

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. 21.

Veal. 26.

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

House Salad

Rice

Fries

Sauerkraut

Sautéed Squash

Pan-Fried Potatoes

Kroketten (fried potato dumplings)

Red Cabbage

Soup of the day

* = Smaller portions available



Curry Wurst

Our house bratwurst created by "Joe The Butcher" covered with Helga's signature curry ketchup sauce. 19.

*Bratwurst Platter

Your choice of two Smoked, Veal or Bier bratwurst charbroiled over live coals and served with German Style mustard. 18

Recommended Sides: potato salad and sauerkraut.

*Wiener Platter

Your choice of two plump Knackwurst or foot long Frankfurters made of beef and pork in a natural casing. 18

Recommended Sides: potato salad and sauerkraut.

Sampler Platter

Create your own platter by choosing any two of our center plate items: schnitzel, Jäger schnitzel, bratwurst, knackwurst or a frankfurter. 19

Recommended Sides: spätzle and grilled tomato.

Beef Sauerbraten

Marinated, certified Angus choice beef roast served in a sweet and sour brown sauce. 22

Recommended Sides: Kroketten and red cabbage.

One Rouladen "Pfalzischer Art"

USDA Choice beef thinly sliced, traditionally seasoned and wrapped around onions, Bacon and a pickle. Served braised in our brown sauce. 17 "Dinner size portion available" 24.

Recommended Sides: kroketten and red cabbage.

All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Stewed Mushrooms
Vegetable of the Day
Sauerkraut
Red Cabbage
Grilled Tomato with Cheese
Sautéed Squash
House Salad

Kroketten (fried potato dumplings)
Rice
Fries
Pan-Fried Potatoes
Potato Salad
Spätzle (Pan fried with butter and garlic **or** with brown sauce)
Soup of the day

* = Smaller portions available

Hot & Hearty Sandwiches

All sandwiches include your choice of soup, Helga's warm potato salad or fries.
Substitutions add 1.50

Schnitzel Sandwich

Your choice of house breaded chicken breast or tender pork sirloin, served hot with a choice of melted cheese on a fresh Kaiser roll. Lettuce, tomato, onion, and a pickle spear are served on the side. 12. Ask for free dipping sauce.

Reuben Sandwich

Corned beef, Swiss cheese, sauerkraut and Helga's spicy brown mustard melted together on toasted rye bread. 12

Try this with smoked turkey breast & honey mustard.

NEW Helga's Burger Bar

Your choice of one of the following. 13

- 1. Bratburger:** A Half pound of bratwurst sausage patty. Served on a Kaiser roll with Helga's aioli sauce, sauerkraut and Swiss cheese.
- 2. Hackbraten:** A Half pound German style hamburger with your choice of melted cheese served on a Kaiser roll with lettuce, tomato, onion, and pickle garnish.
- 3. Bierock:** A traditional mix of ground beef, kraut and shredded cheese stuffed into a Kaiser roll.

Das Boat

The ultimate brat! Your choice of smoked, Veal, or Bier bratwurst, covered with sauerkraut, melted Swiss cheese, and topped with mustard and golden onions.

This dish requires a fork and lots of napkins! 12

Turkey Melba Melt

Lean turkey breast, mayo, Swiss cheese and pineapple grilled on a thick cut of Texas toast. 11

Hawaiian Toast

Ham, mayo, pineapple and Swiss cheese melted together into a delicious mouthful of flavor.

Served on thick slices of Texas toast. 11

Bratwurst Sandwich

Smoked, Veal, or Bier bratwurst char-broiled over live coals. Served on a toasted roll. 10

Fresh Deli Sandwiches made to order. 13

All sandwiches include your choice of soup, Helga's warm potato salad or fries.

Substitutions add 1.50

Choose from each column below

Bread (Choose 1)	Meat (Choose 1)	Cheese (Choose 1)	Toppings (Choose up to 5)
Farmer Rye	Ham	Swiss	Mustard
Kaiser Roll	Corned Beef	Mozzarella	Mayo
German roll	Turkey	Jarlsberg	Curry ketchup
Texas Toast	Fleischkäse	Gouda	Honey Mustard
	Salami	Havarti	Lettuce
	Gelbwurst	American	Tomato
	Liverwurst	Smoked Gouda	Butter
			Red Onion

Try an authentic German meat and cheese board. 12

Choose one bread, one meat and one cheese.

Substitute one of Helga's warm, soft pretzels. Add 3