

Appetizers

European Cheese plate ...\$14

- large enough for 2 -

a generous cuts of Emmentaler (Swiss), Gruyere (Swiss), Havarti with dill (Danish), Blue cheese (Danish), Smoked Gouda (Dutch), Brie (French), and Parmigiano Reggiano (Italian), served with black and green olives, red roasted peppers, parsley, baby dill pickle and white, wheat, or rye toast

German Pancakes ...\$7

onion potato pancakes served with applesauce

Bohemian Pancakes\$7

*garlic and marjoram potato pancakes topped with roasted sweet peppers
- add bacon and sauerkraut for \$2.50*

Rabbit Liver Pate ...\$6

a chunky rabbit liver pate mixed with prunes and cognac; served with white, wheat, or rye toast

Border Sampler ...\$6

*a sample of our house made German and Bohemian potato salads
(full description under "Sides")*

Schnitte Sandwich ...\$5

a French bread slice topped with bohemian potato salad, ham, sliced egg, pickle, roasted sweet pepper, and fresh parsley

Bavarian Wurstsalat ...\$5

chopped bologna marinated with onions and pepper in a light vinaigrette, served with a pickle and white, wheat, or rye toast

House made Soups

A daily selection of (please ask your server):

Liver Dumpling ...\$6

Sausage & Kraut ...\$6

Potato Mushroom ...\$5

Garlic with Croutons ...\$4

Salads

Munich Salad...\$10

mixed spring greens with sliced egg, artichokes, cucumbers, tomatoes, black olives, and croutons with balsamic vinaigrette dressing (add chicken breast for \$3.00)

Shepherd's Salad ...\$10

fresh tomatoes, cucumbers, red onions, and grated Blue cheese tossed in balsamic vinaigrette dressing (add chicken breast for \$3.00)

Caesar Salad ...\$9

chopped hearts of romaine, mixed with fresh Parmesan cheese, garlic croutons and Caesar dressing (add chicken breast for \$3.00)

Burgers & Sandwiches

our massive 10 oz. prime USDA beef burgers are cooked well, and served with lettuce, tomato, pickle, onion, and mayo, with your choice of cheese and bread/bun
cheeses available: Swiss, cheddar, blue cheese
bread/buns available: Kaiser sesame bun, marble rye bread

Reuben Sandwich ...\$12.5

8 layers of delicious corned beef with double serving of Swiss cheese, warm sauerkraut and Russian dressing; served on a marble rye bread with your choice of side

Black Forest Burger ...\$12.5

10 oz burger topped with apple wood bacon, sautéed mushrooms and your choice of cheese & side

Horseradish & Kraut Burger ...\$12.5

*10 oz burger topped with Swiss cheese, warm sauerkraut, pickles, and spicy horseradish mustard,
served on a marble rye bread with your choice of side (no lettuce, tomato, or onion)*

Jägerburger ...\$12.5

10 oz burger seasoned with Jägermeister liquor, served with your choice of cheese & side

Cheeseburger ...\$10

10 oz burger, served with your choice of cheese & side

Hamburger ...\$9

10 oz burger, served with your choice of side

Entrees

JägerHaus Plate ...\$39

- a great feast for two -

a sampling of our Bavarian pork chop, Wiener schnitzel, Bratwurst, and meatloaf, served with Spätzle, German and Bohemian potato salads, and red cabbage and sauerkraut

Radegast Schnitzel ...\$18

tenderized pork loin (2) wrapped in our garlic marjoram potato pancake dough and panfried to perfect crispiness; served with kraut, red cabbage, and your choice of side

Sauerbraten ...\$16

slow-cooked tender beef roast which is marinated for days in a light vinaigrette with onions and pepper;

served with creamy gravy, kraut, red cabbage, and either Spätzle (recommended) or french fries

Bavarian Pork Chop ...\$16

10 oz center cut tenderized pork chop seasoned with caraway seeds and roasted garlic; served with kraut, red cabbage, and your choice of side

