

## *Dinners*

### *Bratwurst - \$13.50*

Our very own recipe of original German Bratwurst, four Brats served on a bed of house-style Sauerkraut, a mild horse radish dip and Pretzel bread.

### *12 oz Rib Eye Steak - \$25.50*

Charbroiled and cooked the way y'all like it, topped with sautéed onions and fresh mushrooms, served with house-style red cabbage and sautéed potatoes.

### *Grilled Lamb Chops - \$27.50*

Four fire grilled lamb chops served with sautéed Brussels sprouts, rice and a Tsaziki dip.

### *Wiener Schnitzel - \$13.50*

Tender, boneless pork loin, breaded and chicken fried, served with sautéed potatoes and lemon wedges.

### *Sherry Schnitzel - \$ 17.50*

A version of the Wiener Schnitzel, topped with a delicious sauce of fresh mushrooms, heavy cream mixed with Sherry and served with sautéed potatoes.

### *Jaeger Schnitzel - \$16.50*

A version of the Wiener Schnitzel, topped with a tasty sauce of fresh mushrooms mixed with a variety of vegetables and served with sautéed potatoes.

### *Rahm-Schnitzel - \$16.50*

A version of the Wiener Schnitzel, topped with a rich heavy cream sauce with fresh mushrooms and diced onions, and served with sautéed potatoes.

### *Schwein's Haxn - \$19.50 (for two add \$10)*

Oven baked fresh ham hock, crispy on the outside, very tender inside, served with red cabbage, Sauerkraut and sautéed potatoes.

### *Beef Roulade - \$16.50*

Oven baked beef roll, filled with onions, bacon, mustard, seasoning and a pickle. Served with home made "Spaetzle" and house style red cabbage.

### *Smoked Pork Loin - \$16.50*

Smoked Pork Loin with sautéed potatoes, red cabbage, Sauerkraut and a horseradish dip.

### *Alaskan Pollock Filets - \$16.50*

Sautéed in butter, fresh lime juice and grill spice, served with rice and mixed vegetable.

### *Pork Chop - \$13.50*

Pan fried, breaded pork chop served with sautéed potatoes and house style red cabbage.

### *Roasted Pork Shoulder - \$19.50*

Oven roasted pork shoulder served with Brussels sprouts and sautéed potatoes.

### *Schnitzel Cordon Bleu - \$19.50*

Served with sautéed potatoes, hose style red cabbage and a side of Rahmsauce.

*\*\*substitute sides please add \$ 2.00\*\**