



Lunch Menu

Sausage Platter

Served with a side of red cabbage, sauerkraut, potato pancakes, apple sauce, and sour cream

Your Choice of

One Sausage **10.49** Two Sausages **14.49**
Three Sausages **17.49**

Danish Medisterpølse

Fresh spices, onions, traditional Danish pork, and veal sausage

Spicy Sicilian

Bold flavored sausage made with fresh chicken meat, garlic, and red Italian wine

Genman Knockwurst

Very mild, finely ground, hardwood smoked pork, and beef sausage

Polish Kielbasa

Heartily seasoned, coarsely ground blend of pork and beef sausage

Swiss Bratwurst

Delicately spiced and textured white sausage made with tender lean veal

Starters & Soups

Sausage Tasters 10.95
Kielbasa, Bratwurst, sicilian, and medisterpølse sausage skewer on a bed of light sauerkraut

Herring Platter 11.95
Pickled herring, grilled rye bread, hard boiled egg, onions, and pickled beets

Jalepeno Poppers 11.95
Breaded fried crisp jalepenos filled with cream cheese

Mozzarella Sticks 9.95
Breaded mozzarella cheese sticks served with ranch

Onion Rings 7.95
Beer battered onion rings served with ranch

French Fries 6.95

Danish Pea Soup 4.95/6.45
Made fresh daily, Danish green pea soup made with ham and bacon

Soup of the Day 3.45/5.95
Please ask your server about the soup of the day

Continental Platters

Served with sauerkraut and potato pancake

Bauernplatte 20.99
Combination of a smoked pork chop, bratwurst sausage, and knockwurst sausage

Schnitzel 17.99
Lightly breaded pork loin

Sausage Kabobs 16.99
Three skewers of grilled bratwurst, medisterpølse, sicilian, and kielbasa sausage; served with onions and bell peppers

Brat & Knock 14.99
Grilled swiss bratwurst and german knockwurst

Danish Specialties

Served with red cabbage, mash potatoes, and gravy

Biksemad 16.99
Tender slices of simmered sirloin steak, potatoes, and onions; sauteed in "English sauce" and topped with a fried egg

Farmer Plate 17.99
Large homemade frikadellar meatball served with a Danish medisterpølse

Hakkebof Med 16.99
Fresh coarse ground sirloin topped with a fried egg and grilled onions

Norwegian Salmon 17.99
Topped with lemon dilled hollandaise

Swedish Meatballs 14.99
Homemade pork and beef meatballs covered with brown gravy

Liver Med Bacon 14.99
Grilled liver with bacon and grilled onions, topped with brown gravy

Salads

Crab Cake Salad	12.99
Homemade bell pepper cream lopped with fresh spring mix, tomatoes, parmasan, and tossed with balsamic dressing	
Caesar Chicken Salad	14.99
Fresh romaine salad, cherry tomatoes, topped with caesar dressing, and served with grilled chicken	
California Salad	9.99
Fresh spring mix, candy walnuts, strawberries, cherry tomatoes tossed with homemade balsamic dressing	

Entrees

Sirloin Steak	21.99
10 oz sirloin steak served with mash potatoes with gravy and veggies	
Shrimp and Chips	15.99
Breaded shrimp served with a side of french fries, coleslaw, and tarter sauce	
Fish and Chips	14.95
North sea cod, dipped in beer batter, served with a side of french fries, coleslaw, and tarter sause	

Wraps & Dogs

Served with french fries or coleslaw

Caesar Chicken Wrap	13.99
Fresh romaine lettuce, crutons, parmasan cheese, and our homemade caesar dressing	
Ahi Tuna Wrap	13.99
Fresh tuna, spring mix lettuce, onions, diced tomatoes, avocado, and balsamic dressing	
Veggie Wrap	13.99
Fresh spring mix lettuce, onions, tomatoes, avocado, cucumbers, and balsamic dressing	
Brat N Kraut	10.95
Bratwurst sausage topped with sauerkraut	
Danish Dog	10.95
Danish medisterpolse sausage topped with red cabbage	

Drinks

Soft Drinks	2.45
Coke, Sprite, Diet Coke, Orange Fanta, Mr. Pibb, Pink Lemonade	
Gourmet Soda	3.50
Ginger Ale, Grape, Cherry Cola, and Orange Dream	
Snapple (Bottled)	2.95
Pink lemonade, Mango, Raspberry, Peach, Diet Peach, and Kiwi Strawberry	
Juice	2.95
Apple, Orange, Grape, and Pineapple	
Herb Tea	2.45
Orange Delight, Rustic Apple, and Misty Mint	
Black Tea	1.99
Iced Tea	2.25
Hot Chocolate	2.45
Vinilla Mocha	2.45

