

SALADS

THE BAVARIAN INN SALAD	small	9.00
<i>Assorted Salad Plate with mixed Baby Artisan Lettuces</i>	to share	14.50
CAESAR SALAD	small	9.00
<i>With our home-made dressing</i>	to share	14.50
TOMATO SALAD		9.00
<i>With fresh Basil, Onions, Extra Virgin Olive Oil and Balsamic Vinegar</i>		
CUCUMBER SALAD		9.00
<i>Marinated in Sour Cream and fresh Dill</i>		

SOUPS

LINGARISCHE GULASCH SUPPE	8.00
<i>Goulash Soup</i>	
ORIGINAL FRANKFURTER LINSENSUPPE	8.00
<i>Lentil Soup</i>	

APPETIZERS

LACHS UND REIBERDATSCHI	13.95
<i>Home marinated organic Salmon on Potato Cakes, with Apple Horseradish, Olives, Capers and Egg slices</i>	
CARPACCIO OF ORGANIC BEEF TENDERLOIN	18.00
<i>Pin wheeled with Basil Pesto and shaved Parmigiano-Reggiano</i>	
BLACK TIGER PRAWNS	13.95
<i>Garlic-Herb Butter, Tomato Concassé and Basil Pesto</i>	
GOAT CHEESE	13.95
<i>Walnut crusted and baked, served with a Chili-Fig Marmalade and Rye Crostini</i>	
MAULTASCHEN	
<i>German-style Dumplings stuffed with freshly ground Veal, Spinach, Onions and Garlic</i>	
<i>-panfried with sautéed Onions</i>	10.95
	meal size 15.95
<i>-in a Tomato Sauce, baked over with Gruyere Cheese</i>	13.95
	meal size 20.45

THE BAVARIAN INN CLASSICS

VIENER SCHNITZEL	26.95
<i>Thin slices of Veal, breaded and panfried, seasonal Vegetable and panfried Potatoes</i>	
JÄGERSCHNITZEL	27.95
<i>Thin slices of Veal smothered with our creamy Mushroom Sauce, seasonal Vegetable and Spätzle</i>	
CORDON BLEU	29.95
<i>Veal Schnitzel stuffed with Ham and Swiss Emmenthaler, seasonal Vegetable and panfried Potatoes</i>	
KALB GESCHNETZELTES	29.95
<i>Sautéed strips of Veal with fresh Mushrooms in a creamy Riesling Sauce, seasonal Vegetable and Potato Rösti</i>	
PFEFFERSTEAK	39.45
<i>Filet Steak of organic Beef Tenderloin with White and Green Madagascar Peppercorns, finished in a Cognac-creme Sauce, seasonal Vegetable and roasted baby Potatoes</i>	
KALBSLEBER BERLINER ART	21.95
<i>Calf Liver with Onions, Apple and Bacon, seasonal Vegetable and panfried Potatoes</i>	

SALAD ENTRÉES

THE BAVARIAN INN SALAD	26.95
<i>with Wiener Schnitzel</i>	
CAESAR SALAD	26.95
<i>with Filet Steak of organic Beef Tenderloin</i>	
TOMATO SALAD	26.95
<i>with free range Chicken Suprême stuffed with Spinach, Garlic and Goat Cheese</i>	
Add grilled Scallops and Tiger Prawns to any Entrée	12.95

Our local suppliers are:

*Broxburn Farms, Braek Pork Acres, Chinook Honey, Diamond Willow Organic Beef,
Driview Farms, Elbow Falls Wapiti Elk, Ewe-Nique Lamb, Fairwinds Farm, Grainworks,
Hog Wild Specialties, Juicer Carrots, JEM Rabbit Farms, Kayben Farms, MacKay's Ice Cream,
Noble Duck Farms, Olson's High Country Buffalo, Oma's Garlic and Poplar Bluff Farm
Look for some of them at the Farmer's Markets this summer.*

ALPINE & ROCKY MOUNTAIN CUISINE

FREE RANGE ELK	29.95
<i>Medallions of Elk in a creamy Burgundy-Peppercorn Sauce with sautéed Sour Cherries, seasonal Vegetable and Spätzle</i>	
ROCKY MOUNTAIN SAUSAGE TRIO	20.95
<i>Three variations of Bratwurst: Veal, Elk and Buffalo, with our own complementing Mustards, Red Cabbage, Sauerkraut and panfried Potatoes</i>	
ORGANIC BUFFALO ROULADEN	28.95
<i>Seasoned with grainy Mustard, stuffed with Pickles, Onions, and Wild Boar Bacon, braised in a Burgundy Sauce, seasonal Vegetable and Spätzle</i>	
FILET FÖRSTERIN	39.45
<i>Filet Steak of organic Beef Tenderloin topped with Wild Mushrooms sautéed with Wild Boar Bacon, seasonal Vegetable and roasted baby Potatoes</i>	
ALBERTA LAMB SHANK	27.95
<i>Braised in a Hungarian Paprika Sauce, Root Vegetable and roasted Peppers with mint Spätzle</i>	

CHICKEN & VEGETARIAN

CHICKEN SUPRÊME MEDITERRANEAN	26.95
<i>Free Range Chicken Suprême stuffed with Spinach, Garlic and Goat Cheese, served on a spicy Tomato Fettuccini with Basil Pesto</i>	
VEGETARIAN LASAGNA	19.95
<i>Our own Pasta sheets layered with grilled Vegetables, Spinach, Goat Cheese, Basil Pesto and our Tomato Sauce, baked with Swiss Gruyere</i>	
PASTA MEDITERRANEAN	18.95
<i>Our own Fettuccini tossed with Tomatoes, Olives, Garlic, Basil Pesto and Goat Feta Cheese</i>	
Add grilled Scallops and Tiger Prawns to any Entrée	12.95

Our philosophy is 'nothing but the best'. We use organic, free-range, locally-produced ingredients and all of our menu items are created in-house. Please enjoy and Guten Appetit!!
~ Chef's - Charlie, Rüdiger & Raffael