



Traditional Selections from our family's Rhineland Home

*Rouladen "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 beer, 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.

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