

The Bavarian Dinner Menu

Vorspeisen – Appetizers

Baked Artichoke & Gruyere Dip	9.75
<i>Artichoke hearts, caramelized shallots, garlic and Gruyere cheese served piping hot with crostini</i>	
Escargots	11.50
<i>Snails sautéed in garlic and red wine butter sauce served with sliced baguette</i>	
Venison Carpaccio	13
<i>Extra virgin olive oil, lemon wedge, parmesan cheese and fried capers</i>	

Salate – Salad

House Salad	10
<i>Mixed greens, hot house tomatoes, Swiss cheese with a balsamic vinaigrette</i>	
<i>Add grilled bratwurst or chicken breast</i>	13
Classic Caesar Salad	10
<i>With garlic croutons and anchovies</i>	
<i>Add grilled bratwurst or chicken breast</i>	13
Spinach Salad	11
<i>With warm bacon vinaigrette, bleu cheese and toasted pecans</i>	
<i>Add grilled bratwurst or chicken breast</i>	14

Suppen – Soup

Goulaschuppe	cup	6
<i>Goulash soup</i>	bowl	9
<i>A hearty beef stew with paprika, beef cubes and potato</i>		
Soups of the Day	cup	6
<i>“ask your server”</i>	bowl	9

*Tax and gratuity not included. 18% gratuity added to parties of 6 or more.
No split checks. Split plate charge applies, \$3 for appetizers, \$5 for entrees.
We take Visa and MasterCard. Please enquire about parties and special functions.
Tuesday night is Swiss Fondue night!*

Bavarian Classics



Spatzle

Homemade Bavarian pasta

Cheese with cream and Swiss cheese

12

Vegetarian with a fresh mix of vegetables

13

Bavarian with bacon, ham and sausage

14

Mixed Sausage Plate

18.50

Veal bratwurst, Nurnburger & Debrizener sausages served with sauerkraut, garlic mashed potatoes and an Optimator beer sauce

Wienerschnitzel

25.50

Veal cutlet lightly breaded and pan-fried seared with parsley potatoes and fresh vegetables

Sauerbraten

24.50

Elk stew meat marinated in red wine, vinegar, vegetables, herbs & spices braised to perfection, served with spatzle & red cabbage

“Familien Abendessen” / Family Style Dinner

\$22 per person

Family style dinner with a sampling of Bavarian Classics from above

Chef's Seasonal Specialties



8 oz. Grilled Beef Tenderloin Filet

36

New Mexico raised beef tenderloin served with a wild mushroom demi glace, white truffle oil and crispy fried onions

10 oz. Grilled Buffalo Rib Eye

32

Served over mashed potatoes and seasonal vegetables with Maytag bleu cheese and black pepper olive oil

Braised New Mexico Lamb Shank

24

Served with mashed potatoes and house vegetables with a red wine roasted garlic thyme jus

Grilled Canadian Wild Boar Chop

29

Served on traditional warm German potato salad, braised red cabbage, and house-made applesauce.

Oven Baked Poussin with an Herb Crust

26

Served with new potatoes, baby carrots and shallots in a white wine broth

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Prosciutto Wrapped Wild Salmon Filet 26
Served with a roasted red pepper and caper tapenade finished with goat cheese

Sautéed Sea Scallop and Prawn Pasta 24
Fresh sea food sautéed with scallions, white wine and mushrooms with a blue cheese and chipotle cream sauce over linguine

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Fur Unsere Kleinin Gaste
(For Our Little Guests)



Breaded Chicken Breast 8.50
Served with gravy, garlic mashed potatoes and vegetables

Pasta Bolognese 7
Spaghetti with meat sauce

Nachspeisen – Desserts



Apfelstrudel - Apple Strudel 8.50
Homemade with loving care for your enjoyment! Served with warm vanilla sauce, berry coulis, and ice cream

Schookladenkuchen 8.50
Homemade Triple Layer Chocolate Cake served with berry puree & whipped cream

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