



Mother's Day Menu

APPETIZERS & SOUPS

LIVER DUMPLING OR GOULASH SOUP CUP 5 BOWL 7

WILD MUSHROOM NAPOLEAN 9

Layered with flakey puff pastry, roasted wild mushrooms, wilted spinach and caramelized onions served over a decadent gruyere cheese sauce finished with fresh ground black pepper and a drizzle of parsley oil

HACKEPETER 13

Freshly ground top sirloin served with onions, capers, mustard, paprika, pickles and egg yolk with rye bread

BAVARIAN PRETZEL 8

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

POTATO PANCAKES 8

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

ENTREES

*All entrees come with soup of the day and choice of two sides (excludes Cobb Salad)
Substitute soup of the day for house salad +\$2, Goulash Soup or Liver Dumpling Soup +\$3*

SEARED ATLANTIC SALMON 23

Stuffed with crab meat served with a creamy hollandaise sauce

COBB SALAD 14

Mixed Greens, grilled chicken, bacon, onions, tomatoes, hardboiled egg, and blue cheese; choice of dressing

BEEF STROGANOFF 22

Tender beef served over egg noodles in a rich sherry cream gravy with caramelized onions and roasted baby mushrooms; finished with a dollop of sour cream and smoked paprika

10 OUNCE RIB EYE STEAK 26

Crowned with grilled mushrooms and leek straws

Choice of bleu cheese and black pepper butter or toasted garlic and herb butter

WIENER SCHNITZEL 25

An Austrian classic. Two tender veal cutlets seasoned and lightly breaded, fried to a golden brown

ROASTED DUCKLING 25

Succulent roasted duck accompanied by our orange brandy sauce

WURST PLATTER 17

Your choice of two homemade sausages including bratwurst, thüringer or cheese knackwurst (+\$1);
Extra wurst add \$3

SAUERBRATEN 20

Braised sirloin marinated in herbs, spices and wine, topped with a sweet and sour sauce

HUHNER SCHNITZEL 18

Boneless chicken breast seasoned and lightly breaded, fried to a golden brown

EDELWEISS PLATTER 25

Our most popular dish! Includes Rinsrouladen, Pork Schnitzel, Kassler, Bratwurst and Roast Pork Loin served with German fries, red cabbage, sauerkraut and spatzle

JAGER SCHNITZEL 20

Sautéed pork medallions served in a hunters sauce of bacon, onions, mushrooms and a hint of cognac

PORK SCHNITZEL 18

Pork tenderloin seasoned and lightly breaded, fried to a golden brown

SUGGESTED WINE PAIRINGS

Grooner Grüner Veltliner 9 or J. Lohr Falcons Perch Pinot Noir 9.50

SIDE DISHES

**Sauerkraut 3 Mashed Potatoes 3 Spätzle 3 German Fries 4 Cucumber Salad 3
Red Cabbage 3 French Fries 3 Vegetable of the day 3 Potato Salad 3**

\$5 DRINK SPECIALS

MIMOSA · BLOODY MARY



18% Gratuity for all parties of 6 or more. Coupons not accepted. To accommodate all of our valued guests holiday seatings are limited to a two hour maximum. We appreciate your cooperation.