



Edelweiss

Sunday Lunch Menu

APPETIZERS:

SOUP DU JOUR Cup \$4.25 / Bowl \$5.25

DINNER SALAD \$4.95

WEINBERG SCHNECKEN (Escargots) \$10.25

CRAB CAKES with Mango pepper slaw and a citrus Aioli \$10.75

TINTENFISCH RINGE Calamari rings and citrus aioli \$10.75

COCONUT SHRIMP With Ginger Marmalade \$9.50

2 people, or as a meal:

SAMPLER PLATE ~ Shrimp Cocktail, Coconut Shrimp, Smoked Salmon, Prosciutto Ham & Bratwurst \$16.50

KARTOFFEL PFANNKUCHEN PLATTER.

(4 each) Build your own potato pancakes with sides of crème fraiche, smoked salmon, smoked trout, caviar, capers, and red onions. \$16.50

ON THE LIGHTER SIDE

Summer Berry Salad ~ Fruit, berries, scallions, and nuts tossed with mixed greens and topped with a light raspberry vinaigrette \$10.50
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. \$12.25

Chicken Waldorf Salad– Homemade chicken salad over avocado, served with fresh fruit, and mixed greens. \$11.50, add cup of soup +\$3

Cashew Crusted Chicken—Two breasts with a golden cashew crust and a side of lingonberry preserves served with fresh fruit. \$11.25

German Spinach Salad – Baby spinach, fresh mushrooms, egg, sliced turkey, Swiss cheese, bacon, red onions, and tomatoes with an apple vinaigrette. \$10.50

OTHER FAVORITES:

Bauern Omelet– Farmer style omelet filled with vegetables, bacon, onions, and potatoes. Served with soup or assorted German salads. \$11.50

Quiche du Jour– Our daily quiche served with a cup of soup or assorted German salads \$11.50

GERMAN AND CONTINENTAL

Wienerschnitzel ~ Breaded, boneless cutlet, sautéed and served with an assorted German salad or fresh vegetables and fried potatoes. Veal \$12.50 Pork \$11.50

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. \$11.75

Rahmschnitzel – Breaded boneless pork cutlet sautéed and served with a mushroom cream sauce, house spätzle and fresh vegetables. \$12.25

Jägerschnitzel – Pork medallions sautéed and served in a rich hunter's mushroom sauce, with house spätzle and fresh vegetables. \$11.25 Breaded \$11.95

Cordon Blue- Breaded, boneless cutlet, sautéed and topped with ham & Swiss cheese, and served with fresh vegetables. Chicken (rice)\$12.00, Veal (fried potatoes) \$12.95

Sauerbraten ~ Bavarian style marinated beef in a sweet-sour sauce, served with red cabbage and bacon potato dumpling. \$11.75

Flammkuchen – Traditional of Alsace, a thin pizza-like crust topped with apples, onions, mushrooms, nuts, and bacon with a sour cream sauce served with an assorted German salad. \$11.95

Baked Brie en Croûte— Baked with prosciutto ham, Bavarian ham, and imported brie cheese. Served with fresh fruit and cranberry sauce. \$11.95

Bratwurst - Grilled German style veal sausage (Choice of one or two) with mushroom sauce, sauerkraut and fried potatoes. 1x \$9.95 2x \$11.75

Edelweiss Platte ~ A combination plate of sautéed Jägerschnitzel, veal cordon blue, filet Madeira, with fresh vegetables, potatoes, rice & house Spätzle. \$16.25

Filet Mignon 'Madeira'- A tender filet steak grilled & wrapped in bacon served with Madeira sauce, fried potatoes & fresh vegetables. \$16.95

Baked Crabmeat Sandwich— Lump crab salad, grilled peppers, avocado, and tomatoes topped with melted Swiss cheese on an open face Kaiser roll, served with an assorted German salad. Whole \$12.75 Half \$10.95



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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.

