

Schnitzelfest



Choice of Two Accompaniments

Farmer's Schnitzel

Crispy bacon, melted Swiss cheese, and medium fried eggs.

Pork-\$18 Chicken-\$20 Veal-\$23 Elk-\$28

Gorgonzola Schnitzel

Garlic, butter, shallots, and gorgonzola crumble cream sauce.

Pork-\$17 Chicken-\$19 Veal-\$22 Elk-\$27

Hawaiian Schnitzel

Black forest ham, fresh pineapple rings, and melted Swiss cheese.

Pork-\$16 Chicken-\$18 Veal-\$21 Elk-\$26

Madagascar Schnitzel

Green and pink peppercorn, butter, shallot, and sherry cream sauce.

Pork-\$18 Chicken-\$20 Veal-\$23 Elk-\$28

Parmigiana Schnitzel

Haus-made garden marinara covered in melted mozzarella and parmesan cheeses.

Pork-\$17 Chicken-\$19 Veal-\$22 Elk-\$27

Kirsch Schnitzel

Black cherry and brandy cream sauce.

Pork-\$18 Chicken-\$20 Veal-\$23 Elk-\$28

Ziguener Schnitzel

Sautéed onions, fire roasted tomatoes, garlic, and tri colored bell pepper sauce with a cayenne pepper and paprika kick.

Pork-\$17 Chicken-\$19 Veal-\$22 Elk-\$27

Lingonberry Lemon Schnitzel

Fresh lingonberry and lemon infused cream sauce.

Pork-\$17 Chicken-\$19 Veal-\$22 Elk-\$28

Lemon Dill Schnitzel

Fresh dill and lemon infused cream sauce.

Pork-\$17 Chicken-\$19 Veal-\$22 Elk-\$27

Accompaniments

Sauerkraut

Red Cabbage

Hofbrau Coleslaw

Fried Potatoes

Fries- Pommes Frites

German Potato Salad

Noodle-Spaetzle

Potato Pancake

Mashed Potatoes

Kale-Grunkohl

Seasonal Vegetable

Haus Salad

Brussels Sprouts