



Pavilion Menu



Starters



Hungarian Goulash Soup with Spätzle \$12

This classic hearty soup is loaded with beef, potatoes & peppers with the bonus of spätzle

Loaded Bavarian Potato Soup \$9

with chunks of potato & bacon, finished with cheddar cheese & scallions



Giant 10 oz. imported Pretzel from Munich \$12

Measures 10 inches across, served with sweet and Düsseldorf-style mustard for dipping

- add warm craft beer cheese dip \$15

Three Potato Pancakes \$9

Served with applesauce & lingonberries



Kaesespätzle \$12

Tasty homemade German spätzle tossed with bacon, onions & Gruyere cheese, then baked

- add sliced brats \$15

Buffalo Chicken Wings \$16

(one dozen) Served mild (dry), medium (hot sauce) or hot (extra hot sauce) with bleu cheese dipping sauce & veggies



Caesar Salad \$8

- with grilled chicken \$11

Garden Salad \$8

with tomatoes, cucumbers, onions & croutons with your choice of dressing: white balsamic zinfandel, ranch or bleu cheese - with grilled chicken \$11



Creamy Smoked Gouda Macaroni & Cheese Bites \$14

Served with BBQ & churrasco dipping sauces

Bavarian Wurst Sampler Platter \$30

Bratwurst, knackwurst, krainerwurst & jalapeño cheddar bratwurst served with sauerkraut & homemade German potato salad



German Fries \$13

French fries topped with shredded sauerbraten, gravy & melted Gruyere cheese

Little Bavarians \$19

Eight mini pretzel slider rolls filled with sliced brats, Swiss cheese & bacon



Entrées

Lobster Roll MP - Lobster salad

made with mayo and served on a split-top hog dog bun, New England-style, with salt and vinegar chips



Beyond Bratwurst \$19

(Vegan, gluten free, vegetarian)



Bratwurst \$17 Snappy, short & plump sausage made from finely chopped pork & veal, highly seasoned

Krainerwurst \$17 Our premier smoked sausage made from beef & pork

Knackwurst \$17 - Snappy, short & plump sausage made from finely chopped pork & veal, highly seasoned



Jalapeño Cheddar Bratwurst \$18

Coarse-ground, lightly smoked and mixed with natural cheddar cheese and fresh jalapeño peppers

Frankfurters \$15

This popular favorite is made with pork & beef, plump and juicy with a mild well-rounded flavor



Chicken Schnitzel \$24

Breaded chicken cutlet with Champignon cream sauce



Sauerbraten \$29

Braised beef in a sweet & tangy gravy served with potato dumplings & red cabbage

Jäger Schnitzel \$27

Pan-seared (not breaded) veal cutlet demi glace with sliced mushrooms and chanterelles

Wiener Schnitzel \$25

Breaded, fried veal cutlet served with lingonberries & lemon



Desserts



Apfelstrudel \$9 The most famous dessert you must try - flaky pastry layers with apples, cinnamon, butter & sugar - a la mode \$10



Schwärzwäelder Kirschtorte \$9

Traditional Black Forest chocolate cake with cherries and whipped cream - a la mode \$10

Baron over the Alps \$11

vanilla ice cream with vodka & Oreo cookie crumbs



Vanilla or Chocolate Ice Cream \$8



Eisbaer - Vanilla ice cream with Bärenjäger honey liqueur \$11