

To Start ...

"The Fab Four"

2 pieces of the following: beer battered shrimp, fried Camembert cheese, sauerkraut en backtieg, and crabmeat imperial \$14

Jumbo Shrimp Cocktail*

with a spicy classic sauce \$3 each

Potato Pancakes.....

prepared in house, served with sour cream and apple sauce \$6

Oyster Shooters*.....

oysters on the half-shell, garnished with a half jumbo shrimp and Citron vodka \$3.75 each

Hofbrauhaus Deviled Eggs*.....

our own secret recipe \$6

"German Style Poppers" (Sauerkraut en Backtieg).....

sauerkraut, corned beef, and imported cheese combined into delicious little deep-fried balls \$6

Escargot.....

sauteed with mushroom, garlic, parsley, and a touch of Pernod, on a bed of wilted spinach..... \$9

Assorted Bavarian Mini-wurst.....

with weinkraut & grainy mustard \$7

Chilled Seafood Plate.....

jumbo shrimp, oysters on the half-shell, smoked mussels, trout, and salmon served with horseradish cream & cocktail sauce \$18

Beer-Battered Onions Rings.....

dipped in a light beer batter served in a basket enough for two..... \$6

Oysters Rockefeller*.....

these beautiful bi-valves are baked with creamed spinach and a touch of Pernod - a real classic \$14

Caesar Salad....

prepared tableside for two or more \$9

Tri - Colored Salad....

a fresh mix of raddichio, arugula, and baby field greens, garnished with goat cheese..... \$9

House Mixed Greens....

with our special house dressing..... \$5

Irish Smoked Salmon Plate.....

with chopped onions, eggs, capers, and croustades \$11

Smoked Rainbow Trout Plate.....

with our horseradish sauce \$10

Smoked Maine Mussels*.....

served chilled with our housemade horseradish sauce \$9

Classic Goulash*.....

a spicy and satisfying blend of beef, pork, and veal \$6

Soup of the Day.....

your server will be happy to let you know \$5



Dinner...

(All entrees are served with a house tossed salad)

Steaks & Chops

Wiener Schnitzel.....

"Vienna's gift to the world" - a lightly breaded veal cutlet, served with lingonberries, spaetzle, and red cabbage.....\$23

Sauerbraten.....

this classic pot roast is oven-braised until extremely tender, served with our sweet and sour sauce, red cabbage, and a potato dumpling. Available in 1/2 portion.....\$20 / \$14

Hofbrauhaus Schlacht Platte.....

an applewood smoked pork chop, bratwurst, and knackwurst - what better way to have it all! Served with German potato salad and weinkraut.....\$22

Veal Ester Hazy.....

this tender veal cutlet is sauteed, then crowned with a sauce of mushrooms and carrots, served with our own spaetzle.....\$23

Kassler Rippchen.....

two succulent applewood smoked loin pork chops, served with German fried potatoes and weinkraut. Available in 1/2 portion.....\$21 / \$16

Filet Mignon.....

cooked to your liking and served with smashed red bliss potatoes with roasted garlic and seasonal vegetables. Available in 1/2 portion*.....\$30 / \$25

New York Sirloin.....

flame grilled and topped with garlic butter, accompanied with smashed red bliss potatoes with roasted garlic and seasonal vegetables.....\$28

Slow Roasted Pork Shank.....

this traditional Bavarian style shank is served with red cabbage and spaetzle.....\$23

Bratwurst or Knackwurst (or one of each)*.....

both of these beauties are our secret recipe, and made specially for us, served with German potato salad, and weinkraut. Available in 1/2 portion.....\$17 / \$12

Grilled Lamb Chops.....

two juicy loin chops garnished with mint and served with our smashed red bliss potatoes and seasonal vegetables. Available in 1/2 portion.....\$28 / \$ 23

Steak Dianne*.....

prepared tableside, cooked with a sauce of shallots and mushrooms, then flambéed with Asbach Uralt brandy and finished with cream sherry demi-glaze and butter. Prepared with filet (Add \$3).....\$32

Steak Au Poivre*.....

this tableside presentation entails a sirloin steak encrusted in black peppercorns, sauteed with shallots, flambéed with Asbach Uralt brandy and Cabernet Sauvignon, finished with a demi-glaze, butter, and a dollop of sour cream Prepared with filet (Add \$3).....\$32



Please turn the page for more entree selections ~~~ >

Dinner...

(All entrees are served with a house tossed salad)

Poultry

Chicken Kiev.....

breast of chicken filled with an herb cheese and garlic butter blend, pan-fried then baked golden brown, served with rice pilaf and seasonal vegetables.....\$22

Herb & Garlic Chicken*....

grilled skinless breast of chicken, herb dressed with garlic, fresh herbs, EVOO, served with rice and seasonal vegetables.....\$18

Chicken Paprika.....

sauteed breast of chicken with a lightly-spiced white wine paprika sauce, served over delicate egg noodles, with seasonal vegetables. Available in 1/2 portion.....\$21 / \$16

Seafood

Sapelli Lobster.....

*please ask your server.....*market price

Broiled Scallops*....

lightly breaded and basted with butter, served with rice and seasonal vegetables.....\$24

Beer-Battered Shrimp.....

our famous German beer battered jumbo shrimp served with fruit sauce, rice pilaf, and vegetables.....\$23

Fish of the Day

*server will quote.....*market price

** These dishes are "Weight Watchers" friendly*

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

Plate sharing charge of \$10 per person

For parties of 6 or more, a 20% gratuity will be added to the bill.



Menu Additions

Appetizers

Beer-Battered Shrimp - our famous German beer-battered shrimp are deep-fried and served with a fruit sauce \$11

Alaskan King Crab Legs - 1/2 pound of split crab legs, sprinkled with bread crumbs and butter \$17

Half of an Avocado - filled with Alaskan King Crab salad \$11

Crab Imperial - mushroom caps filled with fresh Maine crabmeat \$9

Fried Camembert Cheese - lightly breaded and deep-fried served with a champagne mustard \$8

Escargot - in individual pastry shells basted with garlic \$9

Grilled Spicy Venison Sausage - with a Port wine and lingonberry sauce \$9

Salads

Caesar Salad - prepared tableside for two or more guests \$9

Tri-Colored Salad - a fresh mix of radicchio, field greens, and Belgian endive served with a balsamic vinaigrette and crumbled goat cheese dressing \$9

Entrees

Jagarschnitzle - thinly pounded veal sauteed in butter topped with a burgundy wine sauce with imported wild mushrooms and carrots \$25

Alaskan King Crab Legs - full pound of split crab legs, sprinkled with bread crumbs and butter \$32

Tuna - served either pan -blackened or grilled over lump crabmeat and avocado salsa, served with asparagus \$27

Maine Lobsters - 2 lbs. plus, prepared broiled, boiled, and baked-stuffed, all lazy-man style
Market Price

Pork Tenderloin - pecan encrusted, topped with a Jack Daniels cream sauce with red cabbage and spaetzle \$22

Ostrich Filet - grilled ostrich topped with caramelized red and green onions served with wild rice and red cabbage \$30

Availability of additions subject to change