

RATHSKELLER BIERGARTEN MENU

Appetizers

Hot Wurst Platte (for 2-4).....\$17.95

A sampling of Bratwurst, Bockwurst, Kielbasse and German Wieners served with our homemade sauerkraut and red cabbage. Served with German mustards for dipping.

Rathskeller Appetizer Combo (for 2-4).....\$16.95

A chance to try our tasty deep fried appetizers on one platter! 3 Chicken Cordon Bleu Fingers, 3 Cajun Chicken Poppers, 4 Brat 'n Kraut Balls and 2 Jalapeno Corn Bread Hush Puppies served with an array of sauces.

Loaded French Fries.....\$10.50

Our tasty seasoned steak fries topped with melted cheddar & Monterey Jack cheese, bacon, sour cream, and sliced green onions.

Chicken Cordon Bleu Fingers..... \$10.95

Chicken breast wrapped in ham and Swiss cheese then fried to golden perfection. Served with honey mustard sauce.

Grilled Portabella Mushroom.....\$11.50

Giant Portabella marinated in balsamic vinaigrette then slow grilled for extra flavor. Served with sautéed fresh spinach, diced tomatoes and Dijon mayonnaise dipping sauce.

Brat 'n Kraut Balls.....\$10.95

A delicious combination of beef, sausage, bratwurst, sauerkraut, onions, and seasonings deep-fried in tasty breading. Served with three unique sauces for dipping pleasure.

Pesto French Bread.....\$8.50

Tasty Asiago French baguette brushed with fresh homemade green pesto. Topped with provolone and parmesan cheese then oven baked until crispy. (Add Marinara Sauce.... \$1.25)

Shrimp Cocktail.....\$12.95

Tasty Gulf shrimp steamed in beer and seasonings, chilled and served with zesty homemade cocktail sauce.

Chips & Salsa or Nacho Cheese.....\$5.95

Warm multi-colored corn chips served with spicy salsa or nacho style cheese sauce.

Homemade Scrapple.....\$3.75

Chex mix with all the good stuff. Great with bier!

Asiago French Bread Pizza

Roasted Veggie Pizza..... \$8.95

Grilled onions, mixed peppers, portabella mushrooms, artichoke hearts, zucchini, yellow squash, eggplant, spinach and sun dried tomatoes atop Asiago French bread. Topped with sun dried tomato pesto, garlic herb feta, provolone and parmesan cheese. (Sorry no ingredient deletions can be made)

Cold Appetizer Sampler (for 2-4).....\$16.95

A variety platter of beef summer sausage, smoked pork tenderloin, German pate', and imported cheese; served with crackers, old world breads and of course spicy mustard.

Stuffed Mushrooms.....\$10.95

Sautéed mushroom caps filled with cream cheese, bacon bits, chives and seasonings. Topped with melted provolone and parmesan cheese. A Rathskeller favorite!

Baked Brie.....\$12.95

Rich and flavorful imported Danish brie topped with buttered toasted almonds and drizzled with Chambord raspberry sauce. Served with apples, grapes, and fresh breads.

Spinach Artichoke Dip.....\$9.95

A delicious four-cheese blend with spinach, artichoke hearts, and seasonings. Served with warm multi-colored corn chips.

Onion Dill Bread with Herbs & Melted Provolone.\$9.95

A flavorful bread brushed with olive oil, fresh garlic, and herbs then topped with provolone and fresh parmesan cheese and baked to crisp perfection. Served with Ranch dipping sauce.

Cajun Chicken Poppers.....\$10.95

If you're a fan of poppers...we make ours from scratch with authentic Mexican jalapeno peppers, specially seasoned cream cheese and Cajun chicken. Crispy fried in spicy breading and served with cool Creole mayonnaise dipping sauce.

Southwestern Corn Bread.....\$9.95

Grilled homemade corn bread topped with fresh salsa, cheddar jack cheese, and sliced jalapenos. Spicy, spicy!!!! (Great with grilled Cajun Chicken.....\$4.50)

Chippers & Dippers.....\$11.50

Can't decide?? Try them all! Our homemade chunky garden salsa, nacho cheese sauce and spinach artichoke dip served with warm multi-colored corn chips.

Warm Soft Pretzel.....\$3.00

Our famous Rathskeller soft pretzel served with homemade cheese sauce or spicy German mustard.

