

Please Note Menu Prices are a cash discount, there will be a 4% charge added to your bill when paying by credit card.

Appetizers

	Cash	Credit
Soup du Jour	Market Price	
French Onion Soup	\$12.95	\$13.47
Mesclun Salad with balsamic vinaigrette	\$11.95	\$12.43
Trio of Salads potato salad, cucumber salad, mesclun salad	\$11.95	\$12.43
Arugula & Endive Salad with apples, walnuts and roquefort cheese	\$13.95	\$14.51
Celery Root with red beet salad	\$14.95	\$15.54
Kale Salad with pecans, chick peas, dried cranberries, bacon and shaved parmesan cheese	\$13.95	\$14.51
Venison Wild Boar Sausage with sweet potatoes and red cabbage	\$21.95	\$22.83
Assorted Cheese Plate	\$21.95	\$22.85
Mussels in white wine sauce	\$19.95	\$20.85
Nadine's Shrimp Cocktail served with Nadine's signature creamy pink cocktail sauce	\$15.95	\$16.59
Herring with sour cream and onions	\$13.95	\$14.51
Foie Gras Terrine with dried cherry chutney	\$28.95	\$30.11
Escargot with garlic herb butter	\$14.95	\$15.59
Pierogi with sauerkraut	\$13.95	\$14.50
Grilled Kreiner Sausage with warm lentils	\$13.95	\$14.51
Hot Pretzel with mustard sauce	\$8.95	\$9.31

Weekly Specials

Monday

	Cash	Credit
Beef Bourguignon served with spätzle	\$28.95	\$30.11

Tuesday

Rindsrouladen beef roll stuffed with pickles, onions and bacon served with mashed potatoes and vegetables	\$29.95	\$31.15
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Wednesday

Cassoulet bean stew with garlic sausage, duck and pork	\$29.95	\$31.15
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Thursday

Roasted Pork Shoulder oven roasted pork shoulder with sauerkraut and potatoes	\$25.95	\$27.03
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Friday

Bouillabaisse codfish, mussels, shrimp, clams and scallops	\$31.95	\$33.25
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Saturday

Beef Goulash served with spätzle	\$28.95	\$30.00
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Sunday

Chicken Cordon Bleu served with mashed potatoes and vegetables	\$27.95	\$29.07
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Side Dishes

	Cash	Credit
Mashed Potatoes	\$7.00	\$7.28
French Green Beans	\$9.00	\$9.36
Shaved Brussel Sprouts	\$9.00	\$9.36
French Fries	\$7.00	\$7.28
Spätzle	\$9.00	\$9.36

Nadine's



Entrées

Split Plate Charge \$6.00 cash \$6.24 credit

	Cash	Credit
Scallops and Shrimp Provencal with rice and peas	\$29.95	\$31.15
Salmon Filet with white beans and haricots verts in a white wine sauce	\$26.95	\$28.03
Sautéed Cod served with creamy lentils and green beans	\$26.95	\$28.03
Pan Seared Duck Breast in a mandarin orange reduction, served with green beans and sweet potatoes	\$38.95	\$40.51
½ Oven Roasted Chicken with natural gravy and french fries	\$24.95	\$25.54
Jägerschnitzel breaded pork or chicken with a brown mushroom sauce, served with red cabbage and spätzle	\$27.95	\$29.07
Wienerschnitzel breaded pork or chicken with chilled cucumber salad and potato salad	\$25.95	\$26.99
Add A la Holstein	\$7.00	\$7.28
Trio of Sausages weisswurst, Kreiner, bratwurst with sauerkraut	\$23.95	\$24.94
Sauerbraten with spätzle and red cabbage	\$29.95	\$31.15
Butchers Plate smoked pork, weisswurst, frankfurter, bratwurst, sauerkraut, boiled potatoes	\$28.95	\$30.11
Pan Seared Sirloin Steak with choice of peppercorn, red wine or roquefort sauce	\$36.95	\$38.97
Medallion of Venison with peppercorn sauce, spätzle and red cabbage	\$42.95	\$44.66
Hamburger	\$16.95	\$17.63
Spätzle Mac and Cheese flour and egg noodles with carmalized onions, swiss and American cheese	\$18.59	\$19.71
Add		
Mixed Vegetables	\$9.00	\$9.36
Chicken	\$10.00	\$10.40
Shrimp	\$12.00	\$12.48
Nadine's Vegan Platter chef's daily selection	\$24.95	\$25.94

Pasta

Seafood Ravioli basil dough stuffed with shrimp, lobster and scallops in a vodka cream sauce	\$28.95	\$30.11
Spaghetti with shrimp, tomato and basil	\$27.95	\$9.07

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
If you have any concerns regarding food allergies, please consult owner, manager, chef or our service staff.

