



**Taste of Germany**  
**Wednesday, October 17, 2018**  
**Open Seating**  
**No Reservations Required**

**Warm Beer Cheese Spread \$8**

Served with a variety of Breads

**Smörgåsbord \$18**

Sliced Ham, Sausage, pickled Herring, dried Cranberries, Nuts, sliced Fruit, Specialty Cheeses - *Havarti, Blueberry & Smoked Gouda* with Condiments and Bread & Crackers

**Dinner Salad \$6**

Spinach, Apples, Bacon & Smoked Gouda tossed with a Balsamic Raspberry Vinaigrette

**Frikadellen \$8**

Three petite pan-fried patties of Pork, Onion & Herbs served with Grain Mustard

**Farmer's Platter \$16**

A variety plate of Brats & Frikadellen accompanied by Mustard, Caramelized Onions, Red Cabbage, Sauerkraut & Fried Potatoes

**Pork Schnitzel with Jaeger Sauce \$19**

Breaded Pork Tenderloin with Mushroom Sauce, topped with Ham, Bacon & Onions accompanied by Red Cabbage & Fried Potatoes

**Beef Stroganoff \$16**

Slow-cooked Beef Tenderloin Tips in a rich Creamy Brown Sauce made with Sour Cream, served over Buttered Homemade Pasta

**Chicken Cordon Bleu \$18**

Breaded breast of Chicken Stuffed with Ham & Swiss Cheese on Bordelaise Sauce served with Red Cabbage & Fried Potatoes

**Beef Burgundy \$19**

Slow-cooked Beef Tenderloin Tips in a rich Red Wine Brown Sauce topped with Mushrooms served with Red Cabbage & Fried Potatoes

**Dessert**

**Apfelstrudel Mit Schlag \$6**

Traditional Apple Strudel with marinated Raisins & fresh Whipped Cream

**Mohr im Hemd \$6**

Chocolate Cake with Hazelnuts, Chocolate Sauce & fresh Whipped Cream