

# HELGA'S

HAUS & BIER GARDEN  
GERMAN RESTAURANT & BIER GARDEN & DELI

## 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. 23. Veal. 29.

Rahm or Jäger style add 3.

### 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.

### 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.

## Favorites

### Rhineland Platter

A sampler extraordinaire.  
Helga's schnitzel, a Jäger schnitzel and A veal bratwurst.  
Served with brown sauce and a lemon wedge. 28

### Beef Rouladen

Choice beef thinly sliced and rolled around onions, bacon, a pickle and spices. Slow cooked in a brown sauce. 26

### Buffalo Bratwurst

All-natural bison and pork smoked sausage charbroiled over live coals and served with our house spicy brown mustard. Includes your choice of two side dishes. 22

### Two Bratwurst Dinner

Your choice of smoked bier or veal brats seared over Live coals. 20

### Sauerbraten

Marinated beef roast served in a sweet and sour brown sauce made with our secret spice blend. 24

### Steak Stroganoff

Tender sirloin steak in a creamy mushroom sauce and served over a bed of spaetzle. Includes your choice of one side dish. 29

**All entrées include a choice of two side dishes, plus soup or salad.**

Red Cabbage  
Sauerkraut

Spätzle w Sauce  
Fries

Spätzle Pan Fried  
Sautéed Zucchini

Vegetable of the Day  
Potato Salad

Grilled Tomato with Cheese