



HELGA'S
HAUS & BIER GARDEN
GERMAN RESTAURANT & BIER GARDEN & DELI

About Helga's German Restaurant

Step into the romantic 'Old World' of the Rhineland river valley in Germany. Experience the enchantment of quaint small towns, vineyards, and farmlands as far as the eye can see, while majestic medieval castles stand grandly in the distance. Absorb the delicious aromas of hearty, savoury food being lovingly prepared in family kitchens wafting through open windows.

Welcome to Helga's German Restaurant and Deli. Experience authentic German home-style food and drinks, served with a side of "Old World" charm.

Helga's was created in 1989 as a mother-daughter venture with a small, four-table restaurant. After spending their childhood in Germany, Herbert and family have continued the tradition of their mother, Berta. Today, Helga's has expanded but has not departed from its humble beginnings and has continued gathering a large loyal following of wonderful customers. Herbert, and family maintain a warm and friendly environment where you can sit down to an authentic and delicious home-style German meal with family and friends.

In the true spirit of a family-owned restaurant, Herbert is directly involved in ensuring the satisfaction of each and every one of their customers. Please do not hesitate to ask for Herbert or approach him when you see him in the restaurant. He is happy to offer menu or deli suggestions, or even take a moment to just stop by and chat with you in German or English. Welcome and we look forward to seeing you again soon!



Berta Huber, Founder

Herbert Huber, Executive Chef, Owner

"YOU ARE NEVER AN INTERRUPTION TO OUR WORK!

YOU ARE THE PURPOSE OF IT!"

"PROSIT"

Holiday Main Course Options

All seasonal entrees include a choice of house soup or salad.

Veal Schnitzel with truffle sauce

Our tender veal schnitzel breaded in house, fried, and then covered in our made to order truffle sauce and garnished with button mushrooms. Includes your choice of two sides. 30.

Beef Steak Jäger Art "Please choose a cooking temperature."

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak cooked over live coals and served with a Hunter's sauce and topped with mushrooms and golden onions. 32.

Veal Maultaschen (Meat filled dumplings)

Bite sized meat filled dumplings swimming in our Jäger broth, garnished with stewed mushrooms and golden fried onions. Includes your choice of one side. 20.

Duck Confit

Duck legs are cured overnight before being submerged in duck fat and gently cooked until silky and tender. Served on a bed of butter and garlic spätzle. 32.

Smoked Boneless Ham Shank Dinner

Smoked boneless ham shank in a white wine sauce prepared using our mother's original old-world recipe and served over a bed of spätzle plus your choice of one other side. 26.

Steak Stroganoff

Tender sirloin steak in a creamy mushroom sauce served over a bed of spaetzle. Includes your choice of one side dish. 27.

New Holiday Items

Baby baked potatoes

Glüh wine

Cranberry apple strudel

Asbach & hot coffee



What Is A Schnitzel?

A traditional schnitzel is a boneless meat usually made from pork, chicken or veal, thinned with a hammer (meat tenderizer), coated with flour, beaten eggs and bread crumbs, and then fried. Since then the Germans have created many different styles of schnitzel, some breaded some not. Below you will have a choice of three styles popular in our family's region of Germany.

Choose your Meat and Style

Pork or Chicken. 20.

Veal. 25.

Rahm or Jäger style add 3.

* Traditional Schnitzel

Your choice of Pork, Chicken or Veal, pounded thin then coated with flour, beaten eggs and our homemade bread crumbs. Fried until golden brown. Served with a side of brown sauce and lemon wedge. Add two slices of melted Swiss cheese for a real treat. Add 2.

Recommended Sides: red cabbage and spätzle.

* Rahm Schnitzel Add 3.

Your choice of Pork, Chicken or Veal, pounded thin then coated with flour, beaten eggs, and our homemade bread crumbs. Fried until golden brown, topped with our chef's made to order sauce, using rich cream, mushrooms and our brown sauce to create this creamy mushroom delicacy.

Recommended Sides: sautéed squash and fries.

* Jäger Schnitzel Add 3.

Your choice of Pork, Chicken, or Veal, breaded, fried golden brown and sided with the chef's signature Hunter's sauce made from our house brown sauce, diced sweet red peppers, and red wine. Your schnitzel is then topped with golden onions and sautéed mushrooms.

Recommended Sides: vegetable of the week and spätzle.

