

## Saturday October , 2020th

### Appetizers

- German Potato Pancake (5) 8.00
- Hungarian Goulash Soup 7.00
- Escargot / Sea Scallop Provençale 11.00  
Mushroom, herb butter and garlic served with a gorgonzola crostini
- Spinach Goat and Brie Cheese Strudel served with 10.00  
summer greens and balsamic glaze
- Käse Krainer Sausage grilled 8.00  
Smoked and served with sauerkraut and red cabbage
- Bavarian Flatbread , with Kaesekrainer sausage, sauerkraut ,Pork belly, 11.00  
Asiago and Romano Cheese , sundried cranberries
- Baked Brie Cheese 9.00  
Baked with port wine and fresh rosemary served with herb crostini's
- Prince Edward Mussels steamed in white wine and herbs 11.00
- Home cure Gravlax 10.00  
served with seaweed salad and a Mustard Dill mayonnaise and a Potato Pancake

### Main Courses

- ❖ **Braised Duo** 25.00
  - Two of the best flavors on one plate Local grown beef short ribs and pour Sauerbraten served with fresh whipped potatoes, red cabbage seasonal vegetables and Pan gravies
- ❖ **Wiener Schnitzel** 25.00
  - Crisp breaded veal cutlet served with red cabbage, seasonal vegetables and a Potato Pancake
- ❖ **Schnitzel ala Holstein** 26.00
  - **the above Wiener Schnitzel** topped with a fried egg and a anchovies, caper herb butter sauce
- ❖ **Jäger Schnitzel** 23.00
  - Crisp Pork or Chicken schnitzel, with red cabbage Spätzle and our creamy Mushroom Sauce
- ❖ **Oktoberfest Platter** 24.00
  - Slow roasted smoked Pork loin , Pork schnitzel and a grilled Knockwurst  
Served with braised red cabbage, Sauerkraut mashed potatoes and a Pan gravy
- ❖ **Center Cut Swordfish** 25.00  
Grilled served with asparagus seasonal vegetable, a German Potato pancake and a Caper herb butter sauce
- ❖ **Mixed Grill** 26.00
  - Manhattan Steak ,Pork loin medallion , Venison Scaloppini , Roasted Potatoes, Grill Tomato seasonal Vegetables Porcini Sauce
- ❖ **Steak Maître D'hôtel** 29.00
  - 12 oz aged Black Angus Prime Steak cooked to your liking served with creamed spinach seasonal vegetables ,fresh whipped potatoes and ,Herb butter and bacon onion marmalade
- ❖ **Sausage Platter** 23.00
  - Our Three Musketeers Brat, Knock and Bauernwurst served on a skillet with red cabbage, Sauerkraut and German Potato salad
- ❖ **Maple glazed Center cut Salmon** 24.00
- ❖ **Salmon Osso Bucco** 25.00
  - Rolled with Scallop, Shrimp baked served over a white wine risotto , seasonal Vegetables and a Brandy Lobster sauce
- ❖ **Beer Roasted Oktoberfest Pork shanks** 24.00  
served with Cabbage mashed potatoes and Pan gravy a real Oktoberfest delight

**Please Note :** We have a Variety of Desserts tonight , your Server will be happy to explain them , for a sweet finish of your meal and to complete your dining experience with us ,

Thank you for Dining with us tonight  
Paula and Fritz