



# Edelweiss

## Sunday Lunch Menu



### APPETIZERS:

**SOUP DU JOUR** Cup \$3.75 / Bowl \$4.95  
**DINNER SALAD** \$4.25  
**WEINBERG SCHNECKEN** (Escargots) \$9.25  
**CRAB CAKES** with Mango pepper slaw and a citrus Aioli \$9.25  
**TINTENFISCH RINGE** Calamari rings and citrus aioli \$9.95  
**COCONUT SHRIMP** With Ginger Marmalade \$8.95

2 people, or as a meal:  
**SAMPLER PLATE** - Shrimp Cocktail, Coconut Shrimp, Smoked Salmon, Prosciutto Ham & Bratwurst \$14.95  
**KARTOFFEL PFANNKUCHEN PLATTER.**  
(4 each) Build your own potato pancakes with sides of crème fraiche, smoked salmon, smoked trout, caviar, capers, and red onions. \$14.95

### ON THE LIGHTER SIDE

**Summer Berry Salad** - Fruit, berries, scallions, and nuts tossed with mixed greens and topped with a light raspberry vinaigrette \$9.95.  
add cup of soup +\$3, add grilled chicken +\$3

**Cobb Salad** - Diced chicken, ham, bacon, tomato, avocado, cheese, and hard boiled eggs over fresh salad with our house vinaigrette. \$11.00

**Chicken Waldorf Salad** - Homemade chicken salad over avocado, served with fresh fruit, and mixed greens. \$10.50, add cup of soup +\$3

**Grilled Chicken Breast** - Served with a honey-mustard sauce and fresh fruit. \$9.50

### OTHER FAVORITES:

**Bayrisches Holzbrett** - A combination platter of German meats and cheeses, served with mustard and rye bread. \$14.95

**Bauern Omelet** - Farmer style omelet filled with vegetables, bacon, onions, and potatoes. Served with soup or assorted German salads. \$10.95

**Quiche du Jour** - Our daily quiche served with a cup of soup or assorted German salads \$10.25

## GERMAN AND CONTINENTAL

**Wienerschnitzel** - Breaded, boneless cutlet, sautéed and served with an assorted German salad or fresh vegetables and fried potatoes. Veal \$11.50 Pork \$10.25

**Zigeunerschnitzel** - Breaded boneless pork cutlet sautéed and topped with a lively sauce of tomatoes, mushrooms, onions & bell peppers, served with fried potatoes and fresh vegetables. \$10.50

**Rahmschnitzel** – Breaded boneless pork cutlet sautéed and served with a mushroom cream sauce, house spätzle and fresh vegetables. \$11.00

**Jägerschnitzel** – Pork medallions sautéed and served in a rich hunter's mushroom sauce, with house spätzle and fresh vegetables. \$10.25 Breaded \$10.50

**Cordon Blue-** Breaded, boneless cutlet, sautéed and topped with ham & Swiss cheese, and served with fresh vegetables. Chicken (rice)\$10.75, Veal (fried potatoes) \$12.00

**Sauerbraten** - Bavarian style marinated beef in a sweet-sour sauce, served with red cabbage and bacon potato dumpling. \$10.50

**Flammkuchen** – Traditional of Alsace, a thin pizza-like crust topped with apples, mushrooms onions, and bacon with a sour cream sauce. Served with assorted German salads. \$10.75

**Baked Brie en Croûte**– Baked with prosciutto ham, Bavarian ham, and imported brie cheese. Served with fresh fruit and cranberry sauce. \$10.25

**Bratwurst** - Grilled German style veal sausage (Choice of one or two) with mushroom sauce, sauerkraut and fried potatoes. 1x \$8.25 2x \$9.95

**Edelweiss Platte** - A combination plate of sautéed Jägerschnitzel, veal cordon blue, filet Madeira, with fresh vegetables, potatoes, rice & house Spätzle. \$15.50

**Filet Mignon 'Madeira'**- A tender filet steak grilled & wrapped in bacon served with Madeira sauce, fried potatoes & fresh vegetables. \$16.50

**Baked Crabmeat Sandwich**– Fresh crabmeat salad, topped with tomatoes and melted Swiss cheese on an open face Kaiser roll, served with assorted German salads. Whole \$11.50 Half \$10.25



All entrees are served with our German brötchen & butter.

Please request separate tickets before placing your order.

For separate checks, or parties of 6 or more, an 18% service charge will be added.

