



APPETIZERS

German Potato Pancakes

Served just like in Munich with
fresh apple sauce and sour cream

8

Spinach & Goat Cheese Strudel

A mix of spinach, Swiss cheese, Vermont curd and goat cheese, wrapped in a
paper-thin flaky strudel pastry, served over smoked red pepper coulis

10

Marinated Beet Salad with Locally Farmed Mozzarella

Served on a bed of field greens and drizzled with pesto dressing

8

Hungarian Gulasch Soup

Loaded with beef and potatoes, seasoned with paprika

Cup 7 Bowl 9

FLAT BREADS FROM OUR ARTISAN STONE DECK OVEN

Bianca – Ricotta Goat Cheese

Parmesan, ricotta, mozzarella, goat cheese, herbs,
fresh basil oil and tomatoes

9

Maui Flatbread

Diced chicken, mozzarella, pineapples and sun-dried tomatoes,
loaded with a variety of cheeses

9

Bavarian Flatbread

Sauerkraut, bratwurst, Käsekrainer, and sun-dried cranberries,
covered with melted cheeses and finished to a crisp
in our artisan oven

11



HOMEMADE PASTA

Piemontese

A light cream sauce with peas, tomatoes, Prosciutto, fresh herbs and cream, Romano, Parmesan, and Asiago cheeses

18

Light As A Feather

Sliced grilled chicken breast, olive oil, garlic white wine, fresh herbs, simmered tomatoes, lots of mushrooms, Romano, Parmesan and Asiago cheeses

19

*We also offer gluten-free rice pasta, bread and desserts.
Ask your server for our gluten-free options.*

FROM THE BUTCHER BLOCK

Our NY strip steaks are prime beef center cuts and 28 days aged, hand cut and offered in two sizes

NY Strip Center Cut - 11 Ounce	26
NY Strip Center Cut - 13 Ounce	29

Char grilled to perfection, the chef recommends medium rare / medium
Served on a skillet with creamed spinach, vegetable medley,
fresh whipped potatoes, and a grilled tomato

Maître d'hôtel: Our house recipe herb butter
OR

Au Poivre: A creamy cognac peppercorn sauce



MAIN COURSES

Wiener Schnitzel

Austria's most popular national dish, a veal cutlet breaded and crisp pan fried, served with red cabbage, vegetable medley, potato pancake and lemon wedge

25

Wiener Schnitzel Á la Holstein

Egg sunny side up with lemon, anchovies and capers, red cabbage, vegetable medley and roasted potatoes

26

Pork or Chicken Schnitzel

A lightly breaded cutlet finished to a perfect crispness, served with a red cabbage, vegetable medley, roasted potatoes and lemon wedge

21

Jägerschnitzel

Center cut pork loin lightly breaded and finished to a perfect crispness, served with a white wine mushroom cream sauce, red cabbage, vegetable medley and Spätzle

23

Sauerbraten "Rheinland"

Germany's most famous dish, beef marinated in red wine and spices, slowly braised to a fork tenderness, served with red cabbage and a potato dumpling

21

Oktoberfest Platter

The ultimate skillet which includes all of the favorites, roast pork loin, bratwurst and schnitzel, served over sauerkraut, red cabbage and a potato dumpling

24

Maple Glazed Center Cut Salmon

This all time favorite is baked to perfection, coated with our delicious maple glaze and finished in our artisan stone oven, served over fresh whipped potatoes and creamed spinach

23

Vienna Salad

11

Four different marinated salad variations topped with our homemade potato herb dressing

Add grilled chicken breast 4

Add grilled shrimp (4) 6