Sandwiches

Served with french fries or coleslaw

BLT	11.95
Bacon, lettuce, and tomato; served on grilled sourdough bread with mayonaise	
Chicken club	14.95
Fresh chicken breast, lettuce, tomato, bacon, avocado, and aioli sauce	
Chicken Mushroom sandwich	14.95
Fresh chicken breast with pepper jack cheese, Mushrooms, avocado, lettuce, tomato, onions, and aioli sauce	
Ruben	12.95
Pastrami, sauerkraut, swiss chesse on rye bread, and aioli sauce	

Burgers

Served with french fries or coleslaw

Cheeseburger	10.95
Fresh beef patty with american cheese, lettuce, tomato, onions, and pickles	
Bacon Cheeseburger	13.95
Fresh beef patty with american cheese, bacon, lettuce, tomato, onions, and pickles	
Mushroom Swiss	12.95
Fresh beef patty with swiss cheese, sauteed mushrooms, lettuce, tomato, onions, and pickles	
Santa Fe Burger	13.95
Fresh chicken breast, pepper jack cheese, avocado, lettuce, tomato, onions, and pickles	
Veggie Burger	12.95
Veggie patty with american and swiss cheese; lettuce, tomato, onions, and pickles	

Kids Menu

Served with french fries

Grilled Cheese	5.95
Hot Dog	5.95
Cheeseburger	7.95
Chicken Strips	7.95

Desserts

Cream Cheese Roll	6.95
Cheesecake Slice	6.95
Vinilla Ice Cream	3.95



Dinner Menu

STARTERS

- SAUSAGE TASTER** \$13
Combination of Grilled Polish Kielbasa, Swiss Bratwurst, Spicy Sicilian, & Medisterpolsesausage skewers on a bed of Sauerkraut
- JALEPENO POPPERS** \$13
Deep fried lightly breaded stuffed with creamcheese and Jalepeno peppers
- MOZZARELLA STICKS** \$12
Lightly breaded Mozzarella Cheese
- ONION RINGS** \$10
Beer battered onion rings
- FRENCH FRIES** \$9
Crispy seasoned fries

SOUPS & SALADS

- CAPRESE SALAD** \$14
Sliced tomatoes, fresh mozzarella, basil and extravirgin olive oil
- CALIFORNIA SALAD** \$10
Fresh spring mix, candy walnuts, strawberries, cherry tomatoes tossed with homemade balsamic dressing
- CAESAR CHICKEN SALAD** \$15
Fresh romaine salad, cherry tomatoes, topped with caesar dressing. & served with grilled chicken
- AHI TUNA SALAD** \$15
Fresh Ahi Tuna, onions, tomatoes, avocado, & cucumbers on a bed of fresh spring mix tossed in balsamic dressing
- FRESH PEA SOUP** \$6 / \$8
Made fresh daily, Danish green pea soup made with ham, bacon, onion, sliced carrots, and diced potatoes
- SOUP OF THE DAY** \$5 / \$7
Soup made fresh daily please ask your server for today's soup

PASTA

- CHICKEN FETTUCINE ALFREDO** \$18
Sliced grilled chicken and our signature, homemade alfredo sauce over fettuccine pasta.
- SPAGHETTI & MEATBALLS** \$17
Perfectly cooked spaghetti topped with our delicious Marinara sauce topped with our seasoned Italian meatballs
- LINGUINE SHRIMP SCAMPI** \$21
Shrimp lightly sauteed with garlic & fresh basil served over linguine
- PASTA PRIMAVERA** \$16
Spinach, diced tomatoes, fresh mushrooms and fresh onions, mixed with penne pasta & Pesto Sauce
- RIGATONI ITALIAN SAUSAGE** \$17
Rigatoni Pasta mixed with Italian sausage, onions, fresh basil, and our red sauce

SAUSAGE PLATTER

Your choice of
One Sausage - \$12 Two Sausages - \$16
Three Sausages - \$19

- DANISH MEDISTERPOLSE**
Fresh spices, onions, traditional Danish pork, and veal sausage
- SPICY SICILIAN**
Bold flavored sausage made with fresh chicken meat, garlic, and red Italian wine
- GERMAN KNOCKWURST**
Very mild, finely ground, hardwood smoked pork, and beef sausage
- POLISH KIELBASA**
Heartily seasoned, coarsely ground blend of pork, and beef sausage
- SWISS BRATWURST**
Delicately spiced and textured white sausage made with tender lean veal

ENTREE'S

VEGETABLE SALMON \$26
Fresh grilled salmon served with a side of seasonal vegetable & roasted potatoes

CHICKEN PICCATA \$22
Grilled chicken topped with mushrooms and our special sauce served with roasted potatoes & seasonal vegetables

NEW YORK STEAK \$30
Juicy New York Steak cooked to your liking served with roasted potatoes & seasonal vegetables

SOLE PICCATA \$22
Sole fish sauteed in olive oil and served with a sauce of white wine, lemon juice, capers, parsley and butter served w/ roasted potatoes & veggies

