



## VORSPEISEN – APPETIZERS

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### **OBATZDA 12**

*Traditional Bavarian Camembert cheese spread served with a pretzel*

### **SMOKED SALMON WITH CHIVE POTATO CAKES 14**

*Served with fresh dill crème fraiche and Daikon radish sprouts*

### **PROSCIUTTO WRAPPED ASPARAGUS 14**

*Served with a truffle vinaigrette, watercress, and a beet pickled egg*

## SALATE - SALAD

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### **HOUSE SALAD (GF)\* 11**

*Spring Mix, marinated red onions, beefsteak tomatoes, and Swiss cheese tossed in a sour cream grain mustard vinaigrette*

### **WATERCRESS SALAD (GF)\* 12**

*Served with crisp prosciutto, dried figs, and toasted almonds  
On a bed of watercress with a wheat beer vinaigrette*

### **CLASSIC CAESAR SALAD (GF)\* 12**

*Served with anchovies, garlic croutons, and Parmigiano Reggiano*

## SUPPEN - SOUP

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### **GOULASCHUPPE (Goulash Soup) Cup 6 Bowl 8**

*A hearty beef stew with paprika, braised beef and potatoes*

### **SOUP OF THE DAY Cup 6 Bowl 8**

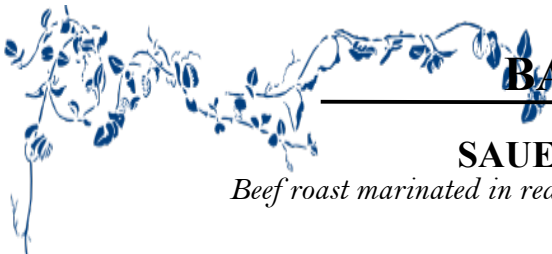
*Your server will describe today's presentation*

## BAVARIAN CLASSICS

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### **SAUERBRATEN (GF Available)\* 27**

*Beef roast marinated in red wine, vinegar, vegetables, herbs & spices braised to perfection,*



*and served with spätzle & red cabbage*

**MIXED SAUSAGE PLATE (GF Available)\* 20**

*Veal bratwurst, Nurnberger & Debreziner sausages served with sauerkraut, horseradish mashed potatoes topped with dark beer porcini mushroom demi-glace and crisp onions*

**SCHWEINEKOTLETT 31**

*Bone-in, breaded, Gold Canyon pork cutlet served with Bavarian-style roasted potatoes, sautéed vegetables, And finished with mustard crème sauce*

**WIENERSCHNITZEL 26**

*Veal cutlet lightly breaded then pan-fried served with Bavarian style roasted potatoes, braised cabbage and lemon wedges*

**SPÄTZLE (Homemade Bavarian Pasta) 14,15,16**

*Bavarian cheeses with cream*

*Bavarian cheeses with cream and mixed vegetables*

*Bavarian cheeses with cream and mixed Bavarian sausages*

**CHEF'S SPECIALTIES**

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**WILD MUSHROOMS WITH SERVIETTEN DUMPLINGS 18**

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

**CRISPY SKIN WALLEYE 31**

*Topped with lobster velouté and fresh herbs over roasted potatoes, and served with fresh asparagus*

**8oz. GRILLED MEYER RANCH FILET MIGNON (GF)\* 39**

*Prosciutto wrapped with caramelized onion and dark beer demi-glace, served with Bavarian-style roasted potatoes, sautéed baby carrots and kale*

**PAN SEARED VENISON LOIN 40**

*Topped with a sun-dried cherry gin sauce, served with parsnip puree, butternut squash, and wild mushrooms*

**SCHWEINEBRATEN-SLOW COOKED PORK ROAST 26**

*Herbed pork demi-glace served with braised red cabbage and servietten dumplings*

**BRAISED LOCAL LAMB SHANK 34**

*Topped with a Lingonberry demi-glace served with sautéed vegetables and toasted spätzle*



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**FUR UNSERE KLEINEN GÄSTE-LITTLE GUESTS**

**PORK SCHNITZEL 11**

*Served with gravy, mashed potatoes, and vegetables*

**PASTA 9**

*Buttered with cheese or marinara sauce*

**GRILLED CHICKEN BREAST 11**  
*Served with gravy, mashed potatoes, and vegetables*

**DESSERT**

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**APFELSTRUDEL – (APPLE STRUDEL) 9**

*Roasted apple and almond pastry served à la modé with caramel sauce, and fresh berries*

**DAMPFNUDELN (A SWEET BAVARIAN-STYLE STEAMED DESSERT DUMPLING) 9**

*Served with vanilla sauce and caramelized plums*

**DAILY DESSERT SPECIAL 9**

*Your server will describe today's presentation*

Join us on Tuesday nights for Godie's Swiss Fondue Night.  
(Reservations Required)

(GF) – Gluten Free options available, please see server for details.  
Menu items subject to change  
Tax and gratuity not included.  
We accept all major credit cards.  
Please enquire about parties and special functions.

