

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.

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



Traditional Selections from our family's Rhineland Home

*Kouladen "Palzischer Art"

Certified Angus choice beef thinly sliced, traditionally seasoned, and wrapped around onions, bacon, and a pickle. Served braised in a brown sauce. 26

Recommended Sides: Pan fried spätzle and red cabbage.

Berta's Pork Roast

Succulent all-natural boneless pork loin sprinkled with fresh garlic cloves, hand rubbed with ground caraway and then braised in our brown sauce. 22

Recommended Sides: Spätzle and sauerkraut.

*The Bratwurst Dinner

Smoked (with pork and beef) Veal (with pork and veal) Bier (with Paulaner bier, pork and black pepper) Your choice of two all-natural bratwurst charbroiled over live coals. 20

Recommended Sides: Potato salad and sauerkraut.

Beef Sauerbraten

Marinated, certified Angus choice beef roast served in a sweet and sour brown sauce. 24

Recommended Sides: Kroketten and red cabbage.

Vegetarian Plate

Choose any four side dish combinations to create your own vegetarian feast. One potato pancake and a side of applesauce are included. 17

Chef's Catch

Please ask the wait staff for this month's selection. Market Price

Recommended Sides: Fries and salad of the week.

Rheinland Platter

A sampler extraordinaire. Helga's pork Jäger schnitzel covered with our hunter's sauce, mushrooms and golden onions, a chicken schnitzel and a traditional Veal bratwurst. 28

Recommended Sides: Fried spätzle and sauerkraut.

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