

Appetizers

Fried Calamari

Calamari lightly battered and fried golden.
Served with our own cocktail sauce. 12.00

Escargot

Served in garlic butter, with our delicious fresh-baked bread. 12.00

Potato Skins

Loaded with cheddar cheese, bacon, sour cream, and chives.

Half Order 7.50 • Full Order 10.00

Sausage Plate

A selection of our finest Bratwurst,
Knackwurst and Opawurst sausages. 15.50

From the Bar

WINE BY THE GLASS

White

Liebfraumilch, Pinot Grigio, Chardonnay 9.50

Blush

White Zinfandel, Chablis, Rose 9.50

Red

Beaujolais Villages, Cabernet Sauvignon

Burgundy, Merlot 9.50

BEER

From the Barrel 4.00

Imported German Beer 6.50

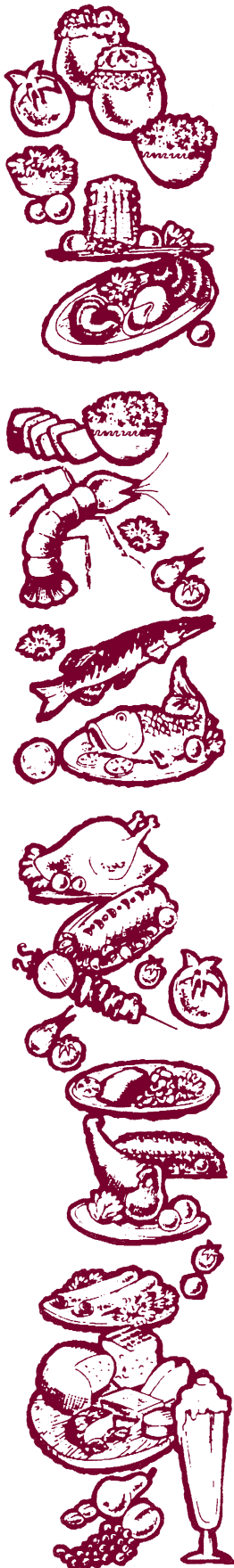
*We're delighted to serve an assortment of frozen drinks, including
Margaritas, Coladas, Daiquiris*

We use only the best in our well drinks!

SMIRNOFF - BACARDI - JIM BEAM

BEEFEATER - J&B - CUERVO GOLD

*We also offer a large assortment of alternative
premium liquors.*





We at Friedhelm's



Proudly serve Certified Angus Beef



*Rib-Eye Steak

From the prime loin center, *heavy fat marbling!* Broiled in garlic & spices.
12 oz. cut 48.00 • 16 oz. cut 64.00

*New York Strip

New York cut real lean. Broiled in garlic and spices.
12 oz. cut 36.00 • 14 oz. cut 42.00

*Filet Mignon

10 oz. tender beef filet cut from the prime center portion, broiled in garlic and spices. 60.00

*Steak & Shrimp

A duet of sirloin and 3 golden fried shrimp. 38.75

*Grilled Pork Chop

Bone in, double cut. Broiled in garlic and spices. 28.00

*Boneless Roasted Prime Rib

The celebrated prime cut of beef, with heavy fat marbling.
12 oz. 50.00 • 16 oz. 68.00 Blackened add 2.00
Served Friday and Saturday nights only. While it lasts!

Osso Bucco

Lamb Shank roasted in aromatic spices, cooked throughout. 36.00
Served Friday and Saturday nights only. While it lasts!

*Lenden Schnitte

Rib-eye steak cut from the loin, prime center, with heavy fat marbling, sautéed in butter, garlic, and fresh mushrooms in a flavorful combination of herbs and spices.
12 oz. 50.00 • 16 oz. 68.00

*Friedhelm's Rump Steak

Rib-eye steak cut from the loin, prime center, with heavy fat marbling, broiled in butter, garlic, a flavorful combination of herbs and spices, and topped with sautéed onions.
12 oz. 50.00 • 16 oz. 68.00

Above entrees served with a cup of homemade soup, or dinner salad, one basket of bread, and choice of pan-fried potatoes, spatzel, red cabbage or sauerkraut.

*Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Bavarian Spezialitäten

Sauerbraten Nach Bayrischer Art

Bavarian style roast beef, imbued with aromatic spices, herbs, and wine. Germany's famous pungent delicacy. 27.00

Rind Roulade

Sirloin tip sliced then rolled in mild herbs and spices. 29.00

Schweinerippchen

Double cut pork loin, salt cured, and smoked. 30.00

Bratwurst

A pair of Bavarian style veal and pork sausages, broiled. 17.00

Knackwurst

A pair of Bavarian style beef sausages. 17.00

Sausage Plate

A selection of our finest Bratwurst, Knackwurst, and Opawurst sausages. 21.00

***Kalbsleber Mit Butter & Zwiebeln**

Calf's liver sautéed in butter, and smothered with flame-kissed onions. 20.00

Above entrées are served with a cup of homemade soup or dinner salad, basket of fresh-baked bread, and choice of pan-fried potatoes, sauerkraut, spatzel, or red cabbage.

Fish

Salmon

Poached and served with a white wine, cream caper sauce. 31.00

Rolled in our Cajun herbs and spices and blackened. 31.00

Broiled Fillet of Catfish

Broiled in lemon pepper. 28.00

Blackened Fillet of Catfish

A true southern delight! Rolled in our Cajun herbs & spices. 29.00

Golden Fried Fillet of Catfish

Breaded in fresh ground cornmeal and deep-fried. 26.00

Breaded Jumbo Shrimp

6 Jumbo shrimp dipped in beer batter, and fried to a golden brown. 31.00

Sautéed Jumbo Shrimp

6 Jumbo Shrimp sautéed in garlic butter. 31.00

All above entrées are served with one basket of fresh-baked bread, and choice of fresh steamed vegetables, spatzel, pan-fried potatoes, red cabbage or sauerkraut.





