



Summer Dinner Menu

Appetizers

Schwarzwaelder Kaese Spaetzle
German Noodles sautéed Black Forest Ham, Gruyere Cheese, Asparagus
7.

Bavarian Sausage Sampler
A sampling of Weisswurst, Knockwurst, and Bratwurst
9.

Chef's Pate
Our Special Veal, Liver and Garden Herbs Pate, with Cranberry Compote
9.

Chilled Jumbo Shrimp Cocktail with "Bloody Mary" Cocktail Sauce
10.

Crispy Fried Calamari with Seaweed Salad
Cognac Dressing and Tomato Dipping Sauce
8.

Seared Four Pepper Crusted Fillet of Tuna
with Micro Herbs, topped with a Wild Cherry Glaze
11.

Crispy Fried Vegetable Spring Rolls
with Spicy Vegetables and Shoots, Teriyaki Glaze
8.

Soup and Salad

Curried Cream of Crab Soup with Lump Crabmeat
7.

Chef's Daily Soup Preparation
5.

Pfalz-Zwiwwelsup
Rich Onion Soup "German Style" with German Rye and Gruyere Cheese
7.

Field Green Salad
Marinated Mushroom and Tomato, Creamy Rhineland Vinaigrette
5.

Caesar Salad with Anchovies and Crispy Parmesan
6.

German Salad Tasting "Four Ways"
Beetroot with Apple Citrus, Rutabaga with Sherry Vinaigrette
Cucumber Dill and Sour Cream, and Vegetarian Potato Salad
9.

Avocado stuffed with Shrimp and Crabmeat Salad
Served with Sliced Fruit and Avocado Segments with Vinaigrette
14.

**18% Gratuity will be added to parties of six or more*

Traditional Bavarian Entrees

**Bavarian Sauerbraten, Beef Roast marinated in Vinegar and Spice
Red Wine Ginger Sauce, Potato Dumpling and Red Cabbage**

18.

Sauerkraut Garnished

Three German Sausages, Kassler Rippchen, Whipped Potato and Sauerkraut

19.

Wiener Schnitzel

Classic Vienna Veal Steak lightly breaded with Red Cabbage and Spaetzle

21.

Jaeger Schnitzel

Veal Steak with a Wild Mushroom Sherry Sauce, Red Cabbage and Spaetzle

23.

**“Schweinebraten “, Roasted Pork scented with Juniper
Sauerkraut and Potato Dumpling, Rosemary White Wine Jus**

18.

**Seared Pheasant Breast Wrapped in Applewood Bacon
Pineapple & Champagne Kraut, Whipped Potato & Bacon Croutons**

26.

Contemporary Entrees

Famous Lump Crab Cakes

Kaese Spaetzle and Asparagus Spears Hollandaise

28.

Grilled Atlantic Salmon on a Rosti Potato Cake

Bacon, Corn and Leek Ragout with a Saffron Riesling Sauce

25.

**Seared Sea Bass on a Ragout of Spinach and Shiitake
Served with German Spaetzle and Orange Demi-Glaze**

29.

Shepherd’s Pie

Ground Lamb with English Spices, topped with Potato au Gratin

18.

Tenderloin Tips “Stroganoff Style”

German Spaetzle, Mushroom Cream, Crispy Baby Beets, Pickled Cucumber

26.

Herb encrusted Rack of Australian Lamb

Yukon Potato Slices, Green Beans, Sautéed Pearl Onions, Natural Jus

34.

Vegetarian Lasagne

Roasted Vegetables with Parmesan Cheese and Sun Dried Tomato Sauce

17.

Chateaubriand for Two

**Roasted Tenderloin of Beef, and Bouquet of Vegetables
Served Table side with Sauce Béarnaise and Duchess Potatoes**

64.

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