

Appetizers

<i>Escargot</i>	Oven broiled in garlic butter and served with toast points.	\$16.95
<i>Portobello Mushrooms</i>	Basil pesto, olive oil, parmesan	\$16.95
<i>Sausage Sampler</i>	Two German sausages, kraut, hot bread	\$16.95

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, spinach, iceberg, spring mix, red cabbage, carrots	\$7.95
<i>Cucumber Salad</i>	House-made ranch dressing and tomato	\$7.95
<i>Caesar Salad</i>	Romaine, parmesan cheese, croutons, and tomatoes.	\$8.95
<i>Soup & Salad</i>	\$13.95

Sandwiches

Served with one side

<i>Toasted Reuben</i>	Corned beef, Swiss cheese and sauerkraut on farmer's bread, with Thousand Island on the side	\$16.95
<i>French Dip</i>	Thin slices of roast beef topped with Jarlsberg cheese on a Hoagie roll and served with Au Jus	\$16.95
<i>Chicken Schnitzel Sandwich</i>	Crispy chicken breast with Jarlsberg cheese, lettuce, tomato, and pickles with a special sauce	\$15.95

Sausage Platters

Served with choice of potato and sauerkraut or red cabbage

One **\$15.95** Two **\$19.95**

<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 \$18.95 Two \$22.95
<i>Schlachplatte</i> Choice of three: Bratwurst, Knockwurst, Rauchwurst, Polish sausage.	\$26.95

Sides - \$4.00

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

Premium Sides

(Substitution charge \$3.00)

Potato Dumplings - \$5.00
House-made Spätzle - \$4.00
Extra Gravy - \$2.00
Extra Salad Dressing - \$1.00

Fish

Served with choice of potato, cooked carrots and European slaw.

Potato Encrusted Tilapia Filet **\$15.95**

Tilapia filet, house-made remoulade sauce.

Onion Encrusted Grouper **\$16.95**

Onion seasoned bread crumbs, house-made remoulade sauce.

Bistro Platters

Liver "Berliner Art" Sautéed onions and apples, potato and red cabbage **\$15.95**

Black Forest Meatballs Six meatballs served in a Black Forest Marsala **\$16.95**

wine sauce of mushrooms, onions and bacon.

Vegetarian

Portobello Mushroom Schnitzel **\$17.95**

Sautéed in a mushroom cream sauce, served with boiled potato and cooked carrots.

Cheese Ravioli **\$16.95**

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

Luncheon Schnitzel

Served with choice of Potato and European slaw.

(Split entrée \$5)

Pork

Pork Schnitzel Breaded and pan-fried. **\$15.95**

Jaeger Schnitzel Sautéed with mushrooms and onions in a dark hunter's sauce. **\$17.95**

Gypsy Schnitzel Sautéed with mushrooms, onions, red and green peppers **\$17.95**

in a brandy cream sauce with a touch of hot sauce.

Bavarian Pork Schnitzel **\$17.95**

Stuffed with Jarlsberg cheese, mushrooms and onions.

Breaded, then pan-fried and topped with house-made mushroom sauce.

Chicken

Chicken Schnitzel Encrusted in seasoned bread crumbs and pan-fried. **\$15.95**

Chicken Cordon Bleu Pan-fried, filled with Jarlsberg cheese and Black Forest ham. . . . **\$16.95**

King Ludwig Chicken. **\$17.95**

Sautéed, then topped with a mixture of ham, Swiss and Bleu cheese in a garlic and onion sauce.

Chicken Berlin. **\$17.95**

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

Honey Pecan Chicken **\$16.95**

Pecan-crusted chicken breast, breaded and pan-fried, then drizzled with honey.

Veal

Weiner Schnitzel. **\$16.95**

The original Vienna Style, breaded and pan-fried.

Schnitzel Cordon Bleu **\$18.95**

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

Black Forest Schnitzel. **\$18.95**

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