Classic French Bread Pizza.....\$8.95

A zesty combination of sausage, ground beef, pepperoni, onions, green peppers, mushrooms, and black olives atop Asiago French bread. Topped with melted provolone cheese. (Sorry no ingredient deletions can be made)

Soups & Salads

Rathskeller Salat.....\$7.95
Our house salad of mixed greens and colorful fresh salad toppings with your choice of homemade dressing.
(Grilled Chicken.....\$4.50 Cheddar/Jack cheese....\$1.50)

Caesar Salad.....\$11.50
Crisp romaine lettuce, tomatoes, sliced mushrooms and red onions tossed with our delicious homemade dressing and homemade croutons.
Add Grilled Chicken....\$4.50
Add Cajun Grilled Sirloin Steak.....\$5.50
Add Grilled Yellowfin Tuna.....\$5.50

Chef Salad.....\$11.50
A generous lettuce salad topped with julienne sliced turkey, ham, hard boiled egg, cheese, and assorted fresh vegetables. Served with your choice of homemade dressing.

Wurst Salat.....\$11.50
Marinated German luncheon meats atop mixed greens garnished with vegetables, assorted cheese, hard-boiled egg, and homemade croutons.

Greek Salad.....\$11.50
A heaping salad of romaine lettuce, fresh spinach, Kalamata olives, grilled portabella mushrooms, onions, eggplant & zucchini; then topped with pine nuts and garlic herb feta cheese. Tossed with balsamic vinaigrette.
Add Grilled Chicken Breast.....\$4.50

Spinach Salad.....\$14.50
Fresh leaves of spinach topped with bacon, cheese, tomatoes, mushrooms and hard-boiled egg. Served with our delicious hot bacon dressing.
Add Grilled Chicken Breast.....\$4.50

Salads available with Ranch, Fat Free Ranch, French, Fat Free French, Thousand Island, Bleu Cheese, Hot Bacon, Honey Mustard, Poppyseed, Balsamic Vinaigrette, Raspberry Vinaigrette or House Parmesan Vinaigrette dressings

Specialty Sandwiches

German Bratwurst.....\$9.50
A classic authentic weiss (white) brat, beer steamed and grilled. Served on crusty pretzel roll and topped with our delicious sauerkraut.

Grilled Chicken Breast.....10.50
Available regular, Cajun, or lemon pepper served on Kaiser roll. (add cheese \$1.50)

Pork Tenderloin.....\$11.50
Center cut pork loin cutlet available either deep-fried in our delicious breading or char-grilled with special seasonings. Served on Kaiser roll. (add cheese \$1.25)

Cajun Chicken Tamarillo.....\$10.50
Our tasty Cajun grilled chicken breast combined with a spicy blend of cream cheese, jalapenos, pimentos, and seasonings all rolled up into a grilled flour tortilla.
(Deluxe: lettuce, diced tomatoes and cheddar/jack cheese for \$2.00)

Frikadelle.....\$11.50
Rathskeller's version of a German hamburger?? Very tasty concoction of ground beef, pork, and German wurst grilled to order and served on a Kaiser roll.
(add cheese \$1.50)

BBQ Pork Loin.....\$10.95
Lean grilled pork tenderloin warmed in our homemade teriyaki BBQ sauce served on a Kaiser roll.

Grilled Ahi Sandwich.....\$13.95
Center cut 8 oz. Ahi tuna steak char-grilled with your choice of regular, lemon pepper or Cajun spice. Served on a toasted Kaiser roll. (Add cheese.... \$1.50)

Spicy Santa Fe Chicken.....\$10.95
Tender chicken breast marinated in olive oil, jalapeno juice, and hot sauce. Grilled to perfection and topped with salsa, jalapenos and cheddar jack cheese. One tasty sammich!!

Specialty Sandwiches are served with Potato Chips. Steak Fries or German Potato Salad.

Desserts

German Chocolate Cheesecake.....\$6.50
A rich decadent chocolate cheesecake with Oreo cookie crust and a traditional German pecan, coconut, and fudge topping.

Homemade Cheesecake.....\$5.95
Available with blueberries or cherries

Apple Strudel alamode.....\$7.50
Tart apples, walnuts and golden raisins with a hint of cinnamon in a flaky crust served with vanilla sauce

Black Forest Cake.....\$6.95
Moist black chocolate cake topped with a delicious whipped white butter frosting.

Snicker's Ice Cream Pie.....\$6.95
Pecan Praline ice cream with a ground Snicker bar center and Oreo cookie crust and topped with whipped cream, hot fudge, and caramel.

Rathskeller Bread Pudding.....\$6.95
Delicious white chocolate and red raspberry bread pudding served with vanilla sauce and Chambord raspberry sauce.

Sacher Torte.....\$6.95
Rich layered chocolate raspberry cake served with Chambord raspberry sauce

Fruit Sherbet.....\$4.50
Raspberry or Orange

Ice Cream.....\$4.50
Vanilla, chocolate, or pecan praline