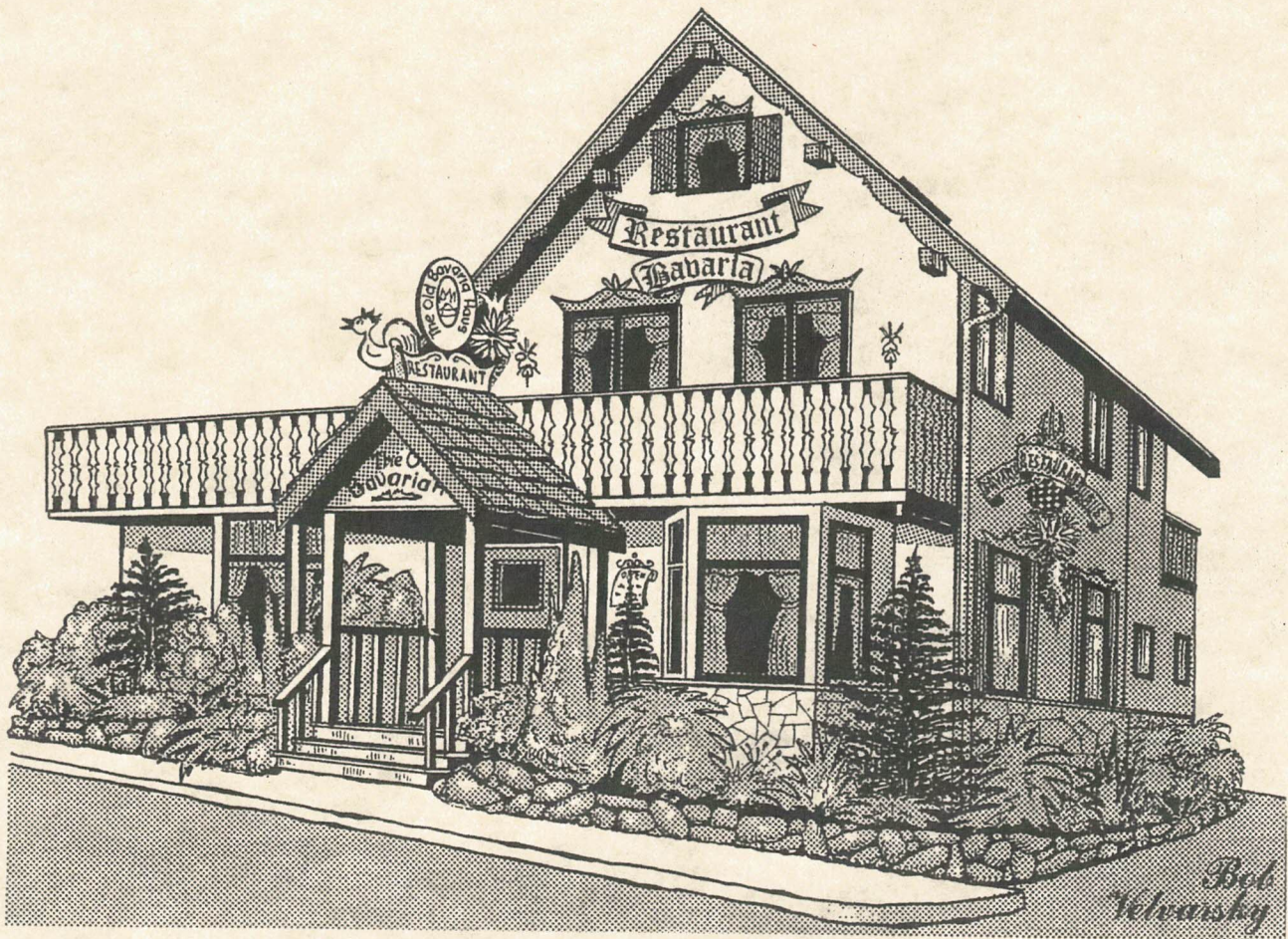


# The Old Bavaria Haus





***Group of 6 or more will be automatically charged 18% Gratuity.***

***Keeping in mind the rising cost of food we will no longer be giving a discount of 20% on Schnitzels on Wednesdays***



# **COLD APPETIZERS**

**BAVARIA HAUS SALAD** **\$12.95**  
*Butter lettuce, Tomatoes, Cucumbers, Mushrooms, Onions, Creamy Herb Vinaigrette.*

**CAESAR SALAD** **\$12.95**  
*With our famous Caesar dressing*  
*add bay shrimp* +\$8.95  
*add half schnitzel* +\$12.95  
*add whole chicken breast* +\$13.95

**TOMATO ONION SALAD** **\$12.95**  
*Vine Tomatoes, Sweet Onions, Creamy Haus Vinaigrette.*

**HERRING SALAD BISMARCK** **\$12.95**  
*Pickled herring in a smooth sour cream dressing.*

**SHRIMP COCKTAIL** **\$12.95**  
*Baby shrimp with a long cocktail sauce.*

## **SIDE ORDERS ARE AVAILABLE**

Side Sauce	\$4.00
Sauerkraut	\$4.50
Red Cabbage	\$4.50
Pan-fried Potatoes	\$4.50
Spatzle	\$5.00
Vegetables	\$5.00
Garlic Toast	\$3.50 (small)/ \$7.00 (large)



# HOT APPETIZERS

**PRAWNS PROVENCAL** \$17.00

*Jumbo prawns sautéed with Provencal herbs and tomatoes, enhanced with pernod.*

**CHAMPIGNON AU GRATIN** \$13.95

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

**ESCARGOT BOURGUIGNON** \$12.95

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

**ROASTED GARLIC POTATO PANCAKES** \$15.00

*Topped with black forest mushroom sauce.*

**SPATZLE JAEGER ART** \$10.95

*Homemade German pasta with black forest mushroom sauce.*

