

# Oktoberfest



## From The Brewhouse

We'll have several seasonal brews rotating in and out this month – ask your server for current selections!

### Jaeger Rostbraten

A pair of wood grilled 4 oz. New York strip steaks, smothered with a “hunter” brown sauce of bacon, mushroom and onions, finished with onion straws. Served with spaetzle and braised red cabbage.  
\$21.99

### Sauerbraten

Beef tips marinated in red wine and vinegar, braised fork tender with carrots, celery and onion, finished with a pan sauce of its own juices. Served with spaetzle and braised red cabbage.  
\$19.99

### Weiner Schnitzel

Breaded, seared center cut pork loin cutlet with lemon. Served with spaetzle and braised red cabbage.  
\$17.99

### Austrian Goulash

Savory beef tips braised in a paprika tomato sauce until fall-apart tender. Served over homemade spaetzle.  
\$15.99

### Walldorff Ale Bratwurst

Our own custom brat made fresh from Tom's Market, beer poached then wood grilled. Served with sauerkraut and ale mustard beside warm German potato salad.  
\$12.99



### Pumpkin Swirl Cheesecake

Topped with a drizzle of caramel sauce.  
\$5.99

### Apple Crumble Skillet

Warm spiced apple filling topped with crumble and a drizzle of crème anglaise.  
Plain...\$5.99 With ice cream... \$7.99