

From the Schnitzel Bank

Jager Schnitzel

Breaded in fresh egg and bread crumbs, sautéed, and topped with our tantalizing fresh mushroom sauce. 16.00

Bavarian Schnitzel

Breaded in fresh egg and bread crumbs, sautéed, topped with Emmenthaler cheese and our zesty tomato sauce. 17.00

*Holstein Schnitzel

Our house version. Breaded, sautéed, and topped with our Jager sauce and one sunny-side-up egg. 18.00

Paprika Schnitzel

Breaded, sautéed, and topped with a sweet paprika pepper sauce. 17.00

Zwiebel Schnitzel

Breaded, sautéed, and topped with buttered flame-kissed onions. 17.00

Cheese Schnitzel

Breaded, sautéed, and topped with melted Emmanthaler cheese. 17.00

Pepper Schnitzel
Breaded, sautéed, and topped with a combination of flame-kissed sweet green bell peppers, onions, garlic and fresh tomatoes. 18.00

Schnitzel

Breaded, sautéed, and topped with paprika sauce. 16.00

Chicken Schnitzel

Chicken breast, breaded in fresh egg and bread crumbs, sautéed, and topped with paprika sauce. 18.00

Bavarian Spezialitaten

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, broiled. 17.00

*Kalbsleber Mit Butter & Zwiebeln

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

Sausage Plate

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

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

Chicken

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

Salad

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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

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

Ahi Tuna Salad

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

Blackened Salmon Salad

Iceberg and Romaine lettuce, red cabbage, tomatoes, green onions, carrots and a hard-boiled egg, tossed with olive oil and balsamic vinegar, and crowned with Blackened Salmon. 25.00

Burgers & Sandwiches

*Texas Burger

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

*Canadian Burger

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

*Jalapeño Burger

Jalapeños, cheese, lettuce, tomatoes, onion, and pickles. 12.00

Breaded Chicken Burger

Chicken breast served with lettuce, tomato, onion, and pickles. 17.00

*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.

French Dip Sandwich

Sliced roast beef and melted Swiss cheese on a French roll with au jus. 12.00

Reuben Sandwich

Tender sliced corned beef, sauerkraut & melted cheese on toasted rye. 12.00

Bavarian Red Baron

Tender sliced corned beef, red cabbage & melted cheese on toasted rye. 12.00

Grilled Chicken Sandwich

Chicken breast on toasted rye with lettuce, tomato, onion and pickles. 17.00

Schnitzel Sandwich

Breaded in fresh egg and bread crumbs, sautéed, on French roll and topped with lettuce, tomato, onion and cheese. 18.00







Steak, Fish and Shrimp

*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

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

Grilled Pork Chop

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

*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. cut 50.00 • 16 oz. cut 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. cut 50.00 • 16 oz. cut 68.00

Broiled Fillet of Catfish

Broiled in lemon pepper. 28.00

Blackened Fillet of Catfish

A true southern delight! Rolled in our Cajun herbs and spices. Flavorful but not hot. 29.00

Golden Fried Fillet of Catfish

Breaded in fresh ground cornmeal and fried. 26.00

Breaded Jumbo Shrimp

6 jumbo shrimp dipped in batter, rolled in mbs, and fried to a golden brown. 31.00

Served with one basket of fresh-baked bread, soup or salad and choice of pan-fried potatoes, sauerkraut, spatzel, red cabbage.

We hand-cut all our meats! How do you like your steak?

RARE - Cool Red Center MEDIUM RARE - Warm Red Center MEDIUM - Hot Pink Center MEDIUM WELL- Some Pink Left
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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

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

(plain, with Blueberry or Strawberry Topping)

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
Bowl of Homemade Soup	7.00		

Additional Place Settings 4.50

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)		

From the Bar

WINE BY THE GLASS

Liebfraumilch, White Zinfandel, Chablis, Burgandy and Rose 9.50 Chardonnay, Merlot and Pinot Grigio 9.50 Cabernet Sauvignon and Beaujolais 9.50

BEER

Beer from the Barrel 4.00 ~ Imported German Beer 6.50

 *** 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.