

The Bavarian Dinner Menu



Vorspeisen – Appetizers



Escargot 12

Sautéed in garlic lemon butter with grilled toast points

Charcuterie Plate (2 person Minimum) 20

Served with our house selection of meats and cheeses

Schweineschmalz 8

Traditional Bavarian pork spread with bacon bits and crispy onions served with toasted baguette

Salate – Salad



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

Soups of the Day cup 6 bowl 8

“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 served with Bavarian fried potatoes, seasonal vegetables, covered in a mushroom demi-glace

Sauerbraten (GF Available)* 28

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

Spinatknoedel (V) 21

Vegetarian spinach dumplings topped with Bavarian blended cheeses and finished with a herb butter

Rindsroulade 21

Stuffed braised beef served with red cabbage and Bavarian fried potatoes

Chef's Seasonal Specialties



Corvina Seabass (GF*) 30

Seared and served with wild mushroom wild rice, grilled asparagus and finished with a lemon caper beurre blanc

8oz. Grilled Filet Mignon (GF)* 39

Served with mashed potatoes, honesy glazed Brussel sprouts and finished with a caramelized onion and mushroom demi-glace

Wild Game Trio (GF*) 39

Wild Boar, buffalo, and elk served with a cauliflower puree, root vegetables and a cherry compote

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



Grilled Chicken Breast 13

Served with gravy, mashed potatoes and vegetables

Kids Pasta 10

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

Kaiserschmarrn 9

Tossed with toasted almonds and raisins. Served with apple sauce and 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.