From the Schnitzel Bank

Jager Schnitzel

Breaded in fresh egg and bread crumbs, sautéed, and topped with our tantalizing fresh mushroom sauce. 24.00

Bavarian Schnitzel

Breaded in fresh egg and bread crumbs, sautéed, topped with Emmenthaler cheese and our zesty tomato sauce. 24.00

***Holstein Schnitzel**

Our house version. Breaded, sautéed, and topped with Jager sauce and two sunny-side-up eggs. 27.00

Paprika Schnitzel

Breaded, sautéed, and topped with a sweet paprika pepper sauce. 24.00

Zwiebel Schnitzel

Breaded, sautéed, and topped with buttered flame-kissed onions. 24.00

Cheese Schnitzel

Breaded, sautéed, and topped with melted Emmenthaler cheese. 24.00

Pepper Schnitzel

Breaded, sautéed, and topped with a combination of flame-kissed sweet green bell peppers, onions, garlic, and fresh tomatoes. 29.00

Schnitzel

Breaded, sautéed and topped with paprika sauce. 24.00

Chicken Schnitzel

Chicken breast, breaded in fresh egg and bread crumbs, sautéed, and topped with paprika sauce. 28.00

Above entrées are served with a cup of homemade soup, one basket of fresh-baked bread, and your choice of pan-fried potatoes, spatzel, red cabbage, or sauerkraut.



On the Lighter Side

Broiled Boneless Chicken Breast

Broiled to perfection and topped with sautéed sweet green bell peppers, onions, and garlic. 21.00

Fried Boneless Chicken Breast

Fried golden brown and smothered in creamy country gravy. 21.00

Swiss Chicken

Boneless whole chicken breast topped with Black Forest ham, Emmenthaler cheese and our zesty tomato sauce. 21.00

Chicken Fried Steak

A Texas Tradition! Choice beef cutlet lightly breaded, fried, and topped with our own special country gravy. 19.00

Above entrées are served with one basket of fresh-baked bread, pan-fried potatoes and choice of homemade soup or garden salad.

Salads

Fried Chicken Salad

Cajun-battered sliced chicken breast on tossed greens with tomatoes, black olives, and Monterrey Jack cheese. 21.00

Broiled Chicken Salad

Marinated, char-broiled sliced chicken breast tossed on top our salad, garnished with fresh tomatoes. 21.00

Chef Salad

Romaine & Iceberg lettuce, red cabbage, tomatoes, carrots, and green onions, crowned with julienne ham, cheese, and a hard-boiled egg. 21.00

Ahi Tuna Salad

Iceberg & Romaine lettuce, red cabbage, tomatoes, green onions, a hard-boiled egg, carrots, olive oil and balsamic vinegar; crowned with Ahi Tuna. 25.00

Blackened Salmon Salad

Romaine & Iceberg lettuce, red cabbage, tomato, green onion, hard-boiled egg, carrots, balsamic vinegar & olive oil; crowned with Blackened Salmon. 25.00



Burgers



***Texas Burger**

8 oz. broiled all beef patty with lettuce, tomato, onion and pickles. 12.00

***Canadian Burger**

Canadian bacon, Swiss cheese, lettuce, tomato, onion and pickles. 12.00

***Jalapeño Burger**

Jalapenos, cheese, lettuce, tomatoes, onion and pickles on top. 12.00

Breaded Chicken Burger

Tender deep-fried chicken breast served with lettuce, tomato, onion and pickles. 17.00

Burgers are served open-faced, on house-baked bun, with pan-fried potatoes.



Children's Menu

(For Children 12 years and under)

Chicken Strips	9.00	3 Jumbo Shrimp	12.00
Steak Planks	9.00	Grilled Cheese Sandwich	8.00

All children's meals are served with pan-fried potatoes.

On the Side

Sauerkraut	7.00	Basket of Fresh-baked Bread	8.50
Red Cabbage	7.00	Fresh Steamed Vegetables	8.50
Spatzle	7.00	Pan-fried Potatoes	7.00
Baked Potato	9.00	Fresh Garden Salad	8.50
Cup of Homemade Soup	4.00	Mushroom (Jager) Sauce	8.50
		Toppings: Jager, Bavavian, Papprika	
		Zwiesel, Cheese, Pepper	7.00

Beverages

Iced Tea	3.50	Coffee	3.50
Soft Drinks	3.50	Hot Tea	3.50
Lemonade	3.50	Orange Juice	4.50
Apple Juice	4.00	Cranberry Juice	4.50
Tomato Juice	4.00	Pineapple Juice	4.50
Bottled Water	8.00	Milk	5.00

(1 liter Perrier or San Pellegrino)

Desserts

Fresh-Baked Apple Strudel 10.50

Carrot Cake 12.00

Chocolate Seduction Cake 12.00

Creme Brulee 12.00

New York Cheesecake 12.00

(served plain or with Blueberry or Strawberry Topping)

Please pay your Server at the table.

One check per table please.

20% Gratuity on groups of 5 or more.

*NOTICE: Items marked with an * may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. We advise you to be prudent in your alcohol consumption. We reserve the right to restrict the sale of alcohol to anyone who, in our opinion, may present a danger to themselves or others. Maraschino cherries and nearly all wines contain sulfating agents, to protect flavor and color. There may be small bones in some fish fillets. Certain individuals may be allergic to specific types of food or ingredients used in the food items. We are not responsible for an individual's allergic reaction to our food items. Please alert your Server of any food allergies prior to ordering.