**SPATZLE NORDSEE** \$17.00

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

**BAKED CAMEMBERT** \$17.00

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

**COQUILLE ST.JACQUES** \$13.95

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

**GRILLED BRATWURST** \$12.95

*Served with sauerkraut and Dijon mustard.*

## SOUP

**GOULASH SOUP** \$9.95

*Spicy meat and vegetable stew, served with bread.*

**BAVARIAN STYLE LENTIL SOUP** \$9.95

*Lentil beans and meat.*

**BAKED ONION SOUP** \$9.95

*Baked with three different cheeses, served with bread.*



# SCHNITZEL

<b>WIENER SCHNITZEL</b> <i>Lightly breaded and pan-fried to a golden brown. The base for all our schnitzels.</i>	<b>\$23.95</b>
<b>SCHNITZEL CHAMPIGNON</b> <i>Topped with sautéed mushrooms and béarnaise sauce.</i>	<b>\$28.95</b>
<b>ZIGEUNER SCHNITZEL</b> <i>With bell peppers, mushrooms, tomatoes and melted cheese.</i>	<b>\$30.95</b>
<b>SCHNITZEL MADAGASCAR</b> <i>Topped with sautéed mushrooms and green peppercorn sauce.</i>	<b>\$28.95</b>
<b>SCHNITZEL CORDON BLEU</b> <i>Stuffed with black forest ham and Swiss cheese.</i>	<b>\$29.95</b>
<b>SCHNITZEL HAWAII</b> <i>Topped with ham, pineapple, melted cheese and béarnaise sauce.</i>	<b>\$28.95</b>
<b>CHICKEN CORDON BLEU</b> <i>Stuffed with black forest ham and Swiss cheese, pan-fried to a golden brown. Served with mushroom sauce</i>	<b>\$29.95</b>
<b>JAEGER SCHNITZEL</b> <i>Un-breaded pork tenderloin in our black forest mushroom sauce. Served with spatzle.</i>	<b>\$30.95</b>

