

Appetizers



Berlin's Tour of Cheese Choice of a variety of cheese\$14.95

Portobello Mushroom Basil Pesto, Olive Oil, Parmesan\$13.95

Sausage Sampler Two German Sausages, Kraut, Toasted Bread..... \$14.95



Soups and Salads

Cup \$5.95 Bowl \$7.95

Homemade Vegetable Beef Beef tips, potatoes, carrots, onions, celery, and tomatoes.

House Fresh Soup of the Day Ask your server for today's selection.

Cucumber Salad\$7.95

Sliced cucumbers in our homemade dressing topped with chopped tomatoes.

House Salad\$7.95

Mixed greens, carrots, cabbage, and tomato with your choice of our house dressings.



Caesars Salad\$8.95

Fresh Romaine lettuce, creamy Caesar dressing, topped with Parmesan croutons.

Spinach Salad\$8.95

Spinach, red onion, cucumber, tomatoes, julienne carrots and fresh mushrooms with a basil balsamic vinaigrette.

Bowl of Soup and House Salad \$13.95

Sides - \$4.00

(No substitution charge)

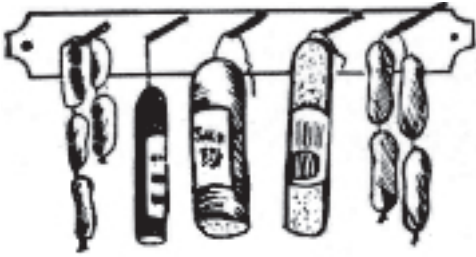
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| Fried Potatoes | Red Cabbage |
| Boiled Potatoes | Sauerkraut |
| Potato Salad | Euro Slaw |
| Carrots | Vegetable of the Day |

Premium Sides

(Substitution charge \$3.00)

- Potato Dumplings
- House Made Spätzle

* Due to the rise of food prices, bread is \$1 per person.



Sausage Platters

Served with fried potatoes, boiled potatoes or German potato salad and sauerkraut or red cabbage

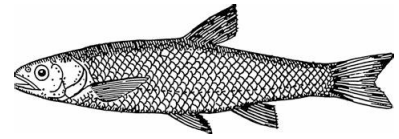
	<u>One</u>	<u>Two</u>
Bratwurst (A blend of pork and veal)	\$14.95	\$16.95
Knackwurst (A blend of beef and pork)	\$14.95	\$16.95
Rauchwurst (A blend of smoked beef and pork)	\$14.95	\$16.95
Polish (A blend of smoked pork, beef sausage with garlic)	\$14.95	\$16.95
Bratwurst Heidelberg Grilled bratwurst smothered with sautéed onions and apples .	\$15.95	\$18.95
Schlachtplatte Choice of three – Bratwurst, Knackwurst, Rauchwurst or Polish	\$24.95	

Vegetarian Entrées



Cheese Ravioli with Basil Pesto	\$15.95
Sautéed with basil pesto, red peppers, and spinach. Side of carrots or vegetable of the day.	
Portobello Mushroom Schnitzel	\$16.95
Pan-fried with a Rahm mushroom sauce, red cabbage, and potatoes.	
Cheese and Fruit Platter/House Salad Combo	\$18.95
Imported selection of cheeses from our cheese cart and served with a house salad.	

Seafood Entrées



Served with a house salad and choice of potato

Potato Flake Encrusted Tilapia..... \$17.95

Potato flake encrusted filet of tilapia, pan-fried, and served with our German remoulade sauce.

Atlantic Salmon..... \$22.95

Sautéed Atlantic salmon, basil pesto, capers and lemon slices.

Onion Encrusted Grouper..... \$18.95

Breaded in onion seasoned bread crumbs, served with our house remoulade.

Honey Pecan Trout (When available) \$19.95

Pecan encrusted filet, pan-fried and drizzled with honey.



Bistro Specialties

Add a house salad - \$5.00

Liver "Berliner Art" One \$16.95

With sautéed apples and onion. Served with potato and red cabbage.

Two \$19.95

German Goulash \$18.95

Mushrooms, green peppers, onions and tomatoes over homemade spätzle and a side of red cabbage.

Black Forest Meatballs \$17.95

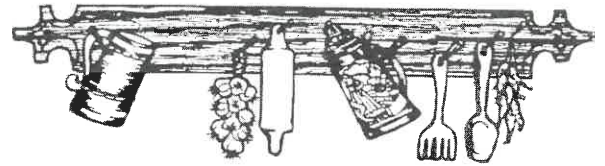
A Marsala mushroom, onion, bacon, wine sauce, with spätzle and red cabbage.

Chicken Fricassee \$16.95

Braised in a creamy white wine sauce over spätzle or potatoes, red cabbage.

Dinner Schnitzel Board

Served with house salad and choice of potatoes



Veal

Wiener Schnitzel..... \$22.95

The original Vienna style, encrusted with seasoned bread crumbs and pan-fried.

Schnitzel Cordon Bleu..... \$23.95

Pan-fried schnitzel filled with Jarlsberg cheese and Black Forest ham.

Black Forest Schnitzel..... \$23.95

Pan-fried and topped with a Marsala wine sauce of mushrooms, onions, and bacon.

Chicken

Chicken Berlin..... \$20.95

A chicken breast coated with bread crumbs, topped with Jarlsberg cheese sautéed onions and apple slices.

Chicken Schnitzel..... \$19.95

Vienna style chicken breast, pan-fried in sourdough bread crumbs and seasoned with thyme.

Chicken Schnitzel Cordon Bleu..... \$20.95

Chicken schnitzel filled with Jarlsberg cheese and Black Forest ham, then pan-fried.

King Ludwig Chicken..... \$21.95

Open faced chicken cordon bleu sautéed in a light cream sauce, topped with a mixture of German smoked meats, Swiss and Roquefort cheese.

Honey Pecan Chicken..... \$21.95

Pecan breaded, pan-fried and drizzled with honey.

Pork

Jaeger Schnitzel..... \$21.95

Fresh pork loin sautéed with onions and mushrooms in a dark hunter sauce.

Pork Schnitzel..... \$20.95

Breaded like the original wiener schnitzel in seasoned bread crumbs and pan-fried.

Gypsy Schnitzel..... \$21.95

Pork loin sautéed with mushrooms, onions, and red peppers in a brandy cream sauce, finished with a touch of hot sauce.

Bavarian Pork Schnitzel..... \$21.95

Fried, topped with Jarlsberg cheese, and a sherry, onion, and a creamy mushroom sauce.