

Appetizers

Your meal includes our original Swiss cheese fondue with cubed European breads

Add sliced smoked bier sausage 3.49

Pesto Fondue

Swiss Cheese fondue with homemade pesto, served with grilled crusty bread add 2.99

Soup & Salads

Add on soup and salads

Bavarian Onion Soup

Served with a garlic crouton and melted Swiss cheese 4.99

House Salad

Fresh greens, roma tomatoes, carrots, daikon radish and garlic-herb croutons 2.99

Bleu Wedge

A crisp iceberg wedge topped with creamy house-made bleu cheese dressing, Danish bleu cheese crumbles, sliced red radish and toasted walnuts 4.79

EARLY DINNER SPECIAL ENTREES

Your meal includes a cup of Lentil Soup, Rolls, Whipped & Herb Butters and Pflaumenmus (plum jam)

Jägerschnitzel (Hunters Schnitzel)

Tender chicken breast flattened and grilled, topped with sautéed shiitake, oyster and cremini mushrooms in a savory paprika sauce, served with spätzle and fresh vegetables 14.99

Apricot Glazed Pork Loin

Loin of pork glazed with an apricot sauce and slowly cooked on our French rotisserie ~ served with an apricot-cherry chutney, creamy mashed potatoes and braised red cabbage 13.99

Huhnerbrust (Chicken) Schnitzel

Tender chicken breast flattened, dipped in egg batter and Panko bread crumbs and grilled golden brown and served with creamy mashed potatoes and braised red cabbage 13.99

Sausage Trio

Bratwurst, weisswurst and bier sausages served with mashed potatoes, red cabbage and sauerkraut 13.99

Sauerbraten “Rhineland Style”

Marinated choice beef slowly braised in a flavorful stock and served with buttered spätzle noodles, a traditional sweet and sour sauce with raisins and flavorful braised red cabbage 13.99

Schnitzel Cordon Bleu ~ One of the most popular dishes!

A chicken cutlet wrapped around imported Emmentaler cheese and Oregon smoked ham, breaded in Panko, grilled golden brown and served with creamy mashed potatoes and fresh seasonal vegetables 14.99

 **Most popular dishes!**