


The Bavarian Dinner Menu



Vorspeisen – Appetizers



Escargot 15

Sautéed in garlic lemon butter with grilled toast points


Austrian Speck wrapped Dates 14

Filled with Emmentaler cheese, finished with balsamic reduction and fresh tarragon leaves

Wild Mushrooms with Servietten Dumplings 16

Served with a cream sauce garnished with fries onions and fresh herbs

Salate – Salad



Kale Salad (GF)* 13

Marinated kale with toasted pine nuts, green apples, and feta cheese with a citrus vinaigrette


House Salad (GF)* 12

Spring mix, marinated red onions, cheery tomatoes and Swiss cheese tossed in a lemon grain mustard vinaigrette

Classic Caesar Salad (GF)* 13

Served with anchovies, gluten free croutons, and Parmigiana Reggiano with lemon slices

Suppen – Soup



Goulasch Suppe (GF)* cup 7 bowl 9

Goulash soup

A hearty beef stew with paprika, braised beef and potatoes

Soups of the Day cup 7 bowl 9

“Ask your server”

Bavarian Classics



Spätzle

Homemade Bavarian pasta

Bavarian cheeses with cream 16

Bavarian cheeses with cream and mixed vegetables 17

Bavarian cheese with cream and mixed Bavarian sausages 18

Mixed Sausage Plate (GF Available)* 22

Veal bratwurst, Nürnberger & Debreziener sausages served with sauerkraut, mashed potatoes topped with caramelized onion and mushroom demi-glace and fried onions

Wienerschnitzel 27

Veal cutlet lightly breaded then pan-fried served with herb fingerling potatoes, seasonal vegetables and lemon wedges

Jägerschnitzel 28

Veal cutlet lightly breaded then pan-fried served with herb mashed potatoes, seasonal vegetables, covered in a mushroom demi-glace

Sauerbraten (GF Available)* 27

Beef marinated in red wine, vinegar, vegetables, herbs & spices, then braised and served with toasted spätzle & red cabbage

Chef's Seasonal Specialties



Lamb Shank (GF)* 34

Slow braised lamb shank served over roasted root vegetables, fingerling potatoes and finished with a lingonberry-thyme demi-glace

Wild Alaskan King Salmon 32

Seared, herb crusted salmon served over roasted beets, citrus baby kale, rosemary Yukon gold potatoes. Finished with green chile beurre blanc

Grilled Meyer Ranch Filet Mignon (GF)* 44

Wrapped in Austrian speck, pan seared and served over servietten dumplings, charred broccolini and baby carrots, finished with caramelized onion demi-glace and seared foie gras.

***Für Unsere Kleinen Gäste
(For Our Little Guests)***



Grilled Chicken Breast 11

Served with gravy, mashed potatoes and vegetables

Pasta 9

Buttered with cheese or marinara sauce

Nachspeisen – Desserts



Apfelstrudel - Apple Strudel 9

Homemade with loving care for your enjoyment! Served warm with caramel sauce, fresh berries, and vanilla ice cream

Fresh Fruit Sorbet 7

“Ask your server”

Daily Dessert Special 9

“Ask your server”

(GF) – Gluten Free options available. Please see server for details.

Menu items subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Especially if you have certain medical conditions.

Tax and gratuity not included. Split plate charge applies: \$3 for appetizers, \$5 for entrees.

We accept all major credit cards. Please enquire about parties and special functions.

Tuesday night is Swiss Fondue night.

