

Gasthof

VON DER DEUTSCHEN KÜCHE

"FROM THE GERMAN KITCHEN"

VORSPEISEN (APPETIZERS)

WURSTTELLER "SPECIAL"

German Sausage plate with House-made bratwurst and meerrettich (horseradish) served with curry and gravy \$11

SCALLOPS OR SHRIMP

Butter sautéed scallops or shrimp with garlic, served with a white wine lemon herb sauce and garlic bread \$19

KÄLTE GEMISCHTE PLATTE

For Two: Herring, salami, ham, Camembert, meerrettich (horseradish) garnished with tomato and onions \$16

GERMAN CHEESE PLATE

Assorted German cheese with crackers and a glass of house wine \$18

SUPPEN (SOUP)

HAUSGEMACHTE GULASCHSUPPE

Homemade goulash soup \$8

HÜHNCHEN SUPPE MIT SPÄTZLE

Chicken soup with noodle dumplings \$6

FUR DIE KINDER

AGES 10 and UNDER

BRATWURST ON A BUN

Served with potato chips \$5

HAMBURGER

Served with potato chips \$5

PORK CHOP

Smoked chop with mashed potatoes and vegetables \$8

CHEESE BURGER

Served with potato chips \$6

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PLATTER COMBINATIONS

There is a split plate charge of \$8 per person on all items

SCHLEMMERPLATTE – (GOURMET PLATTER) For Two

WIENERSCHNITZEL – Breaded veal cutlet

SAUERBRATEN – Marinated beef roast

KÄSESCHNITZEL – Breaded pork schnitzel with Parmesan cheese sauce

HÜHNCHEN – Breaded chicken breast in peppercorn sauce

Served with Two Salads, Spätzle, Potato Croquettes, Red Cabbage, Vegetable and Two shots of German Schnapps \$49

BAYERISCHE HAUSPLATTE – (BAVARIAN HOUSE PLATTER) For Two

ROULADEN – Tender cuts of beef rolled with bacon, onions, relish and mushrooms

KASSELER RIPPCHEN – Smoked pork chops

JÄGERSCHNITZEL – Pan-fried pork loin in a mushroom gravy

BRATWURST – Classic house-made German sausage

Served with Two Salads, Red Cabbage, Sauerkraut, Bavarian Dumplings, Spätzle, Mashed Potatoes and Two shots of German Schnapps \$47

BAYERISCHE SPEZIALTELLER – (BAVARIAN SPECIAL PLATE) For One

GERMAN BRATWURST, PORK TENDERLOIN and BREADED CHICKEN BREAST IN PARMESAN SAUCE

Served with Spätzle, Vegetable of the day and Asparagus \$23

SIGNATURE SEAFOOD PLATTER (PLATTER FOR TWO INCLUDES):

2 LOBSTER TAILS

4 TIGER SHRIMP served with a white wine lemon herb sauce

4 SCALLOPS sautéed with a white wine lemon herb sauce

WALLEYE served with a Parmesan cheese sauce

PAN-FRIED SALMON served with a fruit salsa

Served with Two Salads, Rice, Spätzle, Garlic Bread, Vegetable of the Day, Asparagus and Two shots of German Schnapps \$79

NA BEVERAGES

SODA

Coke, Diet Coke, Sprite or Lemonade \$2.50

IBC – ROOT BEER or CREAM SODA \$3.50

JUICE (No Refills)

Orange, Cranberry, Pineapple or Grapefruit \$3

COFFEE, ICED TEA or HOT TEA – \$2.50

PAULANER THOMAS-BRAU N.A. - \$5

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GERMAN SPECIALTIES

All Served with a Dinner Salad and Choice of: Bavarian Potato Dumplings, Spätzle, Mashed Potatoes, Warm German Potato Salad, Fried Potato Croquettes, Asparagus or Rice

WIENERSCHNITZEL – VIENNESE SCHNITZEL

Breaded pan-fried veal schnitzel topped with a fried egg and served with vegetable of the day \$29

ROULADEN

Tender cuts of Beef rolled with sautéed bacon, onions, relish and mushrooms served with red cabbage \$2

SAUERBRATEN

Marinated Beef Steaks served with red cabbage and raisin sauce. A classic German recipe dating back to the 18th Century \$22

BEEF GOULASH

Served in a "Big Potato Pancake" with red cabbage \$23

JÄGERSCHNITZEL HUNTER'S SCHNITZEL

Pork schnitzel topped with a mushroom gravy and served with red cabbage \$23

KÄSESCHNITZEL PARMESAN CHEESE SCHNITZEL

Pork schnitzel topped with our house-made Parmesan cheese sauce and served with the vegetable of the day \$23

GIGANTIC METERBRATWURST GASTHOF

A Gasthof Specialty! Enjoy a gigantic meter of grilled German bratwurst served with sauerkraut \$25

SCHWEINSHAXE

Oven-baked pork hock served with sauerkraut \$20

KASSELER RIPPCHEN UND BRATWURST

A grilled House-made Bratwurst and our 10 oz smoked Pork Chop served with sauerkraut \$22

