

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

Dinner Menu

Summer 2018
5:30 PM to 10:00 PM

Appetizers

CRISPY CRAB CAKES Fresh homemade crab cakes, Chipotle mayo and assorted field greens.	\$ 17.50	HEIRLOOM TOMATO BRUSCHETTA Heirloom tomato, olive oil, Balsamic reduction with baguette toast points.	\$ 15.00
ESCARGOT "BOURGUIGNONNE" Half-dozen imported snails in their shells, served in a herb butter with garlic bread.	\$ 17.00	*AHI TUNA SASHIMI Blackened tuna, seaweed salad and spicy Thai dressing and wasabi.	\$ 18.00
STEAK TARTARE Spiced raw ground sirloin and German rye bread.	\$ 18.00		

Soups (CUP)

SOUP DU JOUR	\$ 7.50	FRENCH ONION SOUP	\$ 8.00
*HUNGARIAN GOULASH SOUP	\$ 8.50		

Salads

*PEPI'S HOUSE SALAD Mixed field greens, candied walnuts, Feta cheese, avocado, Mandarin orange segments and Balsamic vinaigrette.	\$ 13.75	*BUTTER LETTUCE BEET SALAD Roasted red and golden beets, Manchego cheese, candied walnuts, pancetta and smoked apple vinaigrette.	\$ 15.00
CAESAR SALAD Romaine lettuce tossed in our homemade Caesar dressing with croutons and grated parmesan cheese.	\$ 13.00	*HEIRLOOM TOMATO SALAD WITH BURRATA CHEESE Marinated tomato wedges, Burrata cheese, spiced sunflower seeds, baby arugula and broken vinaigrette.	\$ 16.00
ISRAELI COUSCOUS SALAD WITH SALMON Israeli Couscous, Mandarin orange segments, roasted red peppers, butter lettuce, fresh parsley, mint, Feta cheese and honey lemon dressing.	\$ 18.00		

Fish

BONELESS IDAHO TROUT Yukon Gold potato hash, creamed spinach and lemon-caper butter.	\$ 31.00	*PAN-SEARED SALMON Pan-seared Atlantic salmon, Beluga lentils and crispy pancetta.	\$ 35.00
BLUE MUSSELS 1lb. of blue mussels in our delicious broth made with onions, tomatoes, garlic, white wine and fresh herbs. Served with garlic bread.	\$ 23.00		

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 Tartar contain raw egg products.

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5:30 PM to 10:00 PM

Pasta and Vegetarian Delights

PASTA MARINARA Sautéed tomatoes, garlic and fresh basil in our homemade marinara sauce with spaghetti and a touch of olive oil.	\$ 22.00	KÄSESPÄTZLE "ALLGÄUER ART" Homemade Spätzle, shredded Swiss and Gruyère cheese and crispy fried onions.	\$ 22.00
TRUFFLED GNOCCHI Skillet-seared gnocchi, mushrooms, asparagus, drizzled with truffle oil and shaved Parmesan.	\$ 24.00	BUTTERNUT SQUASH RAVIOLI With brown butter and baby spinach.	\$ 22.00

Entrees

All entrees are served with a Vegetable of the Day!

*DOUBLE VEAL OR PORK BRATWURST Yukon Gold mashed potatoes, red cabbage, sauerkraut and brown gravy.	\$ 27.50	HUNGARIAN VEAL GOULASH Tender veal stew, Spätzle and red cabbage.	\$ 30.00
JÄGER SCHNITZEL Veal medallions, wild mushroom sauce, Spätzle and red cabbage.	\$ 32.50	WIENER SCHNITZEL 4 oz. breaded veal cutlet, roasted new potatoes and braised red cabbage.	\$ 31.00
*CHICKEN FLORENTINE Parsnip purée and natural chicken jus.	\$ 32.00	VEALA LA SHEIKA Veal medallions, sautéed cherry tomatoes, mushrooms, artichokes, baby spinach and lemon juice.	\$ 32.50
BEEF STROGANOFF Tender filet tips in a demi-glace sauce with onions, bell peppers, mushrooms and German pickles. Served with Spätzle and red cabbage.	\$ 36.00	*BRAISED BEEF SHORT RIBS Slow-braised short ribs and Yukon Gold mashed potatoes.	\$ 35.00
*APPLEWOOD SMOKED MUSCOVY DUCK BREAST Parsnip purée, 10 year Tawny port wine reduction and blueberry mostarda.	\$ 38.00	*NEWYORK STRIP STEAK 12 oz. New York strip steak, root vegetable purée and 10 year Tawny port wine reduction.	\$ 38.00
*RACK OF CARIBOU Yukon Gold garlic purée, cabernet wild mushroom jus and braised red cabbage.	\$ 42.00	*STEAK AU POIVRE Center-cut beef tenderloin, Yukon Gold potato purée and peppercorn sauce.	\$ 40.00
		*ROASTED VENISON LOIN Root vegetable purée, braised red cabbage and wild game demi-glace.	\$ 40.00

**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.