

# BECK'S 21ST ANNUAL OKTOBERFEST

SEPTEMBER 20TH THROUGH OCTOBER 5TH

## SOUP

GERMAN SAUSAGE AND BEAN

CUP / BOWL

## APPETIZERS

### FRISCHE WALDPILZE

mushrooms sautéed with bacon in a garlic cream sauce  
over toasted batard

### KNODELN WURST

sautéed pierogies with caramelized onion & smoked  
sausage with housemade beer mustard

### BAVARIAN EGGROLL

bratwurst, smoked gouda, sauerkraut, served with  
housemade beer mustard

### GERMAN MAC & CHEESE

cheesy fresh spaetzle, smoked gouda, bratwurst

### BAVARIAN PRETZEL STICKS

served with smoked gouda cheese sauce &  
beer mustard

### KRABBENKUCHEN

german crab cakes with grilled bratwurst, crushed  
pretzels, caramelized onions & fresh herbs, beer mustard  
aioli drizzle

## ENTREES

entrees are served with mashed potatoes, spaetzle & braised red cabbage, gravy  
no substitutions

### STUFFED SCHNITZEL

breaded pork loin stuffed with caramelized apples &  
smoked gouda cheese, topped with mushroom & sour  
cream gravy

### WIENER SCHNITZEL

breaded and fried top round of veal, brown gravy

### JAGERSCHNITZEL

breaded and fried pork loin, mushroom & sour cream  
gravy

### SAUERBRATEN

red wine marinated eye round of beef, traditional  
German ginger gravy

### SCHWEINEHAXE

slow roasted pork shank, brown gravy

### BRATWURST & SMOKED SAUSAGE

locally sourced smoked sausage from Speers Meats,  
brown gravy, beer mustard

### SENF CREME KABELJAU

baked cod, delicate mustard crème, fresh dill

## DESSERTS

APPLE COBBLER

GERMAN CHOCOLATE CAKE