

## Salads

### **"Gasthaus" Salad**

*Specialty Salad, selection varies..... Market Price*

### **Chicken Salad**

*A crisp mixture of fresh salad greens, tomatoes, carrots, coleslaw and red bell peppers topped with sautéed strips of chicken breast.....\$16.00*

### **House Salad**

*A small mixed green salad with coleslaw, carrots, tomatoes and red bell peppers .....\$7.00*

*Our house dressing is Vinaigrette. We also have Ranch, Honey Dijon, Blue Cheese, and Low-cal Italian.*

## Soups

### **Cream of Potato Soup (Bowl only)**

*With German sausage pieces .....\$6.50*

### **Specialty Soup (Bowl only)**

*A soup of the day.....\$7.00*

## For our young guests

**12 and under only**

### **Spätzle with Meat Sauce**

*Home-style egg noodles with a spaghetti sauce.....\$10.00*

### **Chicken Breast with Spätzle**

*Sautéed breast of chicken with a creamy sauce and home-style egg noodles.....\$10.00*

**Shared Entrée charge \$3.00**

**For parties of 6 or more  
20% gratuity included!**

*Out of courtesy to others please refrain from using mobile and electronic devices in the dining area! Thank you!*

# Main Courses

## Poultry Entrées

### **Chicken Tenderloins**

Tenderloins with fresh sautéed mushrooms in a herb sauce, served with Spätzle\* .....\$18.50

### **Chicken Wiener Art**

Breaded breast of chicken, sautéed and served on a creamy sauce.....\$17.00

### **Chicken Ragout**

Tender pieces of chicken breast, asparagus, carrots, mushrooms and leeks  
in a white gourmet sauce served with Spätzle\* .....\$21.00

### **Chicken Cordon Bleu**

Breaded breast of chicken, filled with Swiss cheese and honey baked ham,  
on a cheese and ham sauce served with Spätzle\* .....\$21.00

## Beef Entrées

### **Gulasch**

Hungarian style beef cubes in a spicy beef and paprika sauce, served with Spätzle\* .....\$21.00

### **Rouladen**

Braised top round beef rolled and filled with bacon, onions and a pickle.....\$21.50

### **Stroganoff**

Choice cuts of beef tenderloin with a creamy mushroom, onion, beet and pickle sauce,  
served with Spätzle\* .....\$25.00

### **Sauerbraten**

Tender beef marinated for at least 7 days in old world herbs, spices and wine vinegar.....\$21.00

Entrées are served with a side dish of your choice or

\* Side already included

## Side Dishes

\$7.00

**Spätzle**, home-style egg noodles ("V")

**Bratkartoffeln**, pan-fried potatoes with onion and bacon ("V" optional)

**Kartoffelknödel**, potato dumplings

**Kartoffel Salat**, German potato salad (warm)

**Rotkraut**, red cabbage

**Sauerkraut**

**Fresh Vegetable Medley** ("V")

**Green Peas & Carrots** ("V")

("V" - Vegetarian)

# Main Courses

## Pork Entrées

### **Jäger Schnitzel**

Tender breaded pork loin, sautéed and served with a brown bacon and onion sauce topped off with fresh sautéed mushrooms.....\$22.00

### **Rahm Schnitzel**

Tender breaded pork loin, sautéed and served with a creamy sauce.....\$20.00

### **Zigeuner Schnitzel**

Tender breaded pork loin, sautéed and served with a sweet and sour mushroom, red pepper, bacon and onion sauce.....\$22.00

### **Bratwurst**

Two Bratwursts served with sauerkraut and pan-fried potatoes\* .....\$18.00

## Veal Entrées

### **Wiener Schnitzel**

Tender breaded veal, sautéed and served on a creamy sauce.....\$24.00

### **Schnitzel à la Holstein**

Tender breaded veal, sautéed, topped with two fried eggs, anchovies and capers, served with pan-fried potatoes\* .....\$25.00

## Vegetarian Dish

(No additional Side Dish included)

### **Gemüse Spätzle**

Home-style egg noodles with a fresh vegetable medley.....\$17.00

Entrées are served with a side dish of your choice or

\* Side already included

## Side Dishes

\$7.00

**Spätzle**, home-style egg noodles ("V")

**Bratkartoffeln**, pan-fried potatoes with onion and bacon ("V" optional)

**Kartoffelknödel**, potato dumplings

**Kartoffel Salat**, German potato salad (warm)

**Rotkraut**, red cabbage

**Sauerkraut**

**Fresh Vegetable Medley** ("V")

**Green Peas & Carrots** ("V")

("V" - Vegetarian)

## Desserts

\$8.00 - \$9.50

*All made in house daily*

*from family recipes by Annemarie Greipel (Owner) and her daughters.*

*Selection varies.*

**Please see our separate dessert menu!**

***Dessert selection such as...***

***Apfel or Kirsch Strudel***, served warm with ice-cream and whipped cream

***Fallen Chocolate Soufflé*** (Gluten free), rich chocolate cake, served warm with ice-cream and whipped cream

***Schwarzwälder Kirsch Torte***, the original Black Forest Cake, layered chocolate cake with whipped cream, cherries and Kirschwasser (Cherry Brandy)

***Käse Kuchen***, German cheese cake

***Strawberry Napoleon***, puff pastry filled with fresh Strawberries and French Pastry Cream, drizzled with sweet roasted almonds

***Torten***, variety of Tortes (recipes vary)

*All Desserts are served with whipped cream!*

## Beverages

<i>Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Iced Tea (<u>unsweetened only</u>) (refills).....</i>	<i>\$3.00</i>
<i>Hot Teas (various selection), 2% Milk.....</i>	<i>\$3.00</i>
<i>Coffee: *Cadillac European Roast* regular or decaf .....</i>	<i>\$3.00</i>
<i>Hot Chocolate, served with whipped cream and Chocolate Sprinkles.....</i>	<i>\$3.50</i>
<i>Orange Juice.....</i>	<i>\$3.50</i>
<i>Perrier Sparkling Natural Mineral Water 330ml Glass Bottle.....</i>	<i>\$3.50</i>

***Special request can be catered for with advance notice.***