



Summer Menu



Summer Salad Sampler

Our three seasonal salads served "German style" together on a large oval plate. Please ask your server for this week's salad line-up. 8.

Fritzel Wings basket

Four duck wing drumettes wrapped in a crispy golden brown coating deep fried and served with seasoned kale and fries plus two dipping sauces. 12.

Schnitzel Salad (your choice of chicken or pork)

Breaded schnitzel served over a large bed of mixed field greens with your choice of our homemade dressings. 14.

*Corn fritter basket

A traditional sweet and savory snack made of sweet corn and batter served with a side of our house ranch dressing. 7.

Summer Main Course Options

Rosemary Chicken

Tender chicken breast lightly brushed with our Rosemary infused olive oil and finished over live coals. 15. Includes your choice of two side dishes.

Arctic Char Plate

From the cold waters of Iceland (6.oz.) char fillet broiled over live coals and seasoned with our lemon garlic butter. 16. Add an extra fillet. 8. Includes your choice of two side dishes.

Kohlrabi Jäger Bowl

Your choice of pork or chicken Jäger schnitzel served soup style with kohlrabi spaghetti and mushrooms. 15

Seasonal Sides

Champagne Mimosas
Corn fritters

Fizzy German
Lipton sweet green citrus tea

Sides

Please ask your server about our fresh seasonal salads

Vegetable of the Day
Red Cabbage
Sauerkraut
Stewed Mushrooms
Sautéed Squash
Grilled Tomato with Cheese

Fries
Spätzle (German egg noodle with brown sauce)
Spätzle (Fried with butter and garlic)
Rice
Pan-Fried potatoes
Kroketten (fried potato dumplings)