

Hofbräuhaus TAVERN MENU

served daily from open 'til close

APPETIZERS

Smoked Salmon Bruschetta

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

Classic Shrimp Cocktail

served with lemon wedge and cocktail sauce.....\$12

Oysters Rockefeller

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

German Poppers

a combination of sauerkraut, corned beef, and imported cheese in delicious little deepfried balls.... \$6

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 Filet

sliced filet served over baby field greens with horseradish cream and tomato garnish.....\$10

Oyster Shooters

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

Hofbrauhaus Deviled Eggs

our own secret recipe.... \$6

The "Fab Four"

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

Fried Camembert

served with our housemade champagne mustard sauce.... \$8

Potato Pancakes

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

Assorted Bavarian MiniWurst

with weinkraut and stoneground mustard.... \$7

SOUPS AND SALADS

Tri Colored Salad

a fresh mix of raddicchio, arugula and baby field greens, garnished with goat cheese and balsamic dressing.....\$9

Cesar

with our famous housemade dressing.....\$9

Bacon-Blue

mixed greens, crumbled bacon, red onion, Gorgonzola, with balsamic dressing.....\$9

Classic Goulash

a spicy and satisfying blend of pork, beef, and veal.... \$6

Soup of the Day

server will quote.....\$5

add to any salad:
grilled chicken \$3
grilled shrimp \$6
grilled salmon or tuna \$6

SANDWICHES & WRAPS (all served with housemade potato chips)

BURGERS

all burgers are hand formed and served with lettuce, tomato, pickle and our housemade potato chips

add \$1.00 for each additional topping: cheese, onions, mushrooms, and bacon

Angus Burger..... \$9

Venison Sausage Burger..... \$10

CrabCake Burger

housemade crabcake with red pepper remoulade.....\$12

Bratwurst or Knackwurst Sandwich

served on a roll with weinkraut and mustard..... \$8

Reuben

corned beef piled high on rye bread with sauerkraut, Swiss cheese, and Russian dressing..... \$9

Wienerschnitzel Sandwich

traditional..... \$10
"the works"..... \$13

Grilled Triple Decker

Chicken Club.....\$9

Slim Chicken Wrap

grilled chicken, roasted red peppers, goat cheese, and balsamic vinagrette..... \$9

The Cubano

grilled chicken and ham with melted gruyere served with chipotle-sundried tomato tapenade..... \$9

Joji's Italian Combo

ham, salami, provolone, red onion, pepperoncini with oil and vinegar on a ciabatta bread..... \$9

Grilled Tuna Steak Club

with a wasabi-lime mayo.... \$10

ENTREES add soup of the day or house salad for \$3

Chicken Kiev

breast of chicken filled with an herb, cheese and garlic butter blend, pan-fried then baked golden brown, served with rice and vegetables.....\$13

Beer Battered Shrimp

served with rice and vegetable.....\$15

Calamari Mandirola

flash fried and sauteed with hot cherry peppers, red onions, and capers over baby field greens.....\$10

Lamb Chop

grilled double thick loin chop served with rice and haricoverts..... \$20

Hunter Platter

grilled venison sausage and petite filet mignon, wild rice and red cabbage.....\$20

Winter Platter

petite filet mignon and beer battered shrimp, garlic mashed potatoes and vegetables.....\$20

Beer Battered Bratwurst

served with weinkraut and german potato salad.....full portion \$14
half portion \$11

Traditional Fish n' Chips

served with coleslaw.....\$10

Red Wine Braised Short Ribs

cooked til fall off the bone tender with pureed cauliflower and roasted vegetables..... \$17

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.....\$14

King Crab

half a pound of split crab legs topped with seasoned breadcrumbs and butter, served with rice and vegetable.....\$18

WienerSchnitzel or Schnitzel Holstein

served with red cabbage and spaetzle.....\$17

Kassler Rippchen

bone-in applewood smoked loin pork chop, with german fried potatoes and weinkraut.....\$13