



APPETIZERS

POTATO PANCAKES 8

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

BAVARIAN PRETZEL 9

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

WILD MUSHROOM NAPOLEAN 10

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

ENTREES

All Entrees served with soup of the day and a piece of pumpkin pie.
Substitute soup of the day for Liver Dumpling Soup or Goulash +\$3

TRADITIONAL ROAST TURKEY DINNER 29

Roasted turkey served with mashed potatoes, mashed sweet potato, apple-sausage dressing, giblet gravy, fresh vegetable medley and cranberry sauce
+\$3 for all white meat or all dark meat

SCHNITZEL SAMPLER 27

Wiener, pork and chicken schnitzels served with a sampling of our rahm, jaeger and gypsy sauces
Substitute all wiener schnitzel 5

ROAST TURKEY & BAKED HAM DINNER 31

Served with mashed sweet potatoes, mashed potatoes, apple sausage stuffing and fresh vegetable medley
+\$3 for all white meat or all dark meat

ENTENBRATEN 26

Half duckling roasted to a crisp brown topped with a bing cherry sauce and served with apple-sausage dressing and fresh vegetable medley

PECAN CRUSTED HONEY DIJON SALMON 24

Served with mashed sweet potatoes and fresh vegetable medley

CHEESY SPATZEL 15

Our version of adult mac'n'cheese! Homemade spätzle in a creamy cheese sauce
Add bacon 3

DESSERTS

APFELSTRUDEL 8

Flaky pastry rolled around fresh apples and nuts served with french vanilla ice cream and caramel sauce

CARROT CAKE 6

Made with fresh carrots and frosted with cream cheese icing

*To accommodate all holiday patrons, seating times are limited to two hours.
18% Gratuity for all parties of 6 or more. Coupons not accepted.*

