

STARTERS & SAMPLERS

Combo Sampler

Cabbage Roll, Potato Pancake, Grilled Sausage,
Pork Loin, Mashed Potatoes And Sauerkraut

18.95

Potato Pancakes "Latkes"

Two Latkes Served With Applesauce
Or Sour Cream **4.95**

Four Latkes Served With Applesauce
Or Sour Cream **7.95**

Curry Wurst

Sliced Sausage In Curry Tomato Sauce **8.95**

Smoked Salmon

Served On Potato Pancakes With Sour Cream **12.95**

Fresh Pretzel

Bavarian Mustard On The Side **2.95**

Maryland Crab Cakes

Two Lump Crab Cakes **11.95**

Kaesepaetzle

German Style Macaroni Baked
With Three Cheeses Topped With Onions **7.95**

Stuffed Cabbage Rolls (2)

Cabbage Leaves Stuffed With Seasoned
Ground Beef And Simmered
In A Tomato Sauce On A Bed Of Sauerkraut **8.95**

Grilled Sausage Sampler

Sliced Polish, Knackwurst And Bratwurst, Tossed With
Grilled Onions Served On A Bed Of Sauerkraut **7.95**

SOUPS

French Onion Soup **6.95**

German Potato Soup **6.95**

SALADS

California Mix (Ranch or Italian) **3.95**

Caesar Salad **6.95**

HERITAGE SAMPLER PLATE

Pork Loin, Pork Wiener Schnitzel, Cabbage Roll,
Grilled Sausage, Roast Chicken, Austrian Potatoes,
Red Cabbage, Sauerkraut And Dumplings

For 1 Person **26.00** For 2 Person **42.00**

BEEF ENTRÉES

Original Wiener Schnitzel

Veal Cutlet Breaded, Pan Fried With Austrian
Potatoes, Choice Of Sauerkraut Or Red Cabbage **24.95**

Jager Schnitzel

Sautéed Veal Cutlet With Hunter Sauce
Spaetzle And Red Cabbage **24.95**

Hungarian Goulash

Beef Tips In A Spicy Paprika Sauce
With Spaetzle And Red Cabbage **16.95**

Stuffed Chicken Fried Steak

Beef Cutlet Filled With Swiss Cheese
And Topped With Cheese Sauce, Served With
Mashed Potatoes And Vegetables,
With Or Without Jalapeños **15.95**

Grilled Rib Eye Steak - 12 Oz.

Ranch Fries And Vegetables **24.95**

PORK ENTRÉES

Beer Schnitzel

Walnut Breaded Pork Cutlet Served Over A Creamy
Mustard Beer Sauce. Spaetzle And Red Cabbage **18.95**

Grilled Sausage Plate

Choice Of 2 Sausages: Bratwurst, Knackwurst
And Polish. Austrian Potatoes With A Choice
Of Sauerkraut Or Red Cabbage **15.95**

Roasted Pork Loin

Roasted With Garlic And Caraway
Austrian Potatoes And Red Cabbage **17.95**

Roasted Pork Shank

Cured And Roasted With Garlic And Caraway,
With Red Cabbage, Sauerkraut
And Austrian Potatoes **39.95**

Order In Advance Or Allow 45 Min To 1 Hour Cook Time

CHICKEN ENTRÉES

Chicken Schnitzel

Topped With Hunter Sauce,
Mashed Potatoes And Vegetables **14.95**

Honey Teriyaki Half Roast Chicken

Austrian Potatoes And Vegetables **16.95**

Chicken Breast Rudi

Double Boneless Skinless Chicken Breast,
Topped With Mushroom Marsala Sauce,
Rice Pilaf And Vegetables **13.95**

SEAFOOD ENTRÉES

Shrimp Scampi

Shrimp With Garlic Sauce Served With Fettuccine
Alfredo And Fresh Broccoli **19.95**

Whole Idaho Trout

Filet Of Trout Lightly Breaded
Served Grilled Or Pan Fried With Austrian
Potatoes And Vegetables **19.95**

Grilled Salmon Filet

Topped With Dill Caper Sauce,
Accompanied With Mashed Potatoes
And Mixed Vegetables **20.95**

VEGETARIAN ENTRÉES

Vegetable Platter

Assortment Of Grilled And Steamed
Fresh Vegetables **12.95**

Eggplant Parmigiana

Breaded Eggplant Topped With
Marinara Sauce, Mozzarella Cheese **12.95**

Pasta Primavera

Fettuccini With A Medley Of Vegetables
Tossed In Your Choice Of Sauce: Alfredo,
Marinara Or Olive Oil And Garlic **12.95**

