

ZUM GASTHAUS

MEALS INSPIRED BY GERMAN CLASSIC RECIPES AND MORE

*****ALL DINNERS ALREADY INCLUDE GERMAN PAN-FRIED POTATOES, AND FROM 11A-1P, YOUR CHOICE OF A SALAD OR A SOUP. REFER TO SIDES KEY TO SEE WHAT OTHER SIDES COME WITH YOUR MEAL*****
PAN-FRIED POTATOES CAN BE REPLACED WITH LARGE SIDE OF GERMAN POTATO SALAD FOR \$4

GRATUITY 8-10 people: 20% 11+ people: 25%

Please, no separate/individual checks for large groups; only evenly split checks.

JÄGERSCHNITZEL

9⁹⁵

Our schnitzel (German for "cutlet") is a tenderized pork loin cutlet that is breaded and then deep-fried golden brown. **With sauteed mushrooms cooked in our Jäger** (meaning "hunter") **sauce** (contains heavy whipping cream & butter). *Add Swiss Cheese on top for 1.00.*

REUBEN SANDWICH

7⁹⁵

Pastrami slices topped with homemade sauerkraut (with bacon) & Swiss Cheese, then served between two toasted slices of rye bread. This meal only includes pan-fried potatoes and either a soup or a salad.

IF YOUR MEAL HAS SIDES, THE SYMBOLS BELOW REPRESENT WHAT SIDES - ALONG WITH FRIED POTATOES - ARE INCLUDED.



SIDES KEY

P SWEET PEAS **N** EGG NOODLES **S** SAUERKRAUT WITH BACON **R** SWEET RED CABBAGE

No substitutions on sides please

SCHNITZEL

Our schnitzel (German for "cutlet") is a tenderized pork loin cutlet that is breaded and then deep-fried golden brown.

PLAIN & NO TOPPING 8.95 **N**

Simply called a Wienerschnitzel (German for "Viennese cutlet"). *Add Swiss Cheese on top for 1.00.*

Also available topping: Mild, homemade salsa made of bell peppers, tomatoes, and onions. *Add 1.00 for salsa. For both the salsa and Swiss Cheese topping, add 2.00.*

STEAK

Tenderized, lightly seasoned rib-eye steak cooked to your preference. Topped with sauteed mushrooms cooked in heavy whipping cream. **19.95** **P****N****R**

BEEF ROLL (1)

Cooked bacon and onions, then wrapped in a strip of beef from eye round. Topped with gravy made from the natural meat juices, paprika, other seasonings, and red wine. **8.95** **N**

GOULASH

Based on Hungarian classic. Cubed pieces of beef are stewed in their own natural juices and other seasonings. A gravy made from the natural meat juices, paprika, seasonings, and red wine is then poured on top of the meat. **8.95** **N**