



About Helga's German Restaurant

Step into the romantic 'Old World' of the Rhineland river valley in Germany. Experience the enchantment of quaint small towns, vineyards, and farmlands as far as the eye can see, while majestic medieval castles stand grandly in the distance. Absorb the delicious aromas of hearty, savoury food being lovingly prepared in family kitchens wafting through open windows.



*Herbert Huber; Executive Chef
Berta Huber; Founder
Helga Huber; Proprietor*

Welcome to Helga's German Restaurant and Deli. Experience authentic German home-style food and drinks, served with a side of "Old World" charm.

Helga's was created in 1989 as a mother-daughter venture with a small, four-table restaurant. After spending their childhood in Germany, siblings Herbert and Helga have continued the tradition of their mother, Berta. Today, Helga's has expanded but has not departed from its humble beginnings and has continued gathering a large loyal following of wonderful customers. Helga, Herbert, and family maintain a warm and friendly environment where you can sit down to an authentic and delicious home-style German meal with family and friends.

In the true spirit of a family-owned restaurant, Helga and Herbert are directly involved in ensuring the satisfaction of each and every one of their customers. Please do not hesitate to ask for either Helga or Herbert or approach them when you see them in the restaurant. They are happy to offer menu or deli suggestions, or even take a moment to just stop by and chat with you in German or English.

Welcome and we look forward to seeing you again soon!

**"YOU ARE NEVER AN INTERRUPTION TO OUR
WORK!**

YOU ARE THE PURPOSE OF IT!"

"PROSIT"



Appetizers

Potato Pancakes with Apple Sauce

Oma's recipe from the Old Country made with potatoes, diced onions, and a hint of nutmeg. Served with apple sauce. 7.49

Pfalzer Pretzel for Two

Two pretzels made from scratch served with select deli meats and cheeses, and garnished with German style mustard and zesty pickle spears. 17

Bratwurst Sampler

Smoked, Veal, and Beer bratwurst (half of each) sliced and served with curry ketchup, German style mustard, and a toasted pretzel roll. 9.49

Helga's Large Soft Pretzel

Made from scratch and served warm with a side of German style mustard and a zesty pickle spear. 4 Add fresh from our deli cold cuts. 6

Schnitzel Fingers

Spicy hot breaded strips of tender pork that are deep fried and served with two dipping sauces. 8.49

Helga's Flamm Kuchen

German Pizza. Your choice of three styles: **Westphalian** with smoked ham, cheese and onions. **Reuben** with corned beef, sauerkraut, and Swiss cheese. **Krautburger** with sauerkraut, seasoned ground beef, and cheese 11.49

Bier Brat Sliders.

Two full size bier bratwurst sliced and charbroiled over live coals, served on four mini pretzel rolls and a side of fries. 11.49



What Is A Schnitzel?

A traditional schnitzel is a boneless meat usually made from pork, chicken or veal, thinned with a meat tenderizer, coated with flour, beaten eggs, bread crumbs, and then fried. Since then, the Germans have created many different styles of schnitzel, some breaded and some not. Below you will have a choice of three styles popular in our family's region of Germany.

Choose your Meat and Style

Pork or Chicken. 18.

Veal. 25.

Rahm or Jäger style add 3.

***Traditional Schnitzel** Your choice of Pork, Chicken, or Veal, pounded thin then coated with flour, beaten eggs, and our homemade bread crumbs. Fried until golden brown. Served with a side of brown sauce and a lemon wedge.

Add two slices of melted Swiss cheese for a real treat. Add 2.

Recommended Sides: red cabbage and spätzle.

***Rahm Schnitzel** Add 3.

Your choice of Pork, Chicken, or Veal: breaded or floured, then fried and topped with our chef's made-to-order sauce using rich cream, mushrooms, and our brown sauce to create a creamy mushroom delicacy.

Recommended Sides: sautéed squash and fries.

***Jäger Schnitzel** Add 3.

Your choice of Pork, Chicken, or Veal, breaded or floured, then fried and topped with the chef's signature Hunter's sauce made from our house brown sauce, diced sweet red peppers, and red wine. Your schnitzel is then topped with the sauce, golden onions, and sautéed mushrooms.

Recommended Sides: vegetable of the week and spätzle.

All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Vegetable of the Day

Red Cabbage

Sauerkraut

Stewed Mushrooms

Sautéed Squash

Grilled Tomato with Cheese

Seasonal Salad

Fries

Spätzle (German egg noodle with brown sauce)

Spätzle (Fried with butter and garlic)

Rice

Pan-Fried potatoes

Kroketten (fried potato dumplings)

German Style Potato Salad

* = Smaller Portions Available



Traditional Selections from our family's Rheinland Home

*Rouladen "Pfalzischer Art"

Certified Angus choice beef thinly sliced, traditionally seasoned, and wrapped around onions, bacon, and a pickle. Served braised in a brown sauce. 22

Recommended Sides: Pan fried spätzle and red cabbage.

Berta's Pork Roast

Succulent all natural boneless pork loin sprinkled with fresh garlic cloves, hand rubbed with ground caraway and then braised in our brown sauce. 20

Recommended Sides: Spätzle and sauerkraut.

*The Bratwurst Dinner

Smoked (with pork and beef) **Veal** (with pork and veal) **Bier** (with Fat Tire Bier, pork, veal and black pepper)

Your choice of two all natural bratwurst charbroiled over live coals. 16

Recommended Sides: Potato salad and sauerkraut.

