

# Gasthof

## VON DER DEUTSCHEN KÜCHE

"FROM THE GERMAN KITCHEN"

### VORSPEISEN (APPETIZERS)

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#### 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)

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#### HAUSGEMACHTE GULASCHSUPPE

Homemade goulash soup \$8

#### HÜHNCHEN SUPPE MIT SPÄTZLE

Chicken soup with noodle dumplings \$6

### FUR DIE KINDER

AGES 10 and UNDER

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#### 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

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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

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### **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

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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 \$24

### 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

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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)

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### 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

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### 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

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### 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