

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

Appetizers

*ESCARGOT "BOURGUIGNON"

1/2 dozen snails in their own shells, herbed butter and garlic crostini.

\$17.00

CRISPY CRAB CAKES

Homemade crab cakes, Chipotle aioli and baby greens.

\$17.50

CLASSIC STEAK TARTARE

Hand-chopped sirloin served with an array of traditional condiments and German rye bread.

\$18.00

AHI TUNA SASHIMI

Blackened ahi tuna, seaweed salad, spicy Thai dressing and wasabi.

\$18.00

Soups (Cup)

*SPLIT PEA SOUP

with frankfurters.

\$8.00

FRENCH ONION SOUP

\$7.50

*HUNGARIAN GOULASH SOUP

\$8.50

Salads

*PEPI'S HOUSE SALAD

Mixed baby field greens, candied walnuts, avocado, Mandarin orange segments, feta cheese and Balsamic vinaigrette.

\$13.75

CLASSIC CAESAR SALAD

Chopped romaine, traditional dressing and toppings.

\$13.00

*HEIRLOOM TOMATO SALAD

\$16.00

WITH BURRATA CHEESE

Marinated tomato wedges, Burrata cheese, spiced sunflower seeds, baby arugula and broken vinaigrette.

Fish

IDAHO TROUT

Boneless pan-seared trout, roasted potatoes, creamed spinach and lemon-caper sauce.

\$31.00

*SEARED SALMON FILET

Pan-seared Atlantic salmon, beluga lentils and crispy pancetta.

\$35.00

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	KÄSESPÄTZLE "ALLGÄUER ART"	\$22.00
Pan-seared gnocchi, asparagus, wild mushrooms, drizzled with truffle oil and shaved Parmesan.		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	*RACK OF CARIBOU	\$42.00
Confit smashed marble potatoes and natural jus.		Roasted sweet potato purée, wild mushroom and Cabernet jus.	
WIENER SCHNITZEL	\$31.00	*DOUBLE VEAL OR PORK BRATWURST	\$27.00
Pan-fried breaded veal cutlet, roasted potatoes and braised red cabbage.		Yukon Gold mashed potatoes, braised cabbage, sauerkraut and brown gravy.	
JÄGER SCHNITZEL	\$32.50	*STEAK AU POIVRE	\$40.00
Pounded veal medallions, wild mushroom sauce, spätzle and braised red cabbage.		Center-cut beef tenderloin, confit smashed marbled potatoes with truffle oil and peppercorn sauce.	
*CHICKEN FLORENTINE	\$32.00	BEEF STROGANOFF	\$35.00
Roasted sweet potato purée and natural jus.		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	*OVEN-ROASTED HALF DUCKLING	\$37.00
Slow-braised short ribs and Yukon Gold mashed potatoes.		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.

