

## 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 .....\$8.00*

*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 ..... \$7.00*

### *Specialty Soup (Bowl only)*

*A soup of the day..... \$8.00*

## *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*

### *Bratwurst with Bratkartoffeln*

*Single Bratwurst with pan-fried potatoes, with mustard or ketchup.....\$10.00*

***Shared Entrée charge \$3.00***

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

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# Main Courses

## Poultry Entrées

### *Chicken Tenderloins*

*Tenderloins with fresh sautéed mushrooms in a herb sauce, served with Spätzle \** .....\$19.00

### *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*.....\$22.00

### *Stroganoff*

*Choice cuts of beef tenderloin with a creamy mushroom, onion, beet and pickle sauce, served with Spätzle \** .....\$26.00

### *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

\$8.00

*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)*

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# 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.....\$23.00*

### *Rahm Schnitzel*

*Tender breaded pork loin, sautéed and served with a creamy sauce.....\$21.00*

### *Zigeuner Schnitzel*

*Tender breaded pork loin, sautéed and served with a sweet and sour mushroom, red pepper, bacon and onion sauce.....\$23.00*

### *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.....\$25.00*

### *Schnitzel à la Holstein*

*Tender breaded veal, sautéed, topped with two fried eggs, anchovies and capers served with pan-fried potatoes\*.....\$26.00*

## 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

*\$8.00*

*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

\$8.50 - \$10

*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 Torte s (recipes vary)*

*All Desserts are served with whipped cream!*

## Beverages

*Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Iced Tea (unsweetened only).....\$3.00*

*Hot Teas (various selection), 2% Milk.....\$3.00*

*Coffee: \*Cadillac European Roast \* regular or decaf .....\$3.00*

*Hot Chocolate, served with whipped cream and Chocolate Sprinkles..... \$3.50*

*Orange Juice.....\$3.50*

*Perrier Sparkling Natural Mineral Water 330ml Glass Bottle.....\$3.50*

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

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