

# The Bavarian Dinner Menu



## Salate – Salad



### **Spinach Salad (GF)\* 13**

*With Berries, toasted walnuts, goat cheese, and a Strawberry Poppy Seed Vinaigrette*

### **House Salad (GF)\* 12**

*Spring mix, marinated red onions, cherry tomatoes and Swiss cheese tossed in a Tangy Tomato 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*

## 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.*

### **Jagerschnitzel 29**

*Veal cutlet lightly breaded then pan-fried served with herb fingerling potatoes, seasonal vegetables and mushroom demi-glace.*

### ***Chef's Seasonal Specialties***



#### **Wild Mushrooms with Servietten Dumplings 21**

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

#### **Corvina Seabass (GF)\* 30**

*Pan Seared and served with wild mushroom wild rice, roasted Brussel sprouts and finished with a lemon caper beurre blanc*

#### **10oz New York Strip (GF)\* 32**

*Served with au gratin potatoes, honey glazed roasted Brussel sprouts and finished with an herb compound butter.*

### ***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”*

***(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 function***