

GOLD APPETIZERS

BAVARIA HAUS SALAD

Butter lettuce, Tomatoes, Cucumbers, Mushrooms, Onions, Creamy Herb Vinaigrette.

\$13.95

CAESAR SALAD

With our famous Caesar dressing

\$13.95

HERRING SALAD BISMARCK

Pickled herring in a smooth sour cream dressing.

\$13.95

SHRIMP COCKTAIL

Baby shrimp with a long cocktail sauce.

\$13.95

PRETZELS

Type of baked bread or pastry typically twisted into a unique symmetrical knot and sprinkled with coarse salt.

\$7.95

SIDE ORDERS ARE AVAILABLE

Side Sauce	\$4.50
Sauerkraut	\$5.00
Red Cabbage	\$4.50
Pan-fried Potatoes	\$4.50
Spatzle	\$5.00
Vegetables	\$5.00
Garlic Toast	\$4.00

HOT APPETIZERS

PRAWNS PROVENÇAL

Jumbo prawns sautéed with Provençal herbs and tomatoes, enhanced with pernod. **\$16.95**

CHAMPIGNON AU GRATIN

Mushroom caps stuffed with shrimp, béarnaise and topped with melted cheese. **\$14.95**

ESCARGOT BOURGUIGNON

Half a dozen escargot baked in our delicious garlic herb butter. **\$13.95**

ROASTED GARLIC POTATO PANCAKES

Topped with black forest mushroom sauce. **\$14.95**

SPATZLE JAEGER ART

Homemade German pasta with black forest mushroom sauce. **\$11.95**

SPATZLE NORDSEE

Homemade German pasta with shrimp, scallops and crab meat in a Riesling sauce. **\$16.95**

BAKED CAMEMBERT

Baked German cheese served with house-made cranberry sauce. **\$16.95**

COQUILLE ST.JACQUES

Scallops and shrimp baked with whipped potatoes, herb sauce and melted cheese. **\$15.95**

GRILLED BRATWURST

Served with sauerkraut and Dijon mustard. **\$12.95**

SOUP

GOULASH SOUP

Spicy meat and vegetable stew, served with bread. **\$10.95**

BAVARIAN STYLE LENTIL SOUP

Lentil beans and meat. **\$10.95**

BAKED ONION SOUP

Baked with three different cheeses, served with bread. **\$10.95**

SCHNITZEL

WIENER SCHNITZEL**\$24.95**

Lightly breaded and pan-fried to a golden brown. The base for all our schnitzels.

SCHNITZEL CHAMPIGNON**\$29.95**

Topped with sautéed mushrooms and béarnaise sauce.

ZIGEUNER SCHNITZEL**\$31.95**

With bell peppers, mushrooms, tomatoes and melted cheese.

SCHNITZEL MADAGASCAR**\$29.95**

Topped with sautéed mushrooms and green peppercorn sauce.

SCHNITZEL CORDON BLEU**\$30.95**

Stuffed with black forest ham and Swiss cheese.

SCHNITZEL HAWAII**\$29.95**

Topped with ham, pineapple, melted cheese and béarnaise sauce.

CHICKEN CORDON BLEU**\$30.95**

*Stuffed with black forest ham and Swiss cheese, pan-fried to a golden brown.
Served with mushroom sauce*

JAEGER SCHNITZEL**\$31.95**

Un-breaded pork tenderloin in our black forest mushroom sauce. Served with spätzle.

All entrees are served with pan-fried potatoes, red cabbage, and fresh vegetables.

SCHNITZEL

BLACK FOREST SCHNITZEL

\$29.95

Topped with black forest mushroom sauce.

SCHNITZEL CORDON BLEU CHAMPIGNON

\$33.95

Stuffed with black forest ham and Swiss cheese, topped with sautéed mushrooms and béarnaise sauce.

SCHNITZEL AND BRATWURST

\$30.95

Schnitzel topped with a whole bratwurst, served with green peppercorn sauce.

SCHNITZEL PACIFIC

\$34.95

Topped with fresh local shrimp and béarnaise sauce.

SCHNITZEL AND PRAWNS

\$34.95

Schnitzel topped with jumbo prawns sautéed in a white wine sauce with provencal herbs and tomatoes.

SCHNITZEL CORDON BLEU PACIFIC

\$35.95

Stuffed with black forest ham and Swiss cheese, topped with fresh local shrimp and béarnaise sauce.

SCHNITZEL CHARLOTTE

\$34.95

Topped with shrimp, crab meat, and scallop in a Riesling sauce.

SCHNITZEL OSKAR

\$34.95

Topped with fresh crab meat, asparagus and béarnaise sauce.

All entrees are served with pan-fried potatoes, red cabbage, and fresh vegetables.

SPECIALTIES

FILET MIGNON

6oz filet tenderloin, bacon wrapped.

\$38.95

NEW YORK STEAK

8oz. broiled to your liking.

\$44.95

BAVARIAN PEPPERSTEAK

8oz. New York Steak with black and green peppercorn mushroom sauce.

\$48.95

RACK OF LAMB BADEN BADEN

Full marinated rack of lamb baked with mustard and bread crumbs.

\$55.95

SCHNITZEL AND RACK OF LAMB BADEN BADEN

½ Schnitzel and ½ marinated rack of lamb, baked with mustard and bread crumbs.

\$48.95

COMBINATION DINNER

Schnitzel, beef rouladen, and bratwurst served with spatzle.

\$37.95

RINDS ROULADEN

Beef roll stuffed with mustard, bacon, onion and dill pickle, served with spatzle.

\$35.95

BAVARIAN BRATWURST DINNER

Bratwurst topped with fried onions and peppercorn sauce, served with sauerkraut.

\$27.95

STEAK AND SCHNITZEL COMBINATION

4oz. New York Steak and ½ schnitzel, topped with black forest mushroom sauce.

\$37.95

PORK HOCK (Special order at least 2 days before)

Oven roasted served with sauerkraut

\$49.95

All entrees are served with pan-fried potatoes, red cabbage, and fresh vegetables.

VEGETARIAN

VEGETARIAN SCHNITZEL

Delicious blend of grated vegetables, beans and whole grains in a crisp breading.

\$23.95

VEGGIE SCHNITZEL CHAMPIGNON

Topped with sautéed mushrooms and béarnaise sauce.

\$27.95

VEGGIE ZIGEUNER SCHNITZEL

Topped with bell peppers, mushrooms, tomatoes and melted cheese.

\$27.95

VEGGIE SCHNITZEL PACIFIC

Topped with fresh local shrimp and béarnaise sauce.

\$31.95

VEGGIE SCHNITZEL OSKAR

Topped with fresh crab meat, asparagus and béarnaise sauce.

\$34.95

VEGGIE SCHNITZEL CHARLOTTE

Topped with shrimp crab meat and scallop in a Riesling sauce.

\$34.95

CHICKEN AND SEAFOOD

CHICKEN BREAST TOFINO

Roasted chicken breast stuffed with spinach, cheese, and shrimp. Served with a white wine sauce and spatzle.

\$32.95

CHICKEN BREAST SCHNITZEL HAWAII

Topped with ham, pineapple, melted cheese and béarnaise sauce.

\$31.95

RED SNAPPER

Poached and topped with sun dried tomatoes, asparagus and shrimp in a Riesling sauce. Served with spatzle.

\$29.95

SOLE NEPTUNE

Filet of sole lightly breaded, pan-fried, and topped with shrimp and a white wine Riesling sauce.

\$29.95

PRAWNS AND SCALLOPS

Jumbo prawns, scallops and artichoke in an herb Riesling sauce on a bed of spatzle.

\$39.95