Jäger Schnitzel ...\$15

tenderized pork loin (2) seasoned with our secret house blend and sauteed in a light cream mushroom sauce;

served with kraut, red cabbage, and either Spätzle (recommended) or french fries

Wiener Schnitzel....\$15

lightly breaded tenderized pork loin (2) seasoned with our secret house blend; served with kraut, red cabbage, and your choice of side

Chicken Schnitzel ...\$15

same as Wiener Schnitzel, but made with chicken breast (2); served with kraut, red cabbage, and your choice of side

Hungarian Goulash ... \$15

chunky beef stew in a rich, dark paprika sauce, served with Spätzle

Pork & Kraut Goulash ...\$15

pork stew with a cooked kraut in a light creamy paprika sauce, served with Spätzle

Passau Chicken ...\$15

chicken breast (2) sautéed in a white wine marjoram glaze; served with Spätzle, kraut, and red cabbage

Oktoberfest Meatloaf ...\$14

beer-flavored pork and beef meatloaf (2), served with kraut, red cabbage, baby dill pickle, and your choice of side

George's Chicken ...\$12.50

Low in carbs and high in protein - *grilled chicken breast (2) seasoned with marjoram and secret house blend, topped with ham, and your choice of cheese; served with cucumbers and tomatoes (no side!)*

Bratwurst Plate ...\$10

grilled Bratwurst served with Spätzle, kraut, and red cabbage

Spätzle Paradise ...\$10

a tripple portion of our house made chewy Spätzle, served crispy, with bacon bits, melted emmentaler cheese and a side of creamy mushroom sauce

Sides

Spätzle ...\$4.5 [\['spɛtslə\]](#)

small chewy German pasta dumplings

German Potato Salad ...\$4.5

*a sour salad made with sliced potatoes in a light vinaigrette & mustard glaze, with bacon crumbs:
served cold unless requested warm*

Bohemian Potato Salad ...\$4.5

a lightly sour and creamy salad made with cubed potatoes mixed with peas, carrots, root vegetables, pickles, eggs, and mayonnaise: served cold

Green Salad ...\$4.5

mixed spring greens with tomatoes and cucumbers, and balsamic vinaigrette

Sauerkraut ...\$4.5

cooked and seasoned with caraway seeds; can be served with red cabbage (1/2 each)

Red Cabbage ...\$4.5

with a hint of sweetness; can be served with sauerkraut (1/2 each)

French Fries ...\$3.5

A la Carte:

Bratwurst ...\$4 / Bacon (2) ...\$2.5 / Toast (2) ...\$1 / Sour cream ...\$0.5

Desserts

Palatchinka ...\$8

- large enough for 2 -

*crepe topped with fresh seasonal fruit, almonds, cinnamon, powdered sugar and chocolate sauce,
with whipped cream on the side*

Strudel & Ice cream ...\$6

*apple or blueberry/cream cheese strudel,
served with a scoop of French vanilla ice cream and whipped cream*

Black Forest Berries on Ice Cream ...\$6

*hot mix of forest berries layered over a scoop of French vanilla ice cream,
topped with our house made whipped cream, chocolate syrup and almonds*

German Chocolate Cake ...\$5

this moist cake filled with layers of rich chocolate and freshly shredded coconut is a must to try

Bread Pudding ...\$5

house made with apples, raisins, walnuts, cinnamon, and sweet brandy (served warm or cold)

Fruit Martini ...\$5

fresh seasonal fruit topped with whipped cream and almonds

German Liquor Ice Cream ...\$4

*two scoops of house made Jägermeister (herbal liquor) and/or Bärenjager (honey liquor) ice
creams*

Opera Torte ...\$4

layers of almond cake, mocha butter cream & espresso flavored ganache topped with chocolate

Sacher Torte ...\$4

*two layers of dry chocolate cake with a layer of apricot jam in the middle covered in a chocolate
crust*

Linzer Torte ...\$4

*Linzertorte originated in Linz, Austria and is very distinctive looking with its beautiful golden
brown crust, filled with ruby red preserves, with seeds intact, peeking through the pretty lattice
design.*