



Since 1935

Welcome to the
Hofbrauhaus

1105 Main Street · West Springfield, MA · 01089 · hofbrauhaus.org

Dinner Menu

Presented With All Dinners

*our famous cheese spread, European olive mix, house salad,
rolls and butter, and appropriate vegetable and starch*

[Private Parties are our Specialty]

- Hours of Operation -

Dinner is served Tuesday through Thursday from 4:00p.m. until 9:00p.m.
Friday and Saturday from 4:00p.m. until 10:00p.m. and Sunday from 4p.m. until 8p.m.

Open for lunch Tuesday through Friday 11:30a.m. until 2:30p.m.

Sunday Brunch served 11AM until 2:30p.m. every Sunday,

Thanksgiving through Father's Day

CLOSED MONDAYS

- Relaxed dining is our emphasis, if in a hurry, please let us know -

APPETIZERS

Smoked Salmon Bruschetta

sliced salmon on ciabatta toast garnished with plum tomato and capers.....\$12

Classic Shrimp Cocktail

chilled jumbo shrimp served with lemon garnish and cocktail sauce\$12

Oysters Rockefeller

the classic favorite; baked oysters with spinach and pernod.....\$15

Down Under Spring Rolls

*delicate and crispy, filled with a crunchy vegetable blend and spiced ostrich,
with a ginger-soy dipping sauce.....\$9*

Smoked Trout Plate

sliced filet served over baby greens with horseradish cream and tomato garni\$10

Oyster Shooters

chilled oysters on the half shell with sliced shrimp, horseradish, cocktail sauce and citrus vodka ..\$4/each

BAVARIAN FAVORITES

The "Fab Four"

*2 pieces of each: beer battered shrimp, fried Camembert cheese, sauerkraut in backteig,
and crabmeat imperial.....\$14*

Beer Battered Shrimp

deep-fried and served with a fruit sauce..... \$11

Fried Camembert Cheese

served with a champagne mustard sauce..... \$8

Potato Pancakes

shredded potatoes and onions served with apple sauce and sour cream..... \$6

German Poppers (Sauerkraut in Backteig)

sauerkraut, corned beef, and imported cheese combined into delicious little deep-fried balls..... \$6

Assorted Bavarian Mini-Wurst

with weinkraut & grained mustard..... \$7

Hofbrauhaus Deviled Eggs

our own secret recipe..... \$6

BAVARIAN SPECIALTIES

Kassler Rippchen

*succulent bone-in applewood smoked loin pork chop, served with
German fried potatoes and weinkraut.....\$16 / \$21** *Single / Double*

Hofbrauhaus Schlacht Platte

*an applewood smoked pork chop, bratwurst, and knackwurst with
German potato salad and weinkraut.....\$22*

Jägerschnitzel

*thinly pounded veal sauteed in butter topped with a burgundy wine sauce
with imported wild mushrooms and carrots, served with red cabbage and spaetzle.....\$25*

Wiener Schnitzel

*“Vienna’s gift to the world” - a lightly breaded veal cutlet, served with
ligonberries, spaetzle, and red cabbage.....\$23*

Slow Roasted Pork Shank

this traditional Bavarian style shank is served with red cabbage and spaetzle.....\$23

Schnitzel Holstein

*lightly breaded veal cutlet pan-fried and topped with a sunny side egg
‘Holstein style’ served with red cabbage and spaetzle.....\$24*

Bratwurst/Knackwurst Plate (or one of each)

*both of these beauties are our secret recipe and made specially for us,
served with German potato salad and weinkraut.....\$12 / \$17** *Single / Double*

Beer Battered Shrimp

*our famous German beer battered jumbo shrimp served with fruit sauce,
rice, and vegetables.....\$23*

***These entrees are available in a 1/2 portion.**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN
YOUR PARTY HAS A FOOD ALLERGY.

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you
have certain medical conditions.

*Plate sharing charge of \$10 per person
For parties of 6 or more, a 20% gratuity will be added to the bill.*

ENTREES

Filet Mignon

bacon wrapped and grilled served with asparagus and mashed potatoes \$30
petite.....\$25

“Diane” - cooked tableside with a sauce of shallots, mushrooms, and stone ground mustard,
flambeed with Asbach brandy and finished with cream sherry demi-glaze and butter

or

“Au Poivre” - encrusted in black peppercorns, sauteed tableside with shallots
and flambeed with Asbach brandy and Cabernet Sauvignon,
finished with demi-glaze, butter, and a dollop of sour cream

.....\$35

Kobe Sirloin Tips

Wagyu beef flame-grilled and sliced served with mashed potatoes and roasted vegetables.....\$26

Red Wine Braised Short Ribs

cooked till fall off the bone tender with pureed cauliflower and roasted vegetables.....\$24

Lamb Chops

Single/Double

grilled double thick loin chops served with rice and haricoverts.....\$23 / \$28*

Pork Sirloin Steak

flame-grilled and topped with sauteed mushrooms, served with mashed potatoes and red cabbage.....\$21

Roast Duckling

crisp roasted half-duckling laced with raspberry reduction served with wild rice and red cabbage.....\$24

Chicken Kiev

breast of chicken filled with an herb cheese and garlic butter blend, pan-fried
then baked golden brown, served with rice and seasonal vegetables.....\$17 / \$22*

Chicken Mandirola

boneless chicken breast stuffed with mushrooms, sun-dried tomatoes,
spinach, and Gorgonzola napped with a marsala cream sauce served
with mashed potatoes and asparagus.....\$22

Wild Salmon

topped with shrimp, scallop, crab, and spinach stuffing with asparagus and rice.....\$24

Shrimp Curry

jumbo shrimp sauteed in butter, deglazed with white wine and tossed in a spicy madras
curry sauce with peppers, onions, and mushrooms over egg noodles.....\$18 / \$23*

Tuna Steak Nicoise

pan-seared to your liking, over sauteed baby spinach, haricot verts, red potatoes, capers and olives...\$25

King Crab

one full pound of split crab legs topped with breadcrumbs and butter
with asparagus and rice.....\$36