

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. 22.

Veal. 28.

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

Rice

Fries

Sauerkraut

Sautéed Squash

Pan-Fried Potatoes

Kroketten (fried potato dumplings)

Red Cabbage

Soup of the day

* = Smaller portions available