BECK'S LAND & SEA HOUSE
22nd annual

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SEPTEMBER OF Through

OCTOBER
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menu subject to change

APPETIZERS

SOUPS

German Sausage and Bean

CUP / BOWL

Bavarian Onion Soup

served bubbling hot with melted smoked gouda cheese, bavarian pretzel

KRABBENKUCHEN

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

FRISCHE WALDPILZE

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

BAVARIAN EGGROLL

bratwurst, smoked gouda, red cabbage, served with housemade beer mustard

GERMAN MAC & CHEESE

pan fried spaetzle, smoked gouda cheese sauce, caramelized onions, bratwurst

KNODELN WURST

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

BAVARIAN PRETZEL STICKS (3)

served with smoked gouda cheese sauce & beer mustard

BECK'S LAND & SEA HOUSE 22nd annual URtoberfest Authentic-German-Food

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

JAGERSCHNITZEL

breaded and fried pork loin, mushroom & sour cream gravy

SCHWEINEHAXE

slow braised pork shank, brown gravy

SENFCREME KABELJAU

baked cod, delicate mustard crème, fresh dill

menu subject to change

DESSERTS

APPLE COBBLER GERMAN CHOCOLATE CAKE

BERLIN CRABBAKE

jumbo crab, bratwurst, caramelized onions, topped with melted smoked Gouda

WIENER SCHNITZEL

breaded and fried top round of veal, brown gravy

SAUERBRATEN

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

BRATWURST & SMOKED SAUSAGE

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