GESCHNETZELTES MIT SCHWÄBISCHEN SPÄTZLE

Lean Strips of pork loin, mushrooms and onions sautéed in a white wine lemon herb sauce served with red cabbage \$22

PORK TENDERLOIN MEDALLIONS

Sautéed pork tenderloin medallions served with peppercorn sauce and asparagus \$24

HÜHNCHEN BRUST – CHICKEN BREAST – (choose from 3 different styles) \$22

Breaded and topped with Swiss cheese and cranberry sauce and served with vegetables

Breaded and served in a peppercorn sauce and served with vegetables

Grilled perfectly with a white wine lemon herb sauce and served with vegetables

VEGETARISCH – PUFF PASTRY VEGETARIAN PLATE

Vegetables sautéed with cream cheese, pepper and salt. Baked in a pastry puff until golden brown and topped with Parmesan cheese sauce \$22

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STEAK AND SEAFOOD

All Served with a Dinner Salad and Choice of: Bavarian Potato Dumplings, Spätzle, Mashed Potatoes, Warm German Potato Salad, Fried Potato Croquettes, Asparagus or Rice

STEAKGEWÜRZT – SEASONED STEAK

Tender steak marinated with garlic, black pepper, soy sauce and brandy served with asparagus and sautéed mushrooms \$28

RIBEYE

USDA Choice Ribeye steak served with vegetable of the day -24oz \$38 or 16oz \$29

TENDERLOIN

12oz Tenderloin steak served with asparagus and peppercorn sauce \$35

TENDERLOIN and 2 TIGER SHRIMP

8 oz Tenderloin steak and 2 Tiger shrimp served with a white wine lemon herb sauce and vegetable of the day \$33

TENDERLOIN and LOBSTER TAIL

8oz Tenderloin steak with a Lobster tail served with choice of asparagus or vegetable of the day \$38

LACHS – SALMON

Grilled Salmon topped with a fruit salsa and served with vegetables of the day \$24

HECHT – WALLEYE (Choose from 3 Different Preparations \$26)

Steamed and served with Parmesan cheese sauce and vegetable of the day

Breaded and fried golden brown and served with Parmesan cheese sauce and red cabbage

Broiled with our house-made white wine lemon herb sauce and served with vegetable of the day

WALLEYE WITH 2 SCALLOPS OR SHRIMP

Steamed or Broiled Walleye with choice of scallops or shrimp with a white wine lemon herb sauce and vegetable of the day \$29

CRAB CAKE STUFFED WALLEYE

With a white wine lemon herb sauce and asparagus \$30

NACHTISCH - (DESSERTS)

VANILLA ICE CREAM

Covered in a raspberry sauce whipped cream and a cherry \$6

APFELSTRUDEL

House-made secret recipe Strudel served warm and topped with vanilla sauce \$6

BLACK FOREST TORTE

Light chocolate cake with cherry \$6

CHOCOLATE RASPBERRY CRISP CAKE

Dense chocolate raspberry cake \$7

HOUSE MADE CARROT CAKE

House-made with candied pecans and a cream cheese frosting \$8

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WINE LIST

HAUSWEIN

10 SPAN CHARDONNAY or 10 SPAN CABERNET \$6

WEIBWEIN

CONCANNON FOUNDERS CHARDONNAY, PASO ROBLES \$8 / \$32btl

J.J. MÜLLER RIESLING, RHEINHESSEN \$6.50 / \$26btl

SEAGLASS SAUVIGNON BLANC, CALIFORNIA \$8 / \$32btl

CHLOE PINOT GRIGIO, ITALY \$7 / \$28btl

ROTWEIN

STARLING CASTLE RED (SWEET), GERMANY \$6 / \$24btl

CHLOE PINOT NOIR, NAPA VALLEY \$8 / \$32btl

CONCANNON FOUNDERS CABERNET SAUVIGNON, PASO ROBLES \$8 / \$32btl

BUEHLER BON MARCHE RED BLEND, NAPA VALLEY \$8 / \$32btl

SKYFALL MERLOT, RUTHERFORD VALLEY \$8 / \$32btl

SEKT

ZONIN PROSECCO, ITALY 187ml \$6

SPECIALTY DRINKS

TIE ME TO THE BEDPOST \$15

A fruity concoction served in a liter mug

STARBURST \$8

Stoli Razberi Vodka, strawberry schnapps, triple sec, sweet n sour, orange and cranberry juice with an orange and a cherry

LOVE BOAT \$8

Malibu Rum Banana Liqueur, pineapple juice and grenadine topped with whipped cream

OLD FASHIONED \$7

Muddled cherry, orange and sugar with brandy, sweet vermouth, soda water and a dash of bitters

GASTHOF BLOODY MARY \$9

Absolut Peppar Vodka and bloody mary mix served in a 1/2 liter mug rimmed with celery salt and a pickle spear, olive, salami, cheese and a meat stick with a beer chaser