



Pavilion Menu

Starters



Hungarian Goulash Soup with Spätzle

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

Loaded Bavarian Potato Soup

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



Giant 10 oz. imported Pretzel from Munich

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

- add warm craft beer cheese dip additional cost

Three Potato Pancakes

Served with applesauce & lingonberries



Kaesespätzle

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

- add sliced brats additional cost

Buffalo Chicken Wings

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



Bavarian Wurst Sampler Platter

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



German Fries

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

Little Bavarians

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



Entrées

Lobster Roll - Lobster salad

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



Beyond Bratwurst

(Vegan, gluten free, vegetarian)



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

Krainerwurst Our premier smoked sausage made from beef & pork

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



Jalapeño Cheddar Bratwurst

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

Frankfurters

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



Chicken Schnitzel

Breaded chicken cutlet with Champignon cream sauce



Sauerbraten

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

Jäger Schnitzel

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

Wiener Schnitzel

Breaded, fried veal cutlet served with lingonberries & lemon



Desserts



Apfelstrudel

The most famous dessert you must try - flaky pastry layers with apples, cinnamon, butter & sugar

- a la mode additional cost



Schwärzwäelder Kirschtorte

Traditional Black Forest chocolate cake with cherries and whipped cream

- a la mode

Baron over the Alps

vanilla ice cream with vodka & Oreo cookie crumbs



Vanilla or Chocolate Ice Cream



Eisbaer - Vanilla ice cream with Bärenjäger honey liqueur