

Oktoberfest 2017

Dinner Menu

Appetizers

***Wild Mushroom Crepes** – three crepes, filled with wild mushrooms & parmesan cheese, topped with a white wine cream sauce

\$8

***Baked Brie** topped with a pecan port cranberry glaze, served with fruit and bread

\$9

Trio of Sausages – grilled Patak fingerling knackwurst, bratwurst and kielbasa sausages on a bed of homemade sauerkraut, served with a pretzel & whole grain mustard

Regular size \$9

“For sharing at the table” \$16

***Oven Baked Soft Pretzels** – served with beer cheese dip & honey whole grain mustard

\$9

City Café Crab Cake – lump crab cake, sautéed golden brown and served with creamy grain mustard Remoulade

\$9

Salads

*** House Salad** – mixed baby greens, with cucumbers, carrots & fresh tomatoes

\$6

*** Café Caesar Salad** – romaine hearts, tossed with a classic caesar dressing, parmesan cheese and croutons

\$7

Add to above salads: grilled or blackened: Chicken OR Salmon

\$5

Kale & Grilled Chicken OR Grilled Salmon Chopped Salad – grilled chicken breast tossed with fresh kale, grapes, dried cranberries, candied pecans, goat cheese and champagne vinaigrette

\$11

Soups

Goulash Soup

Cup **\$4** Bowl **\$6**

Small House Salad with Entree

\$3

Soup of the Day

Cup **\$4** Bowl **\$6**

Small Caesar Salad with Entree

\$3

City Café German Entrées

Classic Wiener Schnitzel – pan-fried, breaded veal cutlet, garnished with fresh lemon, served with mashed potatoes and vegetables

\$15

Jäger Schnitzel – pan-fried, breaded veal cutlet, topped with a red wine mushroom sauce, served with mashed potatoes and vegetables

\$16

Zigeuner Schnitzel – pan-fried, breaded pork cutlet, topped with a zesty tomato sauce with bacon, mushrooms, pearl onions, bell peppers and paprika, served with mashed potatoes and vegetables

\$17

Holsteiner Schnitzel – pan-fried breaded pork cutlet, topped with a fried egg, served with mashed potatoes and vegetables

\$16

Peppercorn Pork Schnitzel – pan-fried breaded pork cutlet, served with green peppercorn sauce, mashed potatoes and vegetables

\$15

Grilled Sample Platter – 4 oz filet mignon, bratwurst and chicken, served with herb garlic butter, mashed potatoes and sauerkraut

\$20

Chicken Schnitzel – pan-fried breaded chicken breast, served with a white wine cream sauce, mashed potatoes and vegetables

\$16

Peppercorn Chicken Schnitzel – pan-fried breaded chicken breast, served with green peppercorn sauce, mashed potatoes and vegetables

\$16

Heidelberg Chicken Schnitzel – pan-fried breaded chicken breast covered with melted brie cheese and topped with lingonberry sauce, served with mashed potatoes and vegetables

\$17

German Meatloaf – pork and beef meatloaf, topped with red wine mushroom sauce, served with mashed potatoes, red cabbage and caramelized apples

\$17

Schweinebraten – braised pork loin, in an onion and mustard pan gravy, served with potato dumplings and homemade sauerkraut

\$16

Schweins Haxe – slow roasted pork shank, topped with a red wine mushroom sauce, served on a bed of homemade sauerkraut, with a side of potato dumplings and grain mustard

(ONLY AVAILABLE ON FRIDAY AND SATURDAY, AND QUANTITIES ARE LIMITED)\$27

Café Sausage Trio – grilled Patak knackwurst, bratwurst and kielbasa sausages on a bed of homemade sauerkraut, topped with port demi-glace served with whole grain mustard and mashed potatoes

\$17

Jäger Spätzle – spätzle sautéed with ham, bacon, mushrooms and onions tossed in a creamy riesling cheese sauce

\$16

***Farmer's Wife Spätzle** – spätzle sautéed with eggs, onions, tomatoes and mushrooms tossed in a light cream sauce and topped with cheese

\$15

Rindsroulade – beef rolls, stuffed with onions, pickles and bacon, served with potato dumplings, red cabbage and caramelized apples

\$18

Sauerbraten – marinated beef, braised and served with a rich pan gravy,
potato dumplings and red cabbage

\$17

Pork Tenderloin – with green peppercorn sauce, on a bed of spätzle, with a side
of vegetables

\$18

Potato & Sausage Skillet – home fried potatoes with onions, tomatoes,
peppers, leek, caraway seeds, bacon and sausages,
mixed cheese, topped with a fried egg

\$16

Beef Liver – with sautéed onions, apples, mashed potatoes and vegetables

\$18

Beef Stroganoff – strips of beef sautéed with onions and mushrooms and a rich
brown sauce with sour cream, served with spätzle

\$17

****Zwiebelrostbraten** – 12 oz. pan seared Ribeye, topped with sautéed pickles
and onions and a red wine mushroom sauce, served with mashed potatoes
and vegetables

\$25

Grilled Cobia – topped with creamy mustard sauce, rice and vegetables

\$17

City Café & Bakery Favorite Dishes

Pecan Grouper – pecan crusted grouper, with a honey dijon glaze,
served with rice and vegetables

\$16

Roasted Salmon – Alaskan salmon, topped with cucumber dill sour cream,
served with rice and vegetables

\$18

City Café Crab Cakes – two lump crab cakes, sautéed golden brown, served
with a grain mustard remoulade, mashed potatoes and vegetables

\$17

****Filet Au Poivre** – 8 oz. peppercorn crusted center cut filet, topped with a red
wine mushroom sauce, served with mashed potatoes and vegetables

\$28

Additional Side Dishes

Mashed Potatoes, Rice Pilaf, Potato Salad, Buttered Spätzle, Vegetable Medley,
Red Cabbage, Homemade Sauerkraut, Caramelized Apples, German Potato
Dumplings (2)

\$4.00

*Denotes Vegetarian Dishes

**Temperature Options of Red Meat:

Rare – bright pink center, pinkish exterior

Medium Rare – Very pink center, slightly brown exterior

Medium – Light pink center, outer exterior brown

Medium Well – No pink

Well – Uniformly brown throughout

(Please note: Well done red meat can be tough)

Please allow us to add a service charge of 10% to all TO GO orders.
Please allow us to add a gratuity of 20% to all parties of seven or more.

There is a \$5.00 split plate charge.