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



# SCHNITZEL

**BLACK FOREST SCHNITZEL**

*Topped with black forest mushroom sauce.*

**\$28.95**

**SCHNITZEL CORDON BLEU CHAMPIGNON**

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

**\$32.95**

**SCHNITZEL AND BRATWURST**

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

**\$29.95**

**SCHNITZEL PACIFIC**

*Topped with fresh local shrimp and béarnaise sauce.*

**\$33.95**

**SCHNITZEL AND PRAWNS**

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

**\$33.95**

**SCHNITZEL CORDON BLEU PACIFIC**

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

**\$34.95**

**SCHNITZEL CHARLOTTE**

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

**\$33.95**

**SCHNITZEL OSKAR**

*Topped with fresh crab meat, asparagus and béarnaise sauce.*

**\$33.95**

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



# SPECIALTIES

<b>FILET MIGNON</b> 6oz filet tenderloin, bacon wrapped.	\$37.95
<b>NEW YORK STEAK</b> 8oz. broiled to your liking.	\$43.95
<b>BAVARIAN PEPPERSTEAK</b> 8oz. New York Steak with black and green peppercorn mushroom sauce.	\$47.95
<b>RACK OF LAMB BADEN BADEN</b> Full marinated rack of lamb baked with mustard and bread crumbs.	\$54.95
<b>SCHNITZEL AND RACK OF LAMB BADEN BADEN</b> ½ Schnitzel and ½ marinated rack of lamb, baked with mustard and bread crumbs.	\$47.95
<b>COMBINATION DINNER</b> Schnitzel, beef rouladen, and bratwurst served with spatzle.	\$36.95
<b>RINDS ROULADEN</b> Beef roll stuffed with mustard, bacon, onion and dill pickle, served with spatzle.	\$34.95
<b>BAVARIAN BRATWURST DINNER</b> Bratwurst topped with fried onions and peppercorn sauce, served with sauerkraut.	\$26.95
<b>STEAK AND SCHNITZEL COMBINATION</b> 4oz. New York Steak and ½ schnitzel, topped with black forest mushroom sauce.	\$36.95
<b>PORK HOCK (Special order at least 2 days before)</b> Oven roasted served with sauerkraut	\$49.95

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



# VEGETARIAN

**VEGETARIAN SCHNITZEL** \$22.95  
*Delicious blend of grated vegetables, beans and whole grains in a crisp breading.*

**VEGGIE SCHNITZEL CHAMPIGNON** \$26.95  
*Topped with sautéed mushrooms and béarnaise sauce.*

**VEGGIE ZIGEUNER SCHNITZEL** \$26.95  
*Topped with bell peppers, mushrooms, tomatoes and melted cheese.*

**VEGGIE SCHNITZEL PACIFIC** \$30.95  
*Topped with fresh local shrimp and béarnaise sauce.*

**VEGGIE SCHNITZEL OSKAR** \$33.95  
*Topped with fresh crab meat, asparagus and béarnaise sauce.*

**VEGGIE SCHNITZEL CHARLOTTE** \$33.95  
*Topped with shrimp crab meat and scallop in a Riesling sauce.*

**SPATZLE PRIMA VERA** \$22.95  
*Homemade German pasta topped with fresh vegetables artichoke, and sundried tomatoes in a light herb cream sauce.*

## CHICKEN AND SEAFOOD

**CHICKEN BREAST TOFINO** \$31.95  
*Roasted chicken breast stuffed with spinach, cheese, and shrimp. Served with a white wine sauce and spatzle.*

**CHICKEN BREAST SCHNITZEL HAWAII** \$29.95  
*Topped with ham, pineapple, melted cheese and béarnaise sauce.*

**RED SNAPPER** \$27.95  
*Poached and topped with sun dried tomatoes, asparagus and shrimp in a Riesling sauce. Served with spatzle.*

**SOLE NEPTUNE** \$27.95  
*Filet of sole lightly breaded, pan-fried, and topped with shrimp and a white wine Riesling sauce.*

**PRAWNS AND SCALLOPS** \$38.95  
*Jumbo prawns, scallops and artichoke in an herb Riesling sauce on a bed of spatzle.*