

Appetizers



Berlin's Tour of Cheese Choice of a variety of cheese\$15.95

Portobello Mushroom Basil Pesto, Olive Oil, Parmesan\$14.95

Sausage Sampler Two German Sausages, Kraut, Toasted Bread..... \$16.95



Soups and Salads



Made In-house dressings, Bleu Cheese and Ranch.
In addition we offer Thousand Island, Honey Mustard
and Balsamic Vinaigrette.

Home-Made Vegetable Beef Soup..... Cup \$5.95 Bowl \$7.95

Tender beef tips, potatoes, carrots, onions, celery, and tomatoes.

Home-Made Fresh Soup of the Day Cup \$5.95 Bowl \$7.95

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.

Bowl of Soup and Half Ham and Cheese Sandwich..... \$14.00

Sandwich served hot or cold.

Soup and Salad \$14.00

Sides - \$4.00

(No substitution charge)

Premium Sides

(Substitution charge \$2.00)

Fried Potatoes

Red Cabbage

Boiled Potatoes

Sauerkraut

Potato Salad

Euro Slaw

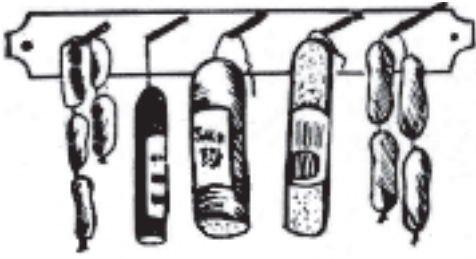
Carrots

Vegetable of the Day

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

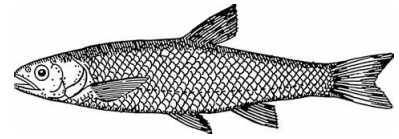
	<u>One</u>	<u>Two</u>
Bratwurst (A blend of pork and veal)	\$14.95	\$18.95
Knackwurst (A blend of beef and pork)	\$14.95	\$18.95
Rauchwurst (A blend of smoked beef and pork)	\$14.95	\$18.95
Polish (A blend of smoked pork, beef sausage with garlic)	\$14.95	\$18.95
Bratwurst Heidelberg Grilled bratwurst smothered with sautéed onions and apples .	\$16.95	\$20.95
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 mushroom sauce, red cabbage, and potatoes.	
Open-Face Portobella Sandwich	\$15.95
Chopped tomato, fresh basil, flatbread, Parmesan, carrots.	

Seafood Entrées



Served with a house salad and choice of potato

Potato Flake Encrusted Tilapia..... \$19.95

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

Atlantic Salmon..... \$24.95

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.

Fish of the Day (When available)..... **Market Price**



Bistro Specialties

Served with a house salad

Liver "Berliner Art" \$19.95

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

German Goulash \$22.95

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

Black Forest Meatballs \$21.95

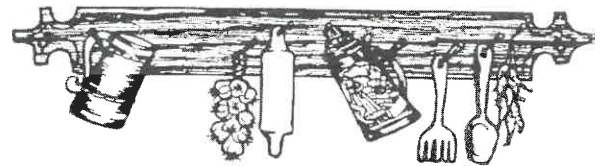
A Marsala mushroom, onion, bacon, wine sauce, with spätzle and red cabbage.

Assortment Platter \$24.95

A mini Pork schnitzel, mini chicken cordon bleu and your choice of sausage.
Served with sauerkraut.

Dinner Schnitzel Board

Served with house salad and choice of potatoes



Veal

Wiener Schnitzel..... \$25.95

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

Schnitzel Cordon Bleu..... \$26.95

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

Black Forest Schnitzel..... \$26.95

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

Chicken

Chicken Berlin..... \$21.95

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

Chicken Schnitzel..... \$20.95

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

Chicken Schnitzel Cordon Bleu..... \$21.95

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

King Ludwig Chicken..... \$22.95

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..... \$22.95

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..... \$22.95

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.