

Appetizers

Smoked Salmon.....\$9.95

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

Shrimp Cocktail.....\$10.95

Five jumbo Gulf shrimp served over ice with a tangy homemade brandy seafood sauce.

Hackepeter.....\$10.95

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

Jumbo Crab Cakes.....\$11.95

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

Potato Pancakes.....\$6.95

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

Baked Brie.....\$8.25

French brie breaded with seasoned bread crumbs and baked to a golden brown. Served with our homemade raspberry mousse, crispy greens and flatbread crackers.

Paradise Shrimp.....\$10.95

Gulf Coast shrimp rolled in a unique coconut breading and fried to a crispy golden brown. Served with a zesty pineapple mango sauce.

Baked Forest Mushrooms....\$8.95

An assortment of wild mushrooms sautéed in sherry wine and selected herbs, then gratinated with fresh goat cheese. Served with flatbread crackers.

Trío of Pate and Imported

Cheese -----\$10.95

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

Heringssalat.....\$8.95

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

Salads

Apple Walnut Salad.....\$7.99

Fresh greens, sliced Granny Smith apples and caramelized walnuts with your choice of dressing.

Edelweiss Cobb Salad....\$9.50

Cubed chicken breast, diced bacon, avocado, plum tomatoes, egg, red onions and swiss cheese chopped with iceberg mixed lettuce. Served with your choice of dressing.

Cæsar Salad.....\$7.99

Our traditional Cæsar salad tossed with homemade dressing, seasoned croutons and Romano cheese.

Add grilled chicken \$3, add grilled shrimp \$5, add steak or salmon \$4.

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 and toasted almonds. Served with your choice of dressing.

Edelweiss House Salad.....\$3.95

Assorted tossed mixed greens and fresh garden vegetables served with your choice of dressing

Homemade salad dressings: Poppy Seed, Thousand Island, Ranch, Honey Mustard and Creamy Garlic.

Bleu Cheese \$1.00 extra

Soups

Chef's Soup of the Day.....\$3.95

Homemade with the finest ingredients.

Liver Dumpling Sm. 3.95 Lg. 6.95

With consommé of beef.

Goulash Soup

Hearty beef goulash with potatoes and vegetables

Small Bowl \$4.95 Large Bowl \$6.95

Sandwiches

Saint George.....\$7.50

Thinly sliced turkey and imported shaved ham, piled high on grilled European bread with baby Swiss.

Topped with our honey mustard sauce. Served with seasoned cottage fries.

Alpine Burger.....\$8.25

Ground sirloin grilled to juicy perfection, smothered with our famous sauerkraut and topped off with melted Swiss cheese. Served on rye bread and accompanied by German fries.

Reuben Sandwich.....\$7.50

Our version of this classic sandwich. Grilled knackwurst smothered with sauerkraut, topped with Swiss cheese and served on rye bread accompanied by German fries.

Chicken & Vegetable Grill.....\$7.95

Marinated chicken breast broiled and topped with grilled zucchini and bell peppers. Served on French bread with herb butter. Accompanied by golden fries.

Wallybuster.....\$7.25

Shaved imported ham piled high on a toasted French roll and topped with melted Swiss and homemade horseradish sauce. Served with golden fries.

French Dipper.....\$7.25

Oven roasted seasoned beef shaved and piled on a toasted French roll with lots of au jus for the dipping. Served with golden French fries.

Traditional Cheeseburger....\$7.95

Ground sirloin char-grilled to perfection and served on a gourmet bun topped with your choice of cheese and accompanied by golden fries.

Edelweiss Beef Grill.....\$8.25

Thinly sliced oven roasted beef piled high on grilled European bread and topped with sautéed bell peppers, mushrooms, sweet onions and American cheese.

Served with golden fries.

Grilled Chicken Sandwich....\$7.50

Grilled Chicken and Swiss on Bavarian rye bread with lettuce, tomato and mayo.

Served with German potato salad.

Roast Pork Sandwich.....\$7.50

Oven roasted loin of pork thinly sliced and topped with glazed apple slices. Served on a toasted roll and accompanied by German fries.

Turkey Club.....\$7.95

Smoked turkey, bacon, Swiss cheese, lettuce, tomato and mayo. Served with German potato salad.

British Burger.....\$8.25

Our half pound burger grilled to perfection and topped with bacon, grilled onions and melted American cheese. Served with golden French fries.

Tuna Salad Sandwich.....\$7.95

Tuna Salad served on Whole Grain bread with lettuce and tomato. Served with German Potato salad.

ASK YOUR SERVER ABOUT THE OMELET OF THE DAY

House Specialties

Wurstplatte.....\$9.25

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

Kassler Rippchen.....\$10.25

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

Schweinebraten.....\$11.25

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

Rindsrouladen.....\$11.25

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

Sauerbraten.....\$11.25

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

Frickadellen.....\$9.25

Homemade grilled mini burgers served with grilled onions and natural brown sauce.

Leberkäse.....\$9.25

Baked Bavarian veal loaf topped with a fried egg and grilled onions. A classic Bavarian dish.

Chicken & Seafood

Lemon Chicken.....\$10.25

Marinated chicken breast grilled and topped with a lemon wine beurre blanc sauce.

Grilled Chicken Breast.....\$10.25

Boneless, skinless chicken breast marinated in fresh herbs and olive oil and grilled to perfection

Seared Atlantic Salmon.....\$14.25

Salmon filet pan-seared and topped with a lemon dill beurre blanc sauce.

Lemon Pepper Tilapia.....\$11.25

Sauteed Tilapia filet seasoned with lemon pepper and sauteed in olive oil.

Pasta Primavera.....\$9.95

Penne Pasta tossed with fresh vegetables, garlic and olive oil.

Add Chicken \$3 Add Shrimp \$5

Edelweiss Schnitzelbank

Schweineschnitzel.....\$10.25

Tender pork lightly breaded and fried golden brown.

Hühnerschnitzel.....\$10.25

Chicken breast lightly breaded and fried to a crispy golden brown.

Schnitzel à la Holstein.....\$11.25

Your choice of chicken or pork schnitzel topped with a fried egg, anchovies and capers.

Jägerschnitzel.....\$11.25

Juicy pork loin sautéed in butter. Topped with our Hunter's sauce of bacon, mushrooms and onions.

Zigeunerschnitzel.....\$11.25

Your choice of chicken or pork schnitzel topped with a zesty Gypsy sauce of tomato, bell peppers and mushrooms.

Personalized Sides

Compliment the above entrées with your choice of two personal sides
Baked potato, Pomme Frits, Whipped potato, Spätzle, German fries, Seasonal vegetables,
Red cabbage, Sauerkraut, Bread dumplings and Garden rice pilaf