Desserts

	Cash	Credit
Apricot , Chocolate or Nutella Crepe with Vanilla Ice Cream	\$12.95	\$13.47
Warm Apple Strudel with Whipped Cream	\$12.95	\$13.47
French Chocolate Mousse Cake	\$12.95	\$13.47
Linzer Tarte	\$12.95	\$13.47
Peach Melba	\$12.95	\$13.47
Creme Brulee	\$12.95	\$13.47
Black Forest Cake	\$12.95	\$13.47
Lava Cake	\$12.95	\$13.47
Ice Cream or Sorbet	\$12.95	\$13.47
Assorted Cheese Plate	\$21.95	\$22.85



Draft Beers

	1/2 Liter		Liter	
	Cash	Credit	Cash	Credit
Spaten OktoberFest, Germany	\$9.00	\$9.36	\$16.00	\$16.64
Weihestephan Weissbier	\$9.00	\$9.36	\$16.00	\$16.64
Stiegl Salzburg, Austria	\$9.00	\$9.36	\$16.00	\$16.64
Hofbraü Lager, Germany	\$9.00	\$9.36	\$16.00	\$16.64
Beer of the Month	\$9.00	\$9.36	\$16.00	\$16.64
Budweiser	\$6.50	\$6.76	\$13.00	\$13.52
Becks Non-Alcoholic Bottle (12oz Bottle)	\$6.00	Cash	\$6.24	Credit

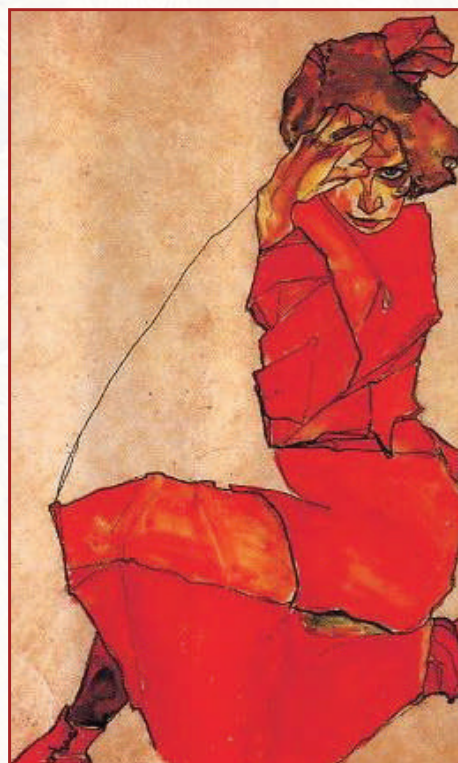
Specialty Cocktails

	Cash	Credit
Edelweiss Spritzer	\$15.00	\$15.60
Elderberry Flower, Gruner Vetliner White Wine, Club Soda, Ice and a twist of Lemon		
Saint Stephen	\$15.00	\$15.60
St. Germain, 7up, Chambord, Vodka and fresh lime		
Stirred Sour	\$15.00	\$15.60
Bourbon, Limoncello, Orange, Bitters and Cherry		
Violette Wild		
Mountain Flower	\$15.00	\$15.60
Violett Liquor, Vodka and pineapple Juice		
Red Stag Meister	\$15.00	\$15.60
Jim Beam Red Stag, Jagermeister, Cranberry Juice, Cassis and a twist		
Nadine's Cosmo	\$15.00	\$15.60
Citron Vodka, Cranberry Juice, Lime Juice, Triple Sec with a Twist		

	Cash	Credit
Cork Screw	\$15.00	\$15.60
White rum, dry vermouth, peach schnapps, orange juice with fresh mint		
Peartini	\$15.00	\$15.60
Pear Vodka, Dry Vermouth with a Lime		
Old Fashion	\$15.00	\$15.60
Whiskey, Bitters, Sugar, Orange and Sweet Vermouth		
Watermelon Sour	\$15.00	\$15.60
Watermelon Vodka, Sour Mix and Fresh Lime		
Chillin Cucumber	\$15.00	\$15.60
Cucumber Vodka , Club Soda and Cranberry Juice		
Chocolate Martini	\$15.00	\$15.60
Godiva chocolate liqueur, vodka, chocolate syrup with a touch of creme and garnished with a cherry and rimmed with sugar		

Austrian Schnapps & Liqueurs

	Cash	Credit
Zirbenz Stone Pine Liqueur	\$9.00	\$9.36
From The Alps Steiermark		
Walnut Liqueur Steiermark	\$9.00	\$9.36
Wildflowers Queen Charlotte & March Violette	\$9.00	\$9.36
Orchard Apricot Liqueur	\$9.00	\$9.36
Klosterneuberger Danube Valley Austria		
Orchard Pear Liqueur	\$9.00	\$9.36
South Tirol Alto Adige Italy		
Pear Williams Pear Brandy	\$13.00	\$13.52
Austria		
Blumen Marillen Apricot Eau-De Vie	\$13.00	\$13.52
Apricot Brandy Austria		
Kirschwasser	\$13.00	\$13.52
Obstler Pear & Apple Eau-De Vie	\$13.00	\$13.52



The restaurant is available for private parties, special wine dinners, catering and other festivities. For more information please ask for Christian