All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Stewed Mushrooms

Potato Salad

Spätzle (Pan fried with butter and garlic or with brown sauce)

Vegetable of the Day

Grilled Tomato with Cheese

House Salad

Rice

Fries

Sauerkraut

Sautéed Squash

Pan-Fried Potatoes

Kroketten (fried potato dumplings)

Red Cabbage

Soup of the day

* = Smaller portions available



Curry Wurst

Our house bratwurst created by "Joe The Butcher" covered with Helga's signature curry ketchup sauce. 18.

*Bratwurst Platter

Your choice of two Smoked, Veal or Bier bratwurst charbroiled over live coals and served with German Style mustard. 16

Recommended Sides: potato salad and sauerkraut.

*Wiener Platter

Your choice of two plump Knackwurst or foot long Frankfurters made of beef and pork in a natural casing. 16

Recommended Sides: potato salad and sauerkraut.

Sampler Platter

Create your own platter by choosing any two of our center plate items: schnitzel, Jäger schnitzel, bratwurst, knackwurst or a frankfurter. 19

Recommended Sides: spätzle and grilled tomato.

Beef Sauerbraten

Marinated, certified Angus choice beef roast served in a sweet and sour brown sauce. 22

Recommended Sides: Krokette and red cabbage.

One Rouladen "Pfalzischer Art"

USDA Choice beef thinly sliced, traditionally seasoned and wrapped around onions, Bacon and a pickle. Served braised in our brown sauce. 16 "Dinner size portion available" 22.

Recommended Sides: kroketten and red cabbage.

All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Stewed Mushrooms
Vegetable of the Day
Sauerkraut
Red Cabbage
Grilled Tomato with Cheese
Sautéed Squash
House Salad

Krokette (fried potato dumplings)
Rice
Fries
Pan-Fried Potatoes
Potato Salad
Spätzle (Pan fried with butter and garlic or with brown sauce)
Soup of the day

* = Smaller portions available



Hot & Hearty Sandwiches

All sandwiches include your choice of soup, Helga's warm potato salad or fries.
Substitutions add 1.50

Schnitzel Sandwich

Your choice of house breaded chicken breast or tender pork sirloin, served hot with a choice of melted cheese on a fresh Kaiser roll. Lettuce, tomato, onion, and a pickle spear are served on the side. 12. Ask for free dipping sauce.

Reuben Sandwich

Corned beef, Swiss cheese, sauerkraut and Helga's spicy brown mustard melted together on toasted rye bread. 12

Try this with smoked turkey breast & honey mustard.

NEW Helga's Burger Bar

Your choice of one of the following. 13

- 1. Bratburger:** A Half pound of bratwurst sausage patty. Served on a Kaiser roll with Helga's aioli sauce, sauerkraut and Swiss cheese.
- 2. Hackbraten:** A Half pound German style hamburger with your choice of melted cheese served on a Kaiser roll with lettuce, tomato, onion, and pickle garnish.
- 3. Bierock:** A traditional mix of ground beef, kraut and shredded cheese stuffed into a Kaiser roll.

Das Boats

The ultimate brat! Your choice of smoked, Veal, or Bier bratwurst, covered with sauerkraut, melted Swiss cheese, and topped with mustard and golden onions.

This dish requires a fork and lots of napkins! 11

Turkey Melba Melt

Lean turkey breast, mayo, Swiss cheese and pineapple grilled on a thick cut of Texas toast. 10

Hawaiian Toast

Ham, mayo, pineapple and Swiss cheese melted together into a delicious mouthful of flavor.

Served on thick slices of Texas toast. 10

Bratwurst Sandwich

Smoked, Veal, or Bier bratwurst char-broiled over live coals. Served on a toasted roll. 9



Fresh Deli Sandwiches made to order. 13

All sandwiches include your choice of soup, Helga's warm potato salad or fries.

Substitutions add 1.50

Choose from each column below

Bread (Choose 1)	Meat (Choose 1)	Cheese (Choose 1)	Toppings (Choose up to 5)
Farmer Rye	Ham	Swiss	Mustard
Kaiser Roll	Corned Beef	Mozzarella	Mayo
German roll	Turkey	Jarlsberg	Curry ketchup
Texas Toast	Fleischkäse	Gouda	Honey Mustard
	Salami	Havarti	Lettuce
	Gelbwurst	American	Tomato
	Liverwurst	Smoked Gouda	Butter
			Red Onion

Try an authentic German meat and cheese board. 12

Choose one bread, one meat and one cheese.

Substitute one of Helga's warm, soft pretzels. Add 3