DESSERTS

FROM RUDI'S BAKERY

Palatschinken (2)

Crepes Filled With Raspberry Or Apricot Marmalade,
Topped With Fresh Lemon Juice & Powdered Sugar **5.50**

New York Style Cheese Cake

Served With Raspberry Sauce **5.50**

Carrot Cake

Rated The Best In Town **5.50**

Black Forest Cake

Several Layers Of Chocolate Sponge Cake,
Marinated Dark Cherries And
With Whipped Cream Icing **7.25**

Apfelstrudel

Viennese Style-Thin Pastry Filled With Raisins,
Walnuts, Apples, Brown Sugar And Cinnamon **5.50**

German Chocolate Cake

An All American German Classic **5.50**

Add Ice Cream (A La Mode) To Any Dessert **1.50**

TABLESIDE FLAMBE DESSERTS

Bananas "Foster"

Bananas Flamed With Dark Rum
And Served With Ice Cream **9.95**

Cherries Jubilee

Dark Cherries Marinated In Kirshwasser
And Flamed With Dark Rum. Served
With Ice Cream **10.95**

Crêpe Romanoff

Filled With Strawberries, Flamed
With Grand Marnier **11.95**

KAFFE

Rudi's Gute Nacht Kaffee

Rudi's Specialty, Prepared Tableside **12.50**

Regular Or Decaf Coffee **2.50**

Assorted Hot Teas **2.50**

RUDI LECHNER'S BEER LIST

Draft Beers

Hofbrau Original Munich Lager

Golden Color, Soft Light Body &
Toasted Hop Finish

Hofbrau Dunkel

Rich Dark Cooper Color, Aromas & Flavors Of
Toasted Pumpnickel, Almond Butter & Clay,
Medium To Full Body

Hofbrau Hefe Weizen

Unfiltered Wheat Beer, Copper Brown,
Mild Banana & Clove, Fruity Taste

St. Arnold Amber Ale, Houston

Rich, Malty Body With Caramel Character &
Complex Hop Aroma, Hint Of Floral & Citrus

0.3L - 6.00 / 0.5L - 7.50 / 1L - 13.00

Bottled Beers

Pilsners 0.33L

Pilsner Urquell (Czech Republic) **5.00**

König (Germany) **5.00**

Bitburger (Germany) **6.25**

Imported Beers 0.33 L

Beck's (Germany) **5.00**

Carlsberg (Denmark) **5.00**

Guinness Stout (Ireland) **5.00**

Heineken (Holland) **5.00**

Heineken Dark (Holland) **5.00**

Warsteiner "Queen Of Beers" (Germany) **5.00**

Warsteiner Dark (Germany) **5.00**

Paulaner Lager (Munich) **5.00**

St. Pauli Girl (Germany) **5.00**

Stella Artois (Belgium) **5.00**

Amstel Extra Light (Holland) **5.00**

Premium Beers 0.5 L

Grolsch Lager (Holland) **7.00**

Spaten Dark Optimator (Bavaria) **7.00**

Aventinus Dark (Bavaria) **10.00**

Paulaner Salvator Double Bock (Munich) **7.00**

Celebrator Double Bock - 0.33 L (Bavaria) **7.75**

Hefe-Weiss Beers 0.5 L

(Dark Unfiltered Wheat Beers With A Fresh Neutral Taste)

Ayinger Brau **7.75**

Paulaner Hefe - 0.33.L (Munich) **7.00**

Weihenstephaner - 0.33 L (Bavaria) **5.00**

J. Echter Wuerzburger Hofbrau Premium (Bavaria) **7.75**

Ayinger Dunkel (Bavaria) **7.75**

Erdinger Dunkel (Bavaria) **8.75**

Erdinger Weizen (Bavaria) **8.75**

Kristall Weizen Beers 0.5 L

Weihenstephaner Kristall Weizen (Bavaria) **7.75**

Domestic Beers

Shiner Bock / Budweiser

Michelob Ultra Light / Miller Lite
3.75

Non Alcoholic Beers

Buckler (Holland) **3.95**

St. Pauli N.A (Germany) **3.95**

Saint Arnold Root Beer (Houston) **3.25**

Schnapps

Rumpleminze **6.00** / Goldschlager **6.00**

Peachtree **5.00** / Peppermint **5.00**

Kirswasser **6.00** / Jegermaister **6.00**

Butterscotch **5.00** / Apple **5.50**

Williams Pear **7.00**

Port

Sandeman **6.00**

Fonseca **6.00**

Sherry

Dry Sack **6.00**

Harveys Bristol Cream **6.00**

WINE SELECTION

White Wines

Glass Bottle

German

Liebfraumilch - Schmitt Söhne (<i>Semi Sweet With A Fruity Bouquet</i>)	7	22
Peisporter - Michelsberg (<i>Fruity Aroma Of Nectarine And Refreshing Taste</i>)	8	26
Piesporter Michelsberg Spatlese (<i>Mild Taste & Fruity Bouquet</i>)		28

