

Hofbräuhaus



OKTOBERFEST

VORSPEISEN

Potato Leek & Onion Soup

a thick creamy traditional soup laced with double smoked bacon...\$5

Goose Liver Pate

*served chilled with toasted black bread
and cornichons ...\$8*

Jumbo Crab Cake

with roasted red pepper coulis...\$9

Lobster Bisque *the best you've ever had! Full of fresh lobster meat,
laced with cognac and sherry ...\$9*

HAUPTGERICHT

Grilled Wild Alaskan Salmon *served over wild rice topped with a shrimp,
scallop, and crab stuffing, accompanied by asparagus ... \$23*

Roast Young Goose *slow roasted goose served with a wild rice and fall fruit
medley accompanied by green beans ... \$22*

Venison Osso Bucco *venison shanks simmered in a rich red wine reduction
over mashed potatoes and root vegetables ...\$25*

Danish Veal Medallions *tender milk-fed veal sauteed with a sauce of cream
and Danish blue cheese, finished with green peppercorns
served over noodles with julienne vegetables ...\$24*