

Starters and Light Selections

Jumbo Gulf Shrimps -or- Jumbo Lump Crabmeat Martini \$9.95

***Gulf Oysters** (*seasonal item*) (6)on the half shell \$6.95

Our Smoked Salmon *scandia* dill mustard \$ 7.5 ...add potato pancakes \$9.75

Black Lip Mussels with herbs, cream and riesling \$8.00

"pepper pot" – tomatoes, onions, red chillis steamed in weiss bier \$8.00

German Auswahl Platter selection of grilled nuernberger, cervelat, smoked salmon,
imported cheese & select cold cuts \$14.00

Sausage Appetizer -

Bratwurst, Bauernwurst, Weisswurst, Kolbasa, *pair of* Frankfurters, Nuernbergers
german rye bread & mustard, served as an appetizer *each* \$5.

Country Fried Chicken Filet Basket fries & honey mustard \$7.50

Genuine Bavarian Giant Pretzel three dipping sauces \$5.95

German Potato Pancakes sour cream & applesauce \$5.50

Seasoned Fries Basket three dipping sauces \$4.75

Spätzle in house made german pasta topped with grated emmenthaler cheese

Schwarzwald tossed with blackforrest ham, mushrooms, cream and herbs \$ 9.75

Kaese Spätzle blended with cream and emmenthaler cheese \$8.00

Gemüse Spätzle sautéed peppers, mushroom, asparagus, tomato, herbs, garlic \$ 8.75

...add shrimp \$11.50

...add chicken \$ 9.75

Original Swiss Cheese Fondue

served with french bread and seasonal apples

for two or more \$ 8. /per person add a shot of kirsch +\$3.00

Soups & Salads

Creamy Potato Soup \$ 4. **Hungarian Goulash Soup** hearty beef /vegetable soup \$ 5.

Swiss Salad carrot, white cabbage, cucumber salads with mixed greens vinaigrette \$ 5.

Artichoke Hearts & Fresh Mushrooms creamy dressing \$ 7.

***Classic Caesar Salad** tossed in our own classic dressing, parmesan \$ 6.

Kurt's Original B.L.T romaine, tomato, apple wood smoked bacon, & sweet onion \$ 6.5

Meridian Salad field greens artichoke, peppers, sweet onions, olives, tomatoes, feta & basil vinaigrette \$ 7.5

... add to any salad

grilled salmon \$8. chicken tenders \$6 five steamed giant shrimps \$8. lump crabmeat \$8.

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Kurt's Premium Steaks

please select from one side dish

*Our Exclusive Beef Filet "Edelweiss"

served in the fondue bourguignon fashion with six unique dipping sauces 6oz \$22.

*Aged Angus New York Strip Steak

classic herb butter 14oz \$26.

*Schwabian Roastbraten pan fried ribeye steak topped with fried onions & spätzle \$22.

*Cowboy Steak 22oz

bone in rib eye steak \$36.

*Ribeye Steak 12oz

\$19.

*Lamb Rack "Anglaise"

rosemary au jus \$24.

Compliment Any Hand Cut Steak with one of the following

Fried Cold Water Lobster Tail \$18.

Lump Crabmeat, sauce béarnaise \$8

Blue Cheese crusted \$3.

Au Poivre peppercorn crusted, flambé table side \$3.

Seafood

*Twin 5-6oz Fried Cold Water Tails

honey mustard & drawn butter \$24.

*Tuna Steak

four peppercorn crusted - cooked medium/citrus butter \$19.

*Baked Salmon filet L'Alsace

wrapped in bacon, with sauerkraut/lemon butter \$18.

*Finest Mountain Rainbow Trout

charbroiled/butter sauce \$14.

Sides

\$3.50 each

German **Potato Salad**

creamy dill **Cucumber Salad**

fried sweet **Onions**

french green **Beans**

Steamed **Asparagus**

riesling **Sauerkraut**

sautéed **Spinach**

wine braised **Red Cabbage**

chefs **Potato**

French Fries

Spätzle

baked **Potato**

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Vreny's Specialties

all schnitzels cut from your choice : primal veal, pork loin or poultry

*Traditional Wienerschnitzel

lightly breaded veal cutlet, lemon butter sauce \$19.75

Pork schnitzel \$ 14. **Chicken** schnitzel \$ 13 'a la Holstein (*fried egg and anchovies*) ... \$2.

*Schweizerschnitzel

Veal wienerschnitzel enhanced with blackforest ham & emmenthaler \$21.

Pork schnitzel \$ 15.25 **Chicken** schnitzel \$14.25

*Jaegerschnitzel

Veal wienerschnitzel & an assortment of mushrooms, burgundy wine sauce \$24.

Pork schnitzel \$15.50 **Chicken** schnitzel \$14.50

***Roasted Schweinehaxe** slow roasted pork shank with braised sauerkraut \$24.

*Zuercher Kalbsgeschnetzeltes

pieces of veal & mushrooms in a creamy wine sauce over rösti \$21.

*Rinds Roullade

braised rolled beef steak filled with onions, bacon & pickles/ red cabbage \$16.

*Kassler Ripchen

cured and smoked pork chop, sauerkraut and chef's potatoes \$12.

Above Entrees Include One Side Item

Sausages & Kassler Ripchen Platters

select from **Bratwurst - Bauernwurst - Weisswurst - Kolbasa**
pair of **Frankfurters - Nuernbergers**

served with Sauerkraut, German Potatoes Salad & Fried Sweet Onions \$12. *for two*
sausages additional sausages . . . add \$5.00 per sausage

One Sausage with One Kassler Ripchen \$15.75

kassler ripchen- cured/smoked pork chop

Sandwiches - with seasoned fries

Vreny's Ruben Sandwich

steamed corned beef piled high on rye, sauerkraut, emmenthaler cheese / bistro sauce \$ 9.5

Blackforest Ham and Emmenthaler Cheese

on rye with german mustard \$8.5

Wiener Chickenschnitzel on rye bread /butter pickle slices, lettuce & tomato \$ 9.5

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS