Appetízers Cheese Platter Mixed cheese, fruit, nuts	
Cheese Platter Mixed cheese, fruit, nuts	\$15.95
Portobello Mushrooms Basil pesto, olive oil, parmesan	\$14.95
Sausage Sampler Two German sausages, kraut, toasted bread	\$16.95

Soups

Cup **\$5.95**

Bowl **\$7.95**

House Made Vegetable Beef

Soup of the Day

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

Ask your server for today's selection

<u>Salads</u>	
House Salad Romaine, Iceberg, Spring Mix, Red Cabbage, Carrots	
Cucumber Salad House Made Ranch Dressing and Tomatoes	,
Caesar Salad Romaine, Parmesan Cheese, Croutons, and Tomatoes	,
Soup & Salad \$14.00	

<u>Sandwiches</u> Served with one side
Toasted Reuben Corned beef, kraut, cheese, Thousand Island dressing \$14.95
Black Forest Ham & Cheese Rye bread, served hot or cold, slaw garnish \$14.95
Chicken Schnitzel Sandwich Breaded chicken breast, Jarlsberg cheese, mayo, lettuce, tomato, red onion

Sausage Platters

Served with Potato, choice of Kraut or Red Cabbage

One **\$14.95** Two **\$18.95**

Bratwurst (Pork & Veal)

Knackwurst (Beef & Pork)

Rauchwurst (Smoked Beef & Pork)

Polish (Smoked Pork, Beef & Garlic)

 $\textit{Bratwurst Heidelberg} \hspace{0.2cm} \textbf{Saut\'eed onions and apples} \hspace{0.2cm} \textbf{...One} \hspace{0.2cm} \textbf{\$16.95}. \hspace{0.2cm} \textbf{....} \textbf{Two} \hspace{0.2cm} \textbf{\$20.95}$

Schlackplatte Choice of three: Bratwurst, Knockwurst, Rauchwurst, Polish sausage. \$24.95

Sídes - \$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 \$2.00)

Potato Dumplings House Made Spätzle

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

<u>Físh</u>
Served with potato, carrots, Euro slaw
Potato Flake Encrusted Tilapia
Onion Encrusted Grouper
<u>Bístro Platters</u>
Liver "Berliner Art" Sautéed onions and apples, potato and red cabbage \$14.95
Black Forest Meatballs A Marsala mushroom, onion, bacon, wine sauce, with spatzle and red cabbage
<u>Vegetarían</u>
Portobello Mushroom Schnitzel
Cheese Ravioli

<u> Luncheon Schnitzel</u>		
Served with European slaw and choice of potatoes		
<u>Pork</u>		
Pork Schnitzel	\$14.95	
Breaded then pan-fried		
Jaeger Schnitzel	\$16.95	
Sautéed with mushrooms and onions in a dark hunters sauce		
Gypsy Schnítzel	\$16.95	
Sautéed with mushrooms, onions, red and green peppers in a brandy cream sauce		
Bavarían Pork Schnítzel	\$16.95	
Stuffed with Jarlsberg cheese, mushrooms and onions and topped with mushroom sauce		
<u>Chícken</u>		
Chicken Schnitzel Encrusted in seasoned bread crumbs and then pan-fried	\$14.95	
Chicken Schnitzel Cordon Bleu Pan-fried, filled with Jarlsberg cheese and Black Forest ham	\$15.95	
King Ludwig Chicken. Open faced chicken cordon bleu topped with a mixture of German meats, Swiss and Roquefort cheese, sautéed in a light cream sauce	\$16.95	
Chicken Berlin	\$16.95	
Honey Pecan Chicken Pecan breaded, pan-fried and drizzled with honey	\$15.95	
<u>Veal</u>		
Weiner Schnitzel	\$16.95	
Schnitzel Cordon Bleu	\$17.95	
Black Forest Schnitzel Topped with a Marsala wine sauce of mushrooms, onions, and bacon	\$17.95	