

Oktoberfest



Dinner Features

Jaeger Hestbraten

A pair of wood grilled 4 oz. New York strip steaks, smothered with a “hunter” brown sauce of bacon, mushroom and onions, finished with fried onion straws. Served with spaetzle and braised red cabbage.

\$19.59

Weiner Schnitzel

Breaded, seared center cut pork loin cutlet with lemon and butter. Served with spaetzle and braised red cabbage.

\$15.99

Austrian Goulash

Savory beef tips braised in a paprika tomato sauce until fall-apart tender, Served over homemade spaetzle.

\$14.99

Walldorff Ale Bratwurst Dinner

A pair of our own custom bratwurst made fresh from Tom’s Market. Beer poached and wood grilled. Served with Bavarian Sauerkraut and warm German potato salad.

\$13.99

Caramel Apple Tart

Custard caramel and apple filled tart with caramel sauce and whipped cream.

\$5.99

Warm Pumpkin Bundt Cake

A warm bundt cake with a spiced cream cheese filling, topped with caramel sauce and whipped cream

\$5.99