

DINNER

Appetizers

Bratwurst and Fries 8
 Shrimp and Vegetable Tempura..... 12
 Pork Potstickers – with teriyaki 9
 Pork Spring Rolls..... 9
 Fried Calamari – with smoked tomato and basil sauce 10
 Caprese Salad..... 8
 Goat cheese strudel with prosciutto ham..... 9
 Meat Pies – beef, cabbage, onion & cheese in pastry crust8

Salads

Gemischter Salad – cucumber, carrots, red cabbage, and German potato salad..... 6
 Beet Salad – with balsamic vinegar 6
 Wurst Salad..... 12
 Caesar Salad..... 8
 with chicken 12
 with shrimp 18
 House Salad – with mixed lettuce, tomatoes, and cucumbers..... 6
 Spinach Salad –with grilled chicken breast, boiled egg, bacon, and ginger dressing..... 14

Soups - 5

Red Pepper

Goulash

Meatball

Euro Bistrot Specialties

Served with your choice of spatzle (egg noodles), potato pancakes, sautéed potatoes, German potato salad, fries, rice, or vegetables

Wienerschnitzel – lightly breaded and pan-fried pork loin 22
 with chicken 22
 Jägerschnitzel – sautéed pork loin with mushrooms, onions, and bacon in a brown cream sauce 22
 with chicken 22
 Zwiebelroastbraten * – sautéed beef tenderloin served with fried onions..... 28
 Swedish Meatballs – served in a gravy with bacon, onions, and mushrooms..... 20
 Kassler Ripchen – smoked pork chops served with sauerkraut 24
 Sauerbraten * – marinated and braised beef in red wine sauce and vinegar..... 26
 Sausage Platter – bratwurst, knackwurst, baurenwurst, and sauerkraut..... 24
 Bauern Schmaus –smoked pork loin, bratwurst, knackwurst, and sauerkraut 24
 Rahmschnitzel – sautéed pork loin and mushrooms in a light cream sauce..... 22
 Paprika Schnitzel – pork loin, mushrooms, red pepper, ham, and onions in a paprika sauce..... 22
 Beef stroganoff..... 26
 Garlic Shrimp – sautéed shrimp and vegetables with garlic sauce 26
 Chicken Marsala – sautéed chicken breast with mushrooms in marsala wine 22
 Stuffed Cabbage – baked cabbage stuffed with ground beef and rice in a light tomato sauce..... 22
 Fish of the day 30
 Meatloaf – served with gravy 18

**This item may be served undercooked. Consuming raw or undercooked meats may increase your risk of foodborne illness.*

DINNER

Pasta

Penne Vegetable Pasta - vegetables, fresh herbs, and olive oil.....	16
Spaghetti with Sausage - bell peppers and onions in a tomato basil sauce with Italian sausage.....	18
Fettuccine Alfredo - homemade pasta served with alfredo sauce	16
with chicken	18
with shrimp	26
Penne Beef Thai - marinated beef tenderloin with mixed vegetables in a spicy Thai sauce	18
Rice Noodle Curry	18

Sides - 6

German Potato Salad	Red Cabbage	Sauerkraut
Potato Pancakes	Spaetzle	
French Fries	Sautéed Potatoes	Steamed Rice or Vegetables

Desserts - 6

Apple Strudel	Crème Brûlée
Cherry Strudel	Chocolate Mousse Cake
<i>Both served with vanilla ice cream</i>	Sinful Chocolate (flourless chocolate cake)

Drinks

Thai Iced Tea / Thai Iced Coffee	\$4.99
Soft Drink (Coke, Diet Coke, Sprite, Lemonade, Fanta, Tea, Ginger Ale)	\$2.99
Coffee, Espresso, Tea, Milk, or Juice	\$2.99
Sparkling Water	\$2.99
Cappuccino/ Latte	\$4.99
Root Beer Float	\$4.99

Red Wine: Gluhwine (Austrian hot mulled wine), Bauer Zweigelt (Austria), Trim Cabernet (CA), Mezzacorona Merlot (Italy), Hob Nob Pinot Noir (France)\$6.99—glass | \$30—bottle

White Wine: Bauer Gruner Veltliner (Austria), Pinot Grigio (Italy), Chardonnay (CA), Riesling (Germany), Sauvignon Blanc (CA)\$6.99—glass | \$30—bottle

Draught Beer: HB Lager, Paulaner Hefeweizen..... Liter—\$14.99 | 12 oz—\$6.99

Bottled Beers

Hopfen Konig Eggenberg Pils (Austria).....	\$5.99
Bitburger Pils (Germany).....	\$5.99
Miller Light	\$5.99
Weihenstephaner Kristal Weissbier (Germany)	\$7.99
Julies Echter Hefeweiss (Germany).....	\$7.99
Julies Echter Hefeweiss Dunkel (Germany)	\$7.99
Racer Five (IPA)	\$5.99
Non-Alcoholic Beer (Germany).....	\$5.99
Ayinger Dunkel.....	\$7.99
Ayinger Pils (Germany)	\$7.99
Weihenstephaner Korbinian Dunkel	\$7.99