

Welcome to Pepi's Restaurant

Established 1964



Owned and managed by Pepi and Sheika Gramshammer.

Pepi, an international ski racer and member of the Austrian "Super" Ski Team from 1955 to 1960, and Sheika, a dancer in Las Vegas and model in New York, came to the United States in 1959. Pepi and Sheika arrived in Vail in 1962 and shortly thereafter opened Pepi's Restaurant, well known for its international cuisine.

*Our Austrian born hosts welcome you
to their establishment.*

Sheika + Pepi

Winter 2017 - 2018

Appetizers

<p>ESCARGOT "BOURGUIGNON" 1/2 dozen snails in their own shells, herbed butter and garlic crostini.</p>	<p>\$17.00</p>	<p>CRISPY CRAB CAKES Homemade crab cakes, Chipotle aioli and baby greens.</p>	<p>\$17.50</p>
<p>CLASSIC STEAK TARTARE Hand-chopped sirloin served with an array of traditional condiments and German rye bread.</p>	<p>\$18.00</p>	<p>AHI TUNA SASHIMI Blackened ahi tuna, seaweed salad, spicy Thai dressing and wasabi.</p>	<p>\$18.00</p>

Soups (Cup)

<p>*SPLIT PEA SOUP with frankfurters.</p>	<p>\$8.00</p>	<p>FRENCH ONION SOUP</p>	<p>\$7.50</p>
<p>*HUNGARIAN GOULASH SOUP</p>		<p>\$8.50</p>	

Salads

<p>*PEPI'S HOUSE SALAD Mixed baby field greens, candied walnuts, avocado, Mandarin orange segments, feta cheese and Balsamic vinaigrette.</p>	<p>\$13.75</p>	<p>CLASSIC CAESAR SALAD Chopped romaine, traditional dressing and toppings.</p>	<p>\$13.00</p>
<p>*HEIRLOOM TOMATO SALAD WITH BURRATA CHEESE</p>		<p>\$16.00</p>	
<p>Marinated tomato wedges, Burrata cheese, spiced sunflower seeds, baby arugula and broken vinaigrette.</p>			

Fish

<p>IDAHO TROUT Boneless pan-seared trout, roasted potatoes, creamed spinach and lemon-caper sauce.</p>	<p>\$31.00</p>	<p>*SEARED SALMON FILET Pan-seared Atlantic salmon, beluga lentils and crispy pancetta.</p>	<p>\$35.00</p>
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There will be a \$10.00 split meal charge.

All Gluten-Free items are marked with an Asterisk.

Please be advised that our Caesar Salad and Steak Tartare contain raw egg products.

Hasta and Vegetarian Delights

TRUFFLED GNOCCHI

\$24.00

Pan-seared gnocchi, asparagus, wild mushrooms, drizzled with truffle oil and shaved Parmesan.

KÄSESPÄTZLE "ALLGÄUER ART"

\$22.00

Homemade spätzle, shredded Gruyere cheese and crispy fried onions.

Entrees

All entrees are served with a Vegetable of the Day!

*COLORADO RACK OF LAMB

\$39.00

Confit smashed marble potatoes and natural jus.

*RACK OF CARIBOU

\$42.00

Roasted sweet potato purée, wild mushroom and Cabernet jus.

WIENER SCHNITZEL

\$31.00

Pan-fried breaded veal cutlet, roasted potatoes and braised red cabbage.

*DOUBLE VEAL OR PORK BRATWURST

\$27.00

Yukon Gold mashed potatoes, braised cabbage, sauerkraut and brown gravy.

JÄGER SCHNITZEL

\$32.50

Pounded veal medallions, wild mushroom sauce, spätzle and braised red cabbage.

*STEAK AU POIVRE

\$40.00

Center-cut beef tenderloin, confit smashed marbled potatoes with truffle oil and peppercorn sauce.

*CHICKEN FLORENTINE

\$32.00

Roasted sweet potato purée and natural jus.

BEEF STROGANOFF

\$35.00

Tender filet tips in a demi-glace sauce with onions, German pickles, bell peppers and mushrooms. Served with spätzle and braised red cabbage.

*BRAISED SHORT RIBS

\$35.00

Slow-braised short ribs and Yukon Gold mashed potatoes.

*OVEN-ROASTED HALF DUCKLING

\$37.00

Orange reduction, steamed wild rice and red cabbage.

VEAL A LA SHEIKA

\$32.00

Veal medallions, sautéed cherry tomatoes, baby spinach, mushrooms and lemon juice. Served with wild rice.

Please no cell phones. No separate checks please.

Thank you for dining with us.

– Your hosts, Pepi and Sheika Gramshammer.

Hotel - Gasthof Gramshammer

A Place with Austrian Gemütlichkeit and American comfort!



From standard and deluxe hotel rooms to apartments and penthouse suite.

