

Appetizers

Onion Strings

Horseradish cream 7

Bavarian Fondue

Smoked Gouda cheese, roasted vegetables, rye fries, garlic toast 9

Würstchen Sampler

Trio of sausages, roasted potatoes, Düsseldorf mustard, curry ketchup 9

Reuben Rolls

Crisp wontons stuffed with corned beef, Swiss & sauerkraut 8

Flammkuchen

Crispy flatbread with bacon, onions, crème fraîche, Parmesan cheese 7

German Meatballs

Pork and veal, lemon caper sauce, grilled bread 7

‘Twice Baked’ Potato Pancakes

Cheddar cheese, pepper bacon, chive sour cream 8

Soups

Chef’s Soup 5 Bavarian Bean 5

Baked French Onion 6

Precourse Salads

Mixed Greens Choice of dressing 4

Spinach Salad

With warm bacon dressing, egg, red onion, pickled beets 5

Gasthaus Salad

Butter lettuce with quartet of marinated salads 5

Black Forest Chop Salad

Ripe pears, berries, frisée & radicchio, blue cheese, pecans, Black Forest ham, honey Dijon dressing 7

Caesar Salad

A classic with fresh Parmesan 6

Chicken Caesar 8

Strawberry Chicken Salad

Balsamic grilled chicken, butter lettuce spinach, strawberries, almonds, crumbled goat cheese balsamic vinaigrette 8

Crab Cake Salad

Crispy crab cake, mixed greens, chopped tomato, avocado, cucumber, & onion, lemon-herb dressing 9

Haus Specialties

Gasthaus Platter

Rouladen, wiener schnitzel, smoked sausage, paired with sauerkraut, red cabbage, spätzle **25**

Sauerbraten

Tender beef, gingersnap sauce, sauerkraut, red cabbage, spätzle **23**

Sausage Variety Plate

Spicy Hungarian, Weissgerber smoked brat, knackwurst, sauerkraut, red cabbage & roasted potatoes **19**

Beef Rouladen

Beef rolls filled with Haus stuffing, red cabbage served with Yukon mashed **23**

Schweinhachsen

“Our famous pork shank!”
Roasted crisp, tender inside **26**

Wiener Schnitzel

Wisconsin veal, lightly breaded & pan-fried, spätzle, red cabbage **24**

Veal Ramona

Wiener schnitzel & crab cake stacked with roasted potatoes, sautéed spinach, Champagne hollandaise **26**

Veal Emmenthal

Wiener schnitzel baked with Black Forest ham & Emmenthaler cheese, red cabbage, roasted German potato salad **25**

Portobello Schnitzel

Panko breaded jumbo mushrooms, sherry reduction, lemon-thyme rice, sautéed asparagus **17**

Contemporary American

Stacked Filet Mignon

Twice-baked pancakes, crispy portobello mushroom, sautéed asparagus, sauce Béarnaise **29**

Grilled New York Strip

Sautéed mushrooms, Yukon mashed, roasted broccoli **26**

Wild Caught Salmon

Grilled & topped with balsamic glazed tomatoes & onions, lemon-thyme rice **24**

Pan-Seared Halibut

Sautéed asparagus & diced tomatoes tossed with white wine & Dijon mustard, paired with roasted potatoes **25**

Braised Lamb Shoulder

Boneless lamb, cooked in red wine, finished with oven dried tomatoes, fennel, wild mushrooms, spätzle Florentine **23**

Bone-In Pork Chop

Rubbed with brown sugar & crushed pink peppercorns, with apple mashed, orange-fennel slaw **22**

Garlic Herb Chicken

Pan-roasted, sweet pea mashed, caramelized beets, white wine pan sauce **23**



WEISSGERBER'S