Beef Sauerbraten

Marinated, certified Angus choice beef roast served in a sweet and sour brown sauce. 21

Recommended Sides: Krokettten and red cabbage.

Vegetarian Plate

Choose any four side dish combinations to create your own vegetarian feast. One potato pancake and a side of applesauce are included. 17

Chef's Catch

Please ask the wait staff for this month's selection. Market Price

Recommended Sides: Fries and salad of the week.

Rheinland Platter

A sampler extraordinaire. Helga's breaded schnitzel, a floured Jäger schnitzel covered with mushrooms and golden onions and a traditional Veal bratwurst. 24

Recommended Sides: Fried spätzle and sauerkraut.

All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Vegetable of the Day

Red Cabbage

Sauerkraut

Stewed Mushrooms

Sautéed Squash

Grilled Tomato with Cheese

Seasonal Salad

Fries

Spätzle (German egg noodle with brown sauce)

Spätzle (Fried with butter and garlic)

Rice

Pan-Fried potatoes

Krokettten (fried potato dumplings)

German Style Potato Salad

* = Smaller Portions Available



Charbroiled Over Live Coals

Health department warning. Eating raw or undercooked foods may cause illness.

*Beef Steak Jäger Art

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak served with a Hunter's sauce and topped with mushrooms and golden onions. 25

*Rump Steak "Ebertsheim"

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak topped with herb butter and golden onions. 25

*Lamb Loin Chops

Four New Zealand lamb T bone chops seared over live coals and served Jäger style; topped with mushrooms and golden onions. 25

Oktoberfest Main Course Selections

All Oktoberfest entrees include your choice of soup or salad and are served with Helga's potato salad and sauerkraut. Side substitutions add 1.50

Smoked Ham Shank Dinner

Large smoked ham shank prepared using our mother's original old world recipe. Served with Helga's potato salad and sauerkraut. 22

Kassler Ripchen Dinner

Two center cut pork chops marinated in salt brine; smoked and seasoned with pickling spices. Dip this in our homemade spicy mustard for a great flavor. Served with Helga's potato salad and sauerkraut. 19

Duck Ludwig Dinner

A half crisped young duck partially de boned and finished over live coals. Served with sides of potato salad and red cabbage. 25

Oktoberfest sampler

Kassler Ripchen, bier bratwurst and a pork Jäger schnitzel topped with our house mushrooms and golden fried onions. Served with sides of Helga's potato salad and sauerkraut. 24

All entrées include a choice of two side dishes

Vegetable of the Day

Red Cabbage

Sauerkraut

Stewed Mushrooms

Sautéed Squash

Grilled Tomato with Cheese

Seasonal Salad

Fries

Spätzle (German egg noodle with brown sauce)

Spätzle (Fried with butter and garlic)

Rice

Pan-Fried potatoes

Kroketten (fried potato dumplings)

German Style Potato Salad



Dessert "Nachtisch"

All Strudels are Baked Fresh In-House

Cheese cakes by Helga's

Original German Cheese Cake 6

Apple Streusel Cheese Cake 7.50

Cheese Cake with Seasonal Fruit 7.50

Whole cheese cakes available

Strudels by Helga's

Apple Strudel 6

Cherry Strudel 6

Seasonal Strudel 6

Whole strudels available

We'll make any dessert à la Mode for 1.50 extra

Two scoops of ice cream 3.30



Specialty Drinks

Full Bar & Mixed Drinks now available

Apfel Korn

Our homemade apple liquor
3 oz. shots. 4.20

Specialty Iced Tea ½ liter.

All natural green tea. 3.75
Refills 2.10

Cola Weiss ½ liter

A glass of wheat bier and Cola
Very popular in Germany. 6.50

Soft Drinks (Free refills) 3.60

Pepsi	Diet Pepsi
Orange	Lemonade
Mist	Ginger ale
Mountain Dew	Dr. Pepper.

Radler ½ liter

A refreshing half liter mug of Lager
bier mixed with Sprite. 6.30

Spezi ½ liter

A blend of Cola and orange sodas,
served in a half liter mug. 4.20

German Mineral Water

Imported from Germany. Naturally
carbonated bottled water. 4.20

Malz Bier

A malt type soda popular with
many children in Germany. 4.20

Wein Schorle ½ liter

A white or red wine cooler served in
a half liter mug with club soda or
Sprite over ice. 8

Other Beverages. 3.60

Iced Tea (free refills)
Coffee (free refills)
Hot Apple Cider.
Assorted Hot Teas.
Hot Chocolate.
Apple or Orange Juice 16.oz.
Milk 16.oz

Full Bar & Mixed Drinks

Check out our beverage menu
Located on your table



Special Events at Helga's

Tuesday: One free apple strudel with the purchase of two full-size dinner entrées.

Wednesday: All you can eat pork schnitzel, all day. Ask your server for details.

Thursday: Kids eat free. Purchase a full-size dinner entrée and receive one young people's meal for your child. Limit one free child's meal per adult entrée. Dine-in only.

Friday: The last Friday of every month is Band Night! Join us for live music and dancing!

Join Helga's "Prosit Club" Earn points towards free food and drinks. Be advised of special events and offers today. Please ask your server for details.

Full service catering available visit

www.helgadel.com

for more information