

Chef's Specialties

Roasted Salmon with Mustard Pretzel Crumble
Chesapeake Chicken Schnitzel
Sauerkraut & Kielbasa
Shrimp & Grits
Lager Braised Short Ribs & Sweet Potato Dumplings
Mac & Cheese with Pretzel Crust
Mashed Potatoes with Caramelized Shallot Butter
Beef Frankfurters with Sweet & Sour Beans
Fried Brussel Sprouts & Apples

Salads & Appetizers

Beer & Cheese Dip with Fresh Pretzels
Parfait Bowl
German Potato Salad
Gurkensalat (Cucumber Salad with Creamy Dill Dressing)
Red Cabbage & Bean Salad
Shrimp Pasta Salad

Chilled Seafood

Smoked Salmon
Peel & Eat Shrimp Cocktail
Fresh Shucked Oysters*

Complimentary

Champagne, Mimosas, Bellinis, Sangria,
Soft Drinks, Coffee, Tea, Juices

Breakfast

French Toast
Scrambled Eggs
Applewood Smoked Bacon
Maple Breakfast Sausage
Home Fries

Waffle Bar

Made-to-Order Omelets

Bavarian Carving Station

Whole Roasted Chickens
Black Forest Smoked Ham
Prime Rib
Assortment Of Grilled Sausages

Desserts

Crème Brûlée
Gingerbread Cookies
Black Forest Brownies
German Chocolate Cup Cakes
Swiss Cake Roll Roulades
Chocolate Stout Pudding
Bread Pudding
German Apple Cake

\$65 Per Person

**Each month, join us as we feature culinary delights
from different areas around the world.
Plus, always live jazz while you dine!**

Next month: Italian-American

