Main Dining Room

Lunch Menu

Winter 2016 - 2017

11:30 am to 3:00 pm

Soups

SOUP DU JOUR	**Cup**	**$6.50**
	Bowl	**$7.50**
HUNGARIAN GOULASH*	**Cup**	**$8.00**
	Bowl	**$9.00**
FRENCH ONION	**Cup**	**$7.00**
	Bowl	**$8.00**
SPLIT PEA SOUP*	**Cup**	**$7.50**
	Bowl	**$8.50**

Salads

PEPI'S HOUSE SALAD* **$12.75**
Assorted field greens, candied walnuts, feta cheese, avocado, Mandarin orange segments and Balsamic vinaigrette.

CAESAR SALAD **$12.50**
Crunchy hearts of romaine, classic homemade Caesar dressing, garlic croutons and fresh parmesan.

add grilled chicken breast **$17.00**
add 4 oz. tenderloin **$20.00**

HEIRLOOM AND BURRATA SALAD* **$15.00**
Baby heirloom tomatoes, burrata cheese, toasted almonds, baby arugula and champagne vinaigrette.

BEET SALAD* **$15.00**
Baby arugula, toasted almonds, blue cheese, oven-roasted red and golden beets and Balsamic vinaigrette.

Hamburgers

BUILD YOUR OWN BURGER **$13.50**
8 oz. Beef patty

TOPPINGS **$1.00**
Cheese (Swiss, cheddar, American, blue cheese)
Sautéed mushrooms
Sliced jalapeños
Bacon
Sliced avcado

Sandwiches

SOUP AND SANDWICH COMBO **$15.00**
Choice of 1/2 turkey panini or rueben sandwich with a cup of soup du jour.

CUBAN SANDWICH **$16.00**
Roasted pork, black forest ham, Swiss cheese with mustard, pickles on a French baguette and a small field green salad.

GRILLED REUBEN SANDWICH **$15.00**
Pastrami or turkey breast, Swiss cheese, sauerkraut, marble rye bread and French fries.

GRILLED PANINI TURKEY CLUB **$15.00**
Smoked turkey breast, lettuce, tomato, onion, Swiss cheese, avocado aioli and French fries.

6 OZ. SALMON SANDWICH **$17.00**
Sourdough bread, arugula, avocado aioli, onions, tomatoes, alfalfa sprouts and a small field green salad.

Pasta and Vegetarian Delights

PORCINI MUSHROOM RAVIOLI **$15.00**
Sage cream, wilted greens, oven-roasted tomatoes and shaved parmesan.

TRUFFLED GNOCCHI **$15.00**
Pan-seared gnocchi, mushrooms, asparagus, drizzled with truffle oil and shaved parmesan.

KÄSESPÄTZLE "ALLGÄUER ART" **$15.00**
Homemade spätzle, shredded Swiss and Gruyere cheese and crispy fried onions.

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European Specialties

VEAL OR PORK BRATWURST* — ONE $12.50 / TWO $15.50
Yukon gold mashed potatoes, red cabbage and sauerkraut.

BÜNDNER TELLER — $17.50
Air dried meat (beef) from Graubünden, Gruyere cheese and German rye bread.

HUNGARIAN VEAL GOULASH — $18.00
Tender veal stew, spätzle and red cabbage.

WIENERSCHNITZEL — $19.00
4 oz. breaded veal cutlet, French fries and stir-fried vegetables.

SMOKED BUFFALO BRATWURST* — $16.00
Mashed potatoes, sauerkraut and red cabbage.

JÄGERSCHNITZEL — $17.50
Pork medallions, wild mushroom sauce, spätzle and red cabbage.

STEAK TARTARE — $17.00
Spiced raw ground sirloin and German rye bread.

Fish

BONELESS IDAHO TROUT — $18.00
Yukon gold mashed potatoes, creamed spinach and lemon-caper butter sauce.

CRISPY CRAB CAKES — $16.50
Fresh homemade crab cakes, chipotle mayo and field greens.

FISH TACOS — $17.00
Grilled tilapia, jasmine rice, pico de gallo, shredded cabbage, homemade salsa and a flour tortilla.

SHRIMP COCKTAIL* — $17.50
Half a dozen Mexican shrimp served with our homemade cocktail sauce.

Beverages

ESPRESSO	**$4.00**
CAPPUCCINO	**$4.75**
ICED TEA (BLACK)	**$3.00**
RASPBERRY, POMEGRANATE OR PEACH BOTTLED TEA	**$5.50**
SODAS *Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist and Ginger Ale*	**$3.00**
COFFEE, MILK OR HOT TEA	**$2.50**
HOT CHOCOLATE	**$3.50**
HOT COFFEE SPECIALS	**$8.00**
HOT APPLE CIDER	**$3.50**

Alcoholic Beverages

DRAFT BEERS

Paulaner Pilsner	Pint	**$6.00**
Hacker-Pschorr Munich Dunkel	Pint	**$6.00**
Paulaner Weisse	Pint	**$6.00**
Deschutes Mirror Pond	Pint	**$6.00**
	1/2 liter	**$7.00**
	Handle	**$17.00**

BOTTLED BEERS

IMPORTED		DOMESTIC	
Heineken	**$5.00**	*Coors Light*	**$4.50**
Corona	**$5.00**	*Budweiser*	**$4.50**
Amstel Light	**$5.00**	*Bud Light*	**$4.50**
Stella Artois	**$6.00**	*Michelob Ultra*	**$4.50**
Ayinger "Celebrator" Doppelback	**$8.00**	*Miller Light*	**$4.50**
Stiegl Lager	**$8.00**	*Bonfire Brewery (local beer)*	**$7.00**
Brunehaut (gf)	**$10.00**	*Avery IPA*	**$7.00**
Sam Smith Cider	**$8.00**	*Yeti Imperial Stout*	**$8.00**
Chimay Blue	**$12.00**	*Prost Märzen*	**$7.00**

NON-ALCOHOLIC BEER

Clausthaller	**$5.00**

There will be a $3.00 side order charge and a $5.00 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.

Please no cell phones. No separate checks please.
Thank you for dining with us.
- Your hosts, Pepi and Sheika Gramshammer.