Franco - Germanic

Alsace Gewurztraminer (<i>Semi Dry, Floral Bouquet With A Flavorsome Finish</i>)		55
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Austrian

Gruner Veltliner (<i>Crisp, Fruity Bouquet With A Zingy And Spiced Flavor</i>)	10	38
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Chardonnay - California

Cupcake (<i>Citrus And Oak Aromas With A Creamy Lemony Palate</i>)	6	20
Kendall Jackson VR (<i>Lemon And Melon Bouquet, Golden Color, Great Finesse</i>)	11	39
Simi - Sonoma County (<i>Rich Rounded Texture, Medium Acidity, Velvety Finish</i>)		32
Sonoma Coutrer (<i>Tropical Fruit Flavors With A Light And Zesty Palate</i>)		45
Hanna Russian River (<i>Flavors Of Apple, Pear, Oak Gives It A Luscious Finish</i>)		49

French

Clos Du Bois (<i>A Smooth Burgundy With Apple Blossom, Ripe Pear And Toasty Oak Flavor</i>)	7	30
Pouilly Fuisse - Louis Jadot (<i>Bouquet Of Almond, Hazelnut And Citrus, Delicate Finish</i>)		45

Sauvignon Blanc

Cupcake - California (<i>Flavor Of Lime, Green Apple With Light And Crisp Finish</i>)	6	20
Frontera - Chile (<i>Citrusy Flavor Finishing With A Zippy Finish</i>)	6	20

Pinot Grigio

Cavit - Italy (<i>Refreshing Lemon And Green Apple With A Punchy Acidity</i>)	7	26
Frontera - Chile (<i>Citrusy Flavor Crisp And Dry</i>)	7	26

Rose Wine

White Zinfandel

Sutter Home - California (<i>Sun-Ripened Berries Flavor, Sweet And Smooth</i>)	6	20
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WINE SELECTION

Red Wines

Glass Bottle

Pinot Noir

Cupcake - California (*Cherries Aroma With A Taste Of Currants And Spice*) 8 28

Cabernet Sauvignon - California

La Terre (*Full Bodied With Pepper Taste Finish*) 6 20

Irony (*Dark Cherry Aroma And Ripe Tannins With A Bold Finish*) 30

Dreaming Tree (*Blackberry And Cassis Bouquet With A Toasted Caramel Finish*) 32

Kenwood (*Full Bodied Flavor, Blackcurrant, Plum Aroma With A Long Finish*) 35

Decoy By Duckhorn (*Berries Aroma With Hint Of Spices, Medium Body, Firm Tannins*) 60

Cabernet Sauvignon - Chile

Frontera (*Ruby Red Color With Red Plum Aroma, Medium Dry With A Good Finish*) 6 20

Casa Lapostolle (*Black Plum And Cassis Flavor With A Lively Palate*) 35

Santa Rita Reserve (*Black Berries Nose, Dark Red With Grabby Tannins*) 38

Malbec - Argentina

Diseno (*Complex Aroma Of Berries, Cherries, Toasty Oak With Subtle Tannins*) 8 32

Merlot - California

Cupcake (*Cherry-Vanilla-Cassis Aroma With A Supple Tannins*) 6 20

Blackstone (*Raspberry Aroma, Ruby Red With A Delicate And Dry Finish*) 8 28

Forest Glen (*Brown Red Brick Color, Fruity Earthy Toasty Aroma And Fruit Tannins*) 8 28

Robert Mondavi (*Blackberries, Black Plum Aroma With A Velvety Finish*) 35

Merlot - Chile

Frontera (*Fruity With Aromas Of Chocolate, Black Plum With A Soft Tannins*) 6 20

Texas Merlot

Fall Creek (*Ruby Red, Berries Aromas, Robust Tannins*) 32

French Bordeaux

Chateau Malecasse (*Deep Red Robe With Supple, Round, Sweet, Dark Plummy Finish*) 55

Chateau Benardotte (*Black Cherries, Licorice And Espresso, Medium Finish*) 56

Shiraz - Australia

Lindemans (*Dark Berries Flavors With A Spicy Note Of Aftertaste*) 7 26

Jacob's Creek (*Rich Plum And Ripe Cherry Aroma With A Mild Pepper Finish*) 35