

~ Schnitzel ~


Schnitzel "Wiener Art": original breaded pork	23
Schnitzel Champignon: breaded & topped with sautéed mushrooms and sauce béarnaise	26
Rahm Schnitzel: pan seared with a light mushroom cream sauce	26
Schnitzel Parmigiana: breaded and baked with tomato sauce and cheese	26
Schnitzel Cordon Bleu: stuffed with Black forest ham and Swiss cheese	26
Jägerschnitzel: breaded, topped with a bacon, ham, mushrooms, onions, cranberry red wine demi-glace	26
Schnitzel Oscar: breaded, topped with crabmeat, baby shrimps, prawn asparagus and sauce béarnaise	29

Have chicken instead of pork: add \$ 2

Above served with red cabbage, carrots, broccoli and cauliflower and your choice Spätzle, French fries, rice or roasted baby potatoes.





~ Homemade Spätzle~

All Spätzle dishes are served in a "pfandl" with a vegetable garnish





Original Pinzgauer Kasnocken: Swiss cheese, blue cheese, parmesan with onions and herbs	22
Schinkenspätzle: Black Forest ham, onions & cheese in a light cream sauce	22
Jägerspätzle: bacon, herbs, ham, mushrooms, onions and parmesan in a cream sauce	23
 Primavera: fresh vegetables of the day with a tomato or cream sauce	20
Krautnocken: bacon, smoked pork loin, onions, garlic, sauerkraut	22

Prices do not include taxes and gratuity. Thank you. Steuern und Trinkgeld im Preis nicht inbegriffen. Danke


~ Fish & Seafood ~

 Rocky Mountain Trout “Sinclair”: stuffed with baby shrimps & herb butter	\$\$\$ 27
 BC Salmon Filet: poached or grilled, topped with sauce béarnaise	26
 Salmon Champignon: served with sautéed mushrooms and sauce béarnaise	27
Whiskey Prawns: with herbs in a whiskey cream sauce	27
 Halibut Filet: pan seared to perfection with garlic herb butter	26

~ Steaks ~

 Steak Naturelle: 8 oz. Top sirloin grilled to your liking	26
Old Salzburg Steak: bacon, mushrooms, ham, onions in a cranberry red wine sauce	29
Pepper Steak Madagascar: covered in a green peppercorn sauce	29
 Steak Champignon: topped with fresh sautéed mushrooms and sauce béarnaise	29
 Steak & Prawns: our surf & turf with garlic prawns	32
 Steak Neptune: crabmeat, baby shrimps, prawn, asparagus & sauce béarnaise	33





Above served with red cabbage, carrots, broccoli and cauliflower and your choice of Spätzle, French fries, rice or roasted baby potatoes.

 **Gluten free** **Vegetarian** 



Food allergies? Please let us know prior to ordering!

A 15% Gratuity will be added for groups of 8 or more.

~ Lean Choices ~

		\$\$\$
	Halibut filet: pan seared served with garden fresh vegetables	26
	Grilled Salmon filet: served with garden fresh vegetables	25
 	Hot Vegetable Plate: a selection of fresh seasonal vegetables	20

~ Salad Entrées ~

	Classic Caesar Salad	9
 	Garden Salad	9
 	Mediterranean Salad: Artichoke, purple onions, olives & feta cheese	12
	Bauern Salad: topped warm crispy potatoes, onions, bacon in a light vinaigrette	12
	Neptune Salad: Smoked salmon, crab meat and baby shrimp	14
	Add a tender grilled chicken breast	10
	Add a grilled Salmon filet	10
	Add a pan seared Halibut filet	10
	Add a grilled 8 oz Sirloin Steak	12
	Add grilled smoked pork loin	12
	Add a 5 prawns	12
	Add a breaded pork schnitzel	10
	Add a Bratwurst	8

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