

# German Specialties



## Schnitzels

A schnitzel is a thinly pounded piece of meat or a vegetable medallion dipped in flour, egg, & then breadcrumbs and sautéed in oil until golden brown.


*All Schnitzels can be prepared Gluten Free ...just ask you server!* 

**Wiener**, (veal tenderloin) served on our dijon cream sauce 14.95

**Jager**, (pork tenderloin) no breadcrumbs, dressed in our mushroom-onion demi-glaze 10.95

**Chicken**, (chicken breast) served on our dijon cream sauce 9.75

**Gasthaus**, (pork tenderloin) w/ mushrooms, onions & melted monterey jack w/ demi-glaze 12.95

**Egg Plant**, served on our zesty tomato-caper sauce, topped w/ feta cheese 11.95 

*All of our the above schnitzels are served with a house-made sauce and spatzle noodles.*

We recommend adding a side of **cucumber salad, sweet-n-sour red cabbage or sauerkraut** 2.50

## **Schnitzel Combination Platter**

*your choice of any two schnitzels served w/ our spatzle noodles and your choice of cucumber salad, sweet-n-sour red cabbage, sauerkraut or steamed veggies 24.95*

## Wursts

*We are proud to offer sausages from Edelweiss Deli ... all gluten free* 

**Your sausage choices include....**

**Weiss Wurst**, mild, lean veal sausage **Alder Smoked Bratwurst**, alder smoked pork/beef sausage

**Bier Sausage**, flavorful & spicy pork/beef sausage **Curry Wurst**, weiss wurst topped w/ tomato-curry sauce

**Leberkäse**, tender, juicy Bavarian pork/beef sausage loaf

## **Edelweiss Grilled Sausage Plate**

*two halves of any sausage served over warm sauerkraut w/ bratkartoffel 11.95*

## **“Best of the Wurst” Platter**

*a sampler of our sausages (4 halves total) served over warm sauerkraut w/ bratkartoffel 24.95*

## **The Best of the Wurst & Schnitzel**

*A tour of our menu on a plate: your choice of one schnitzel & one sausage served w/ spatzle, bratkartoffel, warm sauerkraut & red cabbage 26.75*



## And More German Specialties....

*Authentic German dishes you aren't likely to find anywhere else; made from scratch in house*

*Most of the below entrees can be prepared Gluten Free ...just ask you server!* 

### **Marianne's Beef Rouladen**

*bacon, mustard & diced German pickles rolled in thinly sliced lean top round & braised until tender; served in its own gravy w/ spatzle noodles & sweet-n-sour red cabbage 23.95*

### **Sauerbraten**

*lean beef top round marinated for a minimum of three days in Burgundy wine, herbs & seasonings; oven roasted until fork tender in a tangy sour cream gravy; served w/ spatzle noodles & sweet-n-sour red cabbage 26.95*

### **Leberkäse Melt**

*a thick slice of lightly grilled Leberkäse, topped w/ grilled onions & melted monterey jack cheese; served on a bed of warm sauerkraut w/ bratkartoffel 17.75*

### **Schweinshaxe**

**\*Please allow at least 30 minutes for preparation.**

*oven-roasted pork knuckle; crispy & golden outside, fall-off-the-bone tender & juicy inside; served on a bed of warm sauerkraut w/ bratkartoffel & horseradish 27.75*

### **Swabian Pork Spareribs**

*grilled boneless pork ribs slow roasted in Marianne's tangy-sweet tomato onion sauce until fork tender; served w/ spatzle noodles & marinated cucumber salad 16.95*