

Hausspezialitäten main entrees

<i>Bayerischer Schweinebraten in Biersauce mit Semmelknödl, Blaukraut und Salat</i>	\$ 17
Bavarian pork roast in brown beer gravy with a bread dumpling, red cabbage and mixed salad	
<i>Hähnchenbrust in Cognacsauce mit Pilzen, Wildreis und grünen Spargel und Salat</i>	\$ 18
chicken breast sautéed in a creamy cognac gravy with mushrooms, rice, fresh green asparagus and mixed salad	
<i>Jägerschnitzel mit Pilzrahmsauce, Spätzle und Salat</i>	veal \$ 22
hunter's schnitzel, a slice of loin hand breaded and seasoned, golden fried and topped with a creamy mushroom and bacon gravy, with homemade noodles and mixed salad	pork \$ 20
<i>Schweinshax'n "Braumeister" in Biersauce mit Semmelknödl, Blaukraut und Salat</i>	\$ 19
crispy grilled ham shank, served with a beer gravy, a bread dumpling, red cabbage and mixed salad	
<i>Pfefferfilet mit grünem Spargel, Brez'n Knödl und Salat</i>	\$ 21
grilled pork tenderloin, served in a creamy pepper corn sauce, with green asparagus, pretzel dumpling and mixed salad	
<i>Wiener Schnitzel mit Pommes Frites und Salat</i>	veal \$ 21
most popular meal, hand breaded loin, crispy, sautéed in butter, served with fries and mixed salad	pork \$ 19
<i>Rinderroulade mit Kartoffelbrei, Blaukraut und Salat</i>	\$ 20
sliced tender beef, filled with our special seasoning, bacon, onions, German pickle spears, mustard and braised in its own juice, served with homemade mashed potatoes and red cabbage	
<i>Gekochte Ochsenbrust mit Rosenkohl, Bratkartoffeln und Meerrettichsauce</i>	\$ 18
Bavarian beef brisket served with brussel sprouts, home fried potatoes and horseradish cream sauce	
<i>Rinderfilet Medalions mit Spinat-Spätzle, spargel, Tomaten und Salat</i>	\$ 25
beef filet medallions on top of a cranberry-merlot-sauce, served with homemade spinach noodles, asparagus, sundried tomatoes and mixed salad	

*all side order substitutions are \$ 2.50
splitting of an entrée a \$ 5.00 charge will be added*

Hausspezialitäten

Main Entrees

<i>Grillpfanne mit grünen Speckbohnen, Tomate und Pommes Frites</i>	<i>\$ 20</i>
<i>mixed grill: medallions of beef, pork, veal and grilled Nürnberger, served in a sizzling skillet with sautéed green beans, grilled tomato and fries</i>	
<i>Kalbsgeschnetzeltes mit Brez'n Knödl, grünen Spargel und Salat</i>	<i>\$ 21</i>
<i>strips of veal, sautéed in a creamy white wine mushroom sauce, served with pretzel dumpling, fresh green asparagus, sour cream and mixed salad</i>	
<i>Cordon Bleu mit Bratkartoffeln und Salat</i>	<i>\$ 24</i>
<i>this famous veal schnitzel is filled with gourmet ham and Swiss cheese, rolled and hand breaded, baked and served with home fried potatoes garnished with cranberry sauce and mixed salad</i>	
<i>Forelle "Müllerin", mit gerösteten Mandeln, Wildreis und grünen Spargel</i>	<i>\$ 18</i>
<i>rainbow trout, pan fried with roasted butter almonds, served with Hollandaise dill sauce, with rice and green asparagus</i>	
<i>Jägerbraten in Champignonsauce, Spätzle und Salat</i>	<i>\$ 18</i>
<i>oven roasted pork in creamy bacon and mushroom gravy, served over homemade noodles and mixed salad</i>	
<i>Schwäbischer Sauerbraten mit Spätzle und Blaukraut</i>	<i>\$ 17</i>
<i>marinated beef in creamy red wine gravy, served with homemade noodles and red cabbage</i>	
<i>Münchner Zwiebellende mit Bratkartoffeln, grünen Bohnen und Salat</i>	<i>\$ 26</i>
<i>aged center cut N.Y. strip, hand trimmed, topped with our special sauce and fried onions, served with home fried potatoes and seasoned green beans</i>	
<i>Kessel-Gulasch mit Spätzle und Salat</i>	<i>\$ 16</i>
<i>spicy, chunky beef stew with onions, tomatoes and bell peppers served with sour cream, homemade noodles and mixed salad</i>	
<i>Spinat-Spätzle in Käse Sauce mit, Tomaten und Salat</i>	<i>\$ 14</i>
<i>from the Bavarian dairy country perfect for vegetarian our homemade spinach- noodles sautéed in cream and Swiss cheese, topped with crispy onions, sundried tomatoes and mixed salad</i>	
<i>Schlachtplatte "ROYAL BAVARIA"</i>	<i>\$ 19</i>
<i>Bavarian butcher's platter, smoked pork chop, grilled gourmet ham, grilled Nürnberger, served with German sauerkraut, mashed potatoes and gravy</i>	

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