

Hofbrauhaus

APPETIZERS

- Oysters Rockefeller**, our version of the classic, laced with Pernod 15
Fried Camembert Cheese with champagne mustard 9
***Venison Sausage**, house-made, grilled, nestled in port wine-lingonberry sauce with almonds 10
***Bavarian Mini-Wurst** with stoneground mustard 8
***Classic Chilled Shrimp Cocktail**, with spicy cocktail sauce 12
Sauerkraut en Backteig deep fried corned beef, Sauerkraut & swiss cheese balls 8
***Deviled Eggs** our recipe since 1935 7
Beer Battered Shrimp (3) served with fruit dipping sauce 11
Crabmeat Imperial crabmeat stuffed mushroom caps, broiled with parmesan 10
The Potato Pancake, Old World recipe, made to order, with sour cream & applesauce 8

THE FAB FOUR

One piece of each: Beer Battered Shrimp, Fried Camembert Cheese, Crab Imperial and Sauerkraut en Backteig 9

SOUPS AND SALADS

- Traditional Goulash** 8
A spicy tomato-based stew with beef, pork & veal
- New England** 7
Clam Chowder
- Lobster Bisque** 11
Full of fresh lobster meat and laced with cognac & sherry
- *OUR FAMOUS CAESAR SALAD***
“prepared tableside”
(for 2 or more) 9.50 per person
- Petite Caesar** 7
(prepared in the kitchen)
- *Mixed Greens Salad** 5
Field greens, carrots, radicchio and mushrooms tossed with our own German Vinaigrette
- *The Bacon-Blue** 10
Mixed greens, crumbled bacon, blue cheese, red onion & balsamic dressing

“The only way to get rid of temptation is to yield to it.”
Oscar Wilde

NO SEPARATE CHECKS FOR PARTIES OVER FOUR

***= Gluten Free**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

The Hofbrauhaus, 1105 Main Street, West Springfield MA 01089 413-737-4905

HOFBRAUHAUS ENTREES

Weiner Schnitzel (Veal) 23 or **Hähnchen Schnitzel (Chicken) 20**
served with lingonberry sauce and lemon
make it a "Holstein" - add a fried egg for **\$2.00**

Schnitzel Grossmutter, "Grandmother's Schnitzel",
topped with a creamy smoked bacon sauce, with mushrooms, celery, onions & carrots **24**

Jaeger Schnitzel,
veal cutlet sautéed and topped with a wild mushroom-burgundy wine sauce **25**

Schweine Schnitzel (Pork), breaded pork cutlet with Ester Hazy Sauce
(rich, brown sauce with mushrooms & carrots) **22**

***Filet Mignon,** the most tender cut of beef melts in your mouth, topped with demi glaze **34**

Chicken Kiev, boneless chicken breast filled with an herb cheese and garlic butter filling,
pan-fried then baked golden brown **22**

***HB Sausage Platte, 1 of each** - bratwurst, knackwurst, and venison sausage **22**

***Hofbrauhaus Schlacht Platte,** smoked pork chop with knackwurst and bratwurst **22**

***Kassler Rippchen, 2** applewood smoked pork chops **21**

Pork Shank, slow roasted, traditional Bavarian style shank **24**

***Bratwurst or Knackwurst, (2 of one, or 1 of each)** **18**

Beer Battered Shrimp, (5) our famous beer battered shrimp served with fruit sauce **24**

Fish of the Day, server will quote

***Duck Breast,** pan seared and served with raspberry glaze **25**

Chicken Luca,
boneless breast in a cream & Marsala wine sauce with mushrooms,
sun-dried tomatoes, spinach and Gorgonzola **24**

Chicken Marsala, boneless chicken breast with mushrooms & marsala wine sauce **23**

ALL ENTREES SERVED WITH A CHOICE OF 2 SIDES:

*Roasted Potatoes

*Red Cabbage

*Weinkraut

*Rice Pilaf

* Mashed Red Bliss Potatoes

* Vegetable of the Day

* German Potato Salad

* Brussel Sprouts
with Bacon and Onion

*Handcut French Fries

Egg Noodles

*Cole Slaw

Spaetzle

(ADDITIONAL A LA CARTE SIDE IS \$4.00)

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