



2017 HOLIDAY MENU

APPETIZERS

JAUSEN PLATTE 18 (Serves 2)

Assortment of cured meats, farmer style cheeses imported pates accompanied by gherkins and baguette toasts

SMOKED SALMON 13

Smoked atlantic salmon served on a bed of mixed greens with toast points, capers, onions and fresh horseradish spread

BAVARIAN PRETZEL 8

Served with a Stella Artois gouda cheese dip and sweet and spicy honey mustard

TINTENFISH 9

Fried calamari served with our homemade brandy cocktail sauce

FOREST MUSHROOMS IN A PUFF PASTRY 9

Assorted mushrooms sauteed in red wine and fresh herbs in a puff pastry with feta cheese

HACKEPETER 13

Freshly ground top sirloin served with onions, capers, mustard, paprika, pickles and egg yolk with rye bread (anchovies upon request)

POTATO PANCAKES 8

Four of our famous homemade potato pancakes served with applesauce and sour cream

SAUSAGE SAMPLER 11

Bratwurst, thüringer, and cheese knackwurst sausages served with german mustards and a side of sauerkraut and pickled red cabbage

SOUPS: LIVER DUMPLING SOUP Sm. 5 Lg. 7 GOULASH SOUP Sm. 5 Lg. 7

ENTREES

Entrees come with soup of the day and choice of two side dishes sides (Edelweiss platter & pasta entrees exclude sides)

ROASTED HOLIDAY GOOSE 29

Served with a bing cherry sauce

ROASTED LAMB SHANK JARDINIERE 22

Tender stout braised lamb shank paired with herb roasted carrots, parsnips and mashed potatoes; served in its own jus natural with homemade horseradish creme

STUFFED PORK LOIN 21

Apple sausage stuffing and cranberry apple compote

TENDER BRAISED SHORT RIB STROGANOFF 22

Served over pappardelle noodles in a rich sherry cream gravy with caramelized onions and roasted baby portabella mushrooms; finished with a dollop of sour cream and smoked paprika

10 oz RIB EYE STEAK 25

Crowned with grilled mushrooms and leek straws with your choice of Bleu cheese and black pepper butter or toasted garlic and herb butter

GRILLED ATLANTIC SALMON 22

Served over pasta with leeks, tomatoes and fresh dill in a garlic butter sauce

EDELWEISS FAMOUS CABBAGE ROLLS 17

Stuffed with pork, beef and rice and baked in a tomato sauce

CHICKEN KIEV 18

Cooked to a golden crisp, stuffed with fresh herbs and garlic

KASESNOCKEN 16

Homemade spätzle topped with farmer style cheese and caramelized onions; add bacon 3

EDELWEISS PLATTER 25

A sampler combination of rindsrouladen, pork schnitzel, kassler, bratwurst and roast pork loin
All nestled over red cabbage, sauerkraut, German fries and spatzle

ENTENBRATEN 25

Half Duckling roasted to a crispy brown perfection served with an orange grand marnier sauce

SAUSAGE PLATTER (choose 2 sausages) 17

Bratwurst, Thuringer or Cheese Knockwurst

WIENERSCHNITZEL 25

Two tender veal cutlets seasoned and lightly breaded and fried to a golden brown

JAGERSCHNITZEL 20

Sautéed Pork medallions with a hunters sauce of bacon, onions, mushrooms and a hint of cognac

PORK SCHNITZEL 18

Two tender pork cutlets lightly breaded and fried to a crispy brown perfection

SAUERBRATEN 20

Braised Sirloin marinated in herbs and red wine topped with a sweet and sour sauce

RINDSROULADEN 20

Thinly sliced beef stuffed with onions, pickles, bacon and spices served with a rich red wine sauce

HUHNERSCHNITZEL 17

Pan fried boneless chicken breast seasoned and lightly breaded

BAYERISCHE SCHWEINHAXE (allow 25-30min) 27

Famous 3 pound baked pork shank served with a bock beer sauce

VEGETARISCHES GERICHT 16

Grilled seasonal vegetables served with homemade spätzle, cheese stuffed baked tomato, red cabbage and a potato pancake

Sides

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| Sauerkraut | 3 | Bread Dumplings | 4 | Horseradish Mashed Potatoes | 3 |
| Spatzle | 3 | German Fries | 4 | Red Cabbage | 3 |
| French Fries | 3 | German Potato Salad | 4 | Vegetable of the day | 3 |

18% Gratuity will be added to Parties of 6 or more