

City Cafe & Bakery

Oktoberfest 2011

Dinner Menu

Executive Chef Mari G. Dunn

Appetizers

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

\$7.95

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

\$8.95

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

Regular size \$9.45

“For sharing at the table” \$15.95

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

\$7.95

Smoked Liverwurst – served with a sliced pretzel roll, tomatoes and pickles

\$7.95

Creamy Herring – in dill sauce, served with lemons, capers, onions, pretzel roll

\$8.95

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

\$8.95

Salads

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

\$5.95

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

\$6.95

Add to above salads: grilled or blackened

Chicken OR Salmon

\$5.00

Soups

Goulash Soup

Cup **\$3.25** Bowl **\$4.25**

Small House Salad with Entree

\$2.75

Soup of the Day

Cup **\$2.95** Bowl **\$3.95**

Small Caesar Salad with Entree

\$2.75

Additional Side Dishes

Mashed Potatoes, Mixed Vegetables, Rice Pilaf, Potato Salad, Buttered Spatzle, Red Cabbage, Homemade Sauerkraut, Caramelized Apples or German Potato Dumplings (2)

\$3.00

City Café German Entrées

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

\$12.95

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

\$14.95

Veal Roulade – veal cutlet, rolled & stuffed with mushrooms and creamed spinach, sautéed golden brown, served horseradish sour cream, mashed potatoes and vegetables

\$14.95

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

\$16.95

Pumpkinseed Crusted Pork Schnitzel – pan-fried pork loin cutlet, topped with a tomato-caper sauce, served with mashed potatoes and homemade sauerkraut

\$15.95

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

\$14.95

Smoked Pork Chop – braised smoked pork chop topped with a warm horseradish cream sauce, served with red cabbage and potato dumplings

\$16.95

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

\$18.95

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

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

\$13.95

Jaeger Spatzle – spatzle sautéed with ham, bacon, mushrooms and onions tossed in a creamy riesling cheese sauce

\$13.95

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

\$11.95

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

\$16.95

Wheel Bratwurst – Patak Nurnberger bratwurst, served with whole grain mustard, mashed potatoes and homemade sauerkraut

\$15.95

Schlacht Platte – Butcher's Platter – assorted Patak cold cuts, headcheese, tomatoes, pickles, grain mustard and Pretzel Bread

\$13.95

Szegediner Goulash Stew – Hungarian beef and pork stew, cooked with mild sauerkraut, topped with spatzle, served with a small house salad of your choice

\$14.95

Trout with Almonds – fresh water trout with an almond crust, pan fried and served with lemon-sweet pickle tarter sauce, rice and vegetables

\$16.95

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

\$17.95

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

\$16.95

****Zwiebelrostbraten** – 10 oz. pan seared Ribeye, topped with a red wine mushroom sauce, sautéed pickles and onions, served with mashed potatoes and vegetables

\$19.95

City Café & Bakery Favorite Dishes

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

\$15.95

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

\$15.95

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

\$15.95

****Ribeye** – hand carved 10 oz. ribeye, with a peppercorn & sherry cream sauce, served with mashed potatoes and vegetables

\$17.95

****Filet Au Poivre** – two 4 oz. peppercorn crusted beef tenderloins, topped with a port demi glaze, served with mashed potatoes and vegetables

\$19.95

***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)