Finest entertainment from the United States and Germany**

**Edelweiss also hosts different Festivals all year long
See your host for coming events
Don't be left out of the fun**

**Planning a party, give Edelweiss a call
We have an array of packages to fit your needs**

**Edelweiss takes great pride to serve you and your guests
From the best quality meats, seafood and produce
To our wait staff and hosts
We will take that extra step to make your visit with us
The best in food, drink and friendly service.**

**Don't forget to make you next reservation with Edelweiss
708-452-6040**

