



# Pavilion Menu

## Starters



### Hungarian Goulash Soup with Spätzle \$13

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

### Loaded Bavarian Potato Soup \$10

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



### Giant 10 oz. imported Pretzel from Munich \$13

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

- add warm craft beer cheese dip \$16

### Three Potato Pancakes \$10

Served with applesauce & lingonberries



### Kaesespätzle \$13

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

- add sliced brats \$15



### Buffalo Chicken Wings \$18

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



### Caesar Salad \$9

- with grilled chicken \$12

### Garden Salad \$9

with tomatoes, cucumbers, onions & croutons with your choice of dressing: white balsamic zinfandel, ranch or bleu cheese

- with grilled chicken \$12



### Creamy Smoked Gouda Macaroni & Cheese Bites \$15

Served with BBQ & churrasco dipping sauces

### Bavarian Wurst Sampler Platter \$33

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



### German Fries \$14

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

### Little Bavarians \$21

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 \$21

(Vegan, gluten free, vegetarian)



**Bratwurst \$19** Snappy, short & plump sausage made from finely chopped pork & veal, highly seasoned

**Krainerwurst \$19** Our premier smoked sausage made from beef & pork

**Knackwurst \$19** - Snappy, short & plump sausage made from finely chopped pork & veal, highly seasoned

### Jalapeño Cheddar Bratwurst \$20

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



### Frankfurters \$16.50

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

### Chicken Schnitzel \$26

Breaded chicken cutlet with Champignon cream sauce



### Sauerbraten \$32

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



### Jäger Schnitzel \$29

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

### Wiener Schnitzel \$27

Breaded, fried veal cutlet served with lingonberries & lemon



## Desserts



**Apfelstrudel \$10** The most famous dessert you must try – flaky pastry layers with apples, cinnamon, butter & sugar - a la mode \$11

### Baron over the Alps \$12

vanilla ice cream with vodka & Oreo cookie crumbs



**Vanilla or Chocolate Ice Cream \$9**



### Schwärzwäelder Kirschtorte \$10

Traditional Black Forest chocolate cake with cherries and whipped cream - a la mode \$11



**Eisbaer - Vanilla ice cream with Bärenjäger honey liqueur \$12**

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness. No split checks. 3.5% discount for cash purchases.