

Appetizers

<i>Cheese Platter</i> Mixed cheese, fruit, nuts.	\$14.95
<i>Portobello Mushrooms</i> Basil pesto, olive oil, parmesan	\$13.95
<i>Sausage Sampler</i> Two German sausages, kraut, toasted bread	\$14.95

Soups

Cup **\$5.95** Bowl **\$7.95**

House Made Vegetable Beef

Beef tips, potatoes, carrots, onions,
celery, and tomatoes

Soup of the Day

Ask your server for today's selection

Salads

<i>House Salad</i> Romaine, Iceberg, Spring Mix, Red Cabbage, Carrots	\$7.95
<i>Cucumber Salad</i> House Made Ranch Dressing and Tomatoes	\$7.95
<i>Caesar Salad</i> Romaine, Parmesan Cheese, Croutons, and Tomatoes.	\$8.95
<i>Spinach Salad</i> Feta, Red Onion, Cucumber, Tomato, and Black Olives	\$8.95

Sandwiches

Served with one side

<i>Toasted Reuben</i> Corned beef, kraut, cheese, Thousand Island dressing	\$12.95
<i>Black Forest Ham & Cheese</i> Rye bread, served hot or cold	\$13.95
<i>Chicken Schnitzel Sandwich</i> Breaded chicken breast, Jarlsberg cheese, pesto mayo, lettuce, tomato, red onion	\$12.95

Sausage Platters

Served with Potato, choice of Kraut or Red Cabbage

One **\$13.95** Two **\$16.95**

<i>Bratwurst</i> (Pork & Veal)		<i>Rauchwurst</i> (Smoked Beef & Pork)
<i>Knackwurst</i> (Beef & Pork)		<i>Polish</i> (Smoked Pork, Beef & Garlic)
<i>Bratwurst Heidelberg</i> Sautéed onions and apples	One \$15.95	Two \$18.95
<i>Schlackplatte</i> Choice of three: Bratwurst, Knackwurst, Rauchwurst, Polish sausage.	\$22.95	

Sides - \$4.00

(No substitution charge)

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.

Fish

Served with potato, carrots, Euro slaw

Potato Flake Encrusted Tilapia \$14.95

Tilapia filet, remoulade sauce

Onion Encrusted Grouper \$15.95

Onion seasoned bread crumbs, romoulade sauce

Bistro Platters

Liver "Berliner Art" Sautéed onions and apples, a potato and red cabbage \$14.95

Goulash Homemade spätzle, red cabbage \$15.95

Vegetarian

Portobello Mushroom Schnitzel \$14.95

Two breaded Portobellos with mushroom cream, boiled potatoes and a side of carrots

Cheese Ravioli \$14.95

Red peppers, spinach, pesto, parmesan, choice of carrots or vegetable of the day

Luncheon Schnitzel

Served with European slaw and choice of potatoes

Pork

Pork Schnitzel \$14.95

Breaded then pan-fried

Jaeger Schnitzel \$15.95

Sautéed with mushrooms and onions in a dark hunters sauce

Gypsy Schnitzel. \$15.95

Sautéed with mushrooms, onions, red and green peppers in a brandy cream sauce

Bavarian Pork Schnitzel \$14.95

Stuffed with Jarlsberg cheese, mushrooms and onions and topped with mushroom sauce

Chicken

Chicken Schnitzel. \$13.95

Encrusted in seasoned bread crumbs and then pan-fried

Chicken Schnitzel Cordon Bleu. \$14.95

Pan-fried, filled with Jarlsberg cheese and Black Forest ham

King Ludwig Chicken. \$14.95

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

Chicken Berlin \$15.95

Breaded, topped with Jarlsberg cheese, sautéed onions and apple slices

Honey Pecan Chicken \$14.95

Pecan breaded, pan-fried and drizzled with honey

Veal

Weiner Schnitzel. \$16.95

The original Vienna Style, breaded and pan-fried

Schnitzel Cordon Bleu \$17.95

Pan-fried, filled with Jarlsberg cheese and Black Forest ham

Black Forest Schnitzel. \$17.95

Topped with a Marsala wine sauce of mushrooms, onions, and bacon