TOP SIRLOIN W/ BRANDY SHITAKI SAUCE \$23
Juicy Top Sirloin Steak cooked to your liking served with roasted potatoes & seasonal vegetables

RIB EYE STEAK \$24
Juicy Rib Eye Steak cooked to your liking served with roasted potatoes & seasonal vegetables

CONTINENTAL

Served with Sauerkraut, Potato Pancake, Applesauce, & Sour Cream

BAUERNPLATTE \$22
Combination of a smoked pork chop, bratwurst, sausage, and knockwurst sausage

SCHNITZEL \$19
Lightly breaded pork loin

SAUSAGE KABOBS \$18
Three skewers of grilled bratwurst, medisterpölse, spicy sicilian, and kielbasa sausage paired with grilled onions and bell peppers

DANISH

Served with Red Cabbage, Mash Potatoes, and Gravy

BIKSEMAD \$18
Tender slices of simmered sirloin steak, potatoes, and onions; sauteed in "English sauce" and topped with a fried egg

FARMER PLATE \$19
Large homemade frikadellar meatball served with a Danish medisterpölse sausage

HAKKEBOF MED \$18
Fresh coarse ground sirloin topped with a fried egg and grilled onions

NORWEGIAN SALMON \$17
Topped with our seasoning paired with lemon and tartar sauce

KIDS

KIDS CHEESEBURGER \$8
Served with a side of fries

KIDS CHICKEN STRIPS \$8
Served with a side of fries

KIDS GRILLED CHEESE \$7
Served with a side of fries

- DESSERTS -

CHEESECAKE \$8.00

CREAM CHEESE ROLL \$8.00

VANILLA ICE CREAM \$5.00

CREME BRULEE \$8.00

APPLE PIE \$8.00



Bar Menu



Draft Beers

	Type
Angry Orchard Crisp Apple	Hard Cider
Barrelhouse	IPA*
Black Butte Porter	Black Lager
Blue Moon	Unfiltered
Carlsberg	Pilsner
Corona Extra	Lager
Einstok White Ale	Belgian White
Firestone 805	Blonde
Fig Mtn Agua Santa	Crisp Lager
Fig Mtn Danish Red	Red Lager
Fig Mtn Davy Brown	Brown Ale
Good Bar Grapefruit	IPA*
Guinness	Irish Stout
Samuel Adams	Seasonal
Topa Topa Chief	IPA*

PINT-6.25 PITCHER0-18.95

IPA* (PINT-7.00 PITCHER-19.95)

Beer Tasting

Choice of Four 4 oz Draft Beers 10.00

Draft Root Beer

Abita Root Beer Non Alcoholic
Pint- 4.00

Water

Bottled Water	1.50
Crystal Geyser	2.75
Pellegrino	3.50
Perrier	2.95

Gourmet Sodas

Cherry Cola	3.50
Orange Cream	3.50
Ginger Ale	3.50
Grape	3.50

Ciders

Angry Orchard - Strawberry	5.50
Aspall Blush - Blackberry	11.00
Bembel (German) - Apple	9.00
Orange Mimosa	8.25
Stem - Pear Apple	5.75
White Sparkling	7.00

Local Wines

	Type
Cabernet	Red
Chardonnay	White
Electa	Red
Merlot	Red
Pinot Grigio	White
Pinot Noir	Red
Reisling	White
Sauv Blanc	White
Zinfandel	White

Glass-8.00 Baffle-23.00

Bottle Beer



Ale Beers

	Type	origin	
Banana Bread	Fruity	England	6.00
Qiiimay Blue	Trappist	Belgium	9.50
Einstock White	White Ale	Iceland	6.00
Hofbrau	Unfiltered Wheat	Germany	6.00
Modelo Especial	Pilsner	Mexico	5.00
timmermans	Sour/Raspberry	Kem Valley	8.00

Lager Beers

1554 New Belgium	Dark Lager	Belgium	5.00
Arnstel Light	Pale Lager	Amsterdam	5.00
Budlight	Light Lager	USA	4.25
Budweiser	Light Lager	USA	4.25
Coors Light	Banquet	USA	4.25
Corona	Pale Lager	Mexico	5.00
Dos Equis	Light Lager	Mexico	5.00
Einstok Porter	Toasted Porter	Iceland	6.00
Heineken	Lager	Holland	5.00
Modelo Negra	Dark Lager	Mexico	5.00
Weinstephaner	Wheat	Germany	6.00

Pilsner

Carlsberg Elefant	Pilsner	Denmark	5.00
Carlsberg	Pilsner	Denmark	5.00

Sours

Jacobins	Flemish Sour	Belgium	9.00
Petrus	Pale/Flanders	Belgium	9.00
Vanderghinste	Flanders Oud B	Belgium	9.00

Non- Alcoholic

O'Douls	Anheuser busch	USA	4.25
St. Pauli Girl	Lager	Germany	5.00