



Gluten free menu choices

Sauerkraut
Vegetable of the Day
Pan-Fried potatoes
Grilled Tomato with Cheese

Fries
Brown Rice
Red Cabbage
Stewed Mushrooms

All of our brown sauces contain small amounts of "modified food starches".
We cannot provide separate cooking or preparation surfaces;

Vegetarian Plate

Choose any four side dishes from the first entrée page combinations to create your own healthy meal. Includes a choice of soup or salad.

Beef Steak Jäger Art (Dinner service) Health department warning. Eating raw or undercooked foods may cause illness.

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak charbroiled over live coals and served in a Hunter's sauce topped with mushrooms and golden onions. Served with two side dishes of your choice.

Rosemary Chicken

Tender chicken breast lightly brushed with our Rosemary infused olive oil and finished over live coals. Served with two side dishes of your choice.

Kassler Ripchen (seasonal)

Two smoked pork chops heated and served with a side of Helga's own spicy mustard. Served with two side dishes of your choice.

Duck Ludwig (seasonal)

A half crisped young duck served with hunter's sauce and lemon garnish. Served with two side dishes of your choice.

Bonless Smoked Ham Shank (seasonal)

Large smoked hock prepared to our mothers' specifications. Served with two side dishes of your choice.

Curry Wurst

Two veal bratwurst sliced and covered with Helga's own curry ketchup. Served with two side dishes of your choice.