



Munich Haus

GERMAN RESTAURANT

**** (GF) - Indicates Meals that Can be made Gluten Free. Please inform your server upon ordering****

Vorspeisen (APPETIZERS)

- MUNICH SAMPLER** 18
Fried Cheese, Potato Pancakes, Pierogies, Fried Pickles & Nürnberger Bratwurst
- GIANT BAVARIAN PRETZEL** 12
Served with Honey Mustard & Obatzda Cheese
- FRIED GERMAN BABY PICKLES** 10 Lightly Breaded & Fried. Served with Garlic Herb Aioli
- IMPORTED FRIED CAMEMBERT CHEESE** 12 Served with Honey Mustard
- ANY BRATWURST WITH KRAUT** 10 (GF)
- POTATO PANCAKES** 10
Served with Sour Cream & Apple Sauce
- CHEESE & POTATO PIEROGIES** 10
Fried & Served with Sour Cream
- PRETZEL CRUSTED SCALLOPS** 15
Pounded Scallops with a Gourmet Pretzel Crust. Served with a Creamy Stone Ground Mustard Bechamel
- ANNA'S GOLUMPKI** 10
Topped with Marinara Sauce

Bratwurst Kitchen

All of our bratwursts are house made with pork
except the Knockwurst
(Served with Spätzle, Red Cabbage & Sauerkraut)

- PFÄLZER BRATWURST** (GF) 18
- NÜRNBERGER BRATWURST** (GF) 18
- CHICKEN BRATWURST** (GF) 18
- KIELBASA** (GF) 18
- KNOCKWURST** (GF) 18

Platters

(Platters are served with Spätzle, Red Cabbage & Sauerkraut)

- BAVARIAN** 27
Pfälzer & Nürnberger Bratwurst, Sauerbraten, Jäger Schnitzel & a Potato Pancake
- HUBIE'S WURST** 22
Knockwurst, Pfälzer, Nürnberger & Chicken Bratwurst. Served with our Pan Gravy
- SCHNITZEL** 25
3 Schnitzels topped with Jäger, Rahm & Paprika Sauce
- POLISH** 27
Golumpki, Kielbasa, Fried Pierogies & a Boneless Pork Chop

OUR FAMOUS Schnitzels

{Substitute: Veal(+6) OR Chicken (+2)}

(All schnitzels are served with a soup or salad & choice of 2 sides.)

- WIENER** 20
Pan Fried Breaded Tender Pork Loin. Garnished with Lemon, Capers, & Anchovy
- JÄGER** 21
Topped with Our Signature Mushroom Sauce
- HOLSTEIN** 22
Wiener Style with a Sunny-Side up Egg & Garnished with Lemon, Capers, & Anchovy
- ZIGEUNER** 21
Topped with Our Signature Pan Gravy with Sautéed Bell Peppers & Onions
- RAHM** 21
Topped with A Creamy Bechamel Sauce
- PAPRIKA** 21
Topped with Onions, Bacon & Celery Sautéed in a Spicy Demi-Glace
- BERLINER** 21
Topped with Our Signature Pan Gravy with Sautéed Onions & Apple Slices
- LICHTENSTEIN** 22
Topped with our House Smoked Ham, Swiss Cheese & Sliced Tomato
- PARMESAN** 22
Topped with Marinara and Parmesan Cheese

Suppen & Salate

- PRETZEL CRUSTED CHICKEN SALAD** 17
Mixed greens, Seasonal Fruit, Walnuts & Pretzels. Served with a Honey Mustard Ranch Dressing.
- CLASSIC CAESAR SALAD** 6 / 12
Romaine Lettuce tossed with Croutons, Parmesan Cheese & House Made Caesar Dressing. Topped with a Hard Boiled Egg & Anchovies
- MÜNCHNER SALAD** 6 / 12
Our Signature salad. Mixed greens, House Made Cucumber, Bean & Slaw salads, Carrots & Croutons.
- Add Chicken** +5 / **Add Scallops** +9
Choice of Grilled(GF), Breaded or Pretzel Crusted
- Dressings: French, Russian, Ranch, Vinaigrette or upgrade to Roquefort dressing** (+3)

- BEEF GOULASH**(GF)
Cup- 6 / Bowl- 8 / With meal + 3
- FRENCH ONION** 8 / With meal + 4
- SOUP DU JOUR**
Cup- 4 / Bowl- 6

Side Choices:

- Mashed Potatoes-
- French Fries-
- Spätzle-
- Seasonal Vegetable-
- Sauerkraut-
- Red Cabbage-
- Jasmine Rice-

Entrées

(All entrees are served with a soup or salad & choice of 2 sides.)

- CHICKEN**
- PRETZEL CRUSTED CHICKEN** 20
Topped with a Creamy Stone Ground Mustard Bechamel
- CHICKEN RIESLING** 22
Chicken Sautéed with Mushrooms & Garlic. Finished with Scallions & a Riesling Cream Sauce
- CHICKEN FRANCAISE** 22 (GF)
Flour & Egg Battered Chicken Sautéed with Lemon & Chablis Wine
- CHICKEN FORESTIERE** 22
Grilled Chicken topped with our Signature Jäger Sauce
- BEEF-LAMB**
- SAUERBRATEN** 23
Marinated & Braised Beef topped with our Sauer Pan Gravy
- ROASTBRATEN** 35 (GF)
12oz New York Strip served with our Pan Gravy & topped with Crispy Fried Onions
- RUMP STEAK** 35 (GF)
12oz New York Strip topped with our Signature Jäger Sauce
- OLD COUNTRY BEEF ROULADEN** 25
Tender Beef Sliced Thinly & Rolled up with Mustard, Bacon & Pickle. Served with our Pan Gravy

- BRAISED LAMB SHANKS** 29
Served with a Garlic Rosemary Duxelle

SEAFOOD

- PRETZEL CRUSTED HADDOCK MEUNIÈRE** 24
Haddock Crusted with Gourmet Pretzels. Served with a Lemon Meunière Sauce
- BAKED HADDOCK** 23 (GF)
Haddock topped with Breadcrumbs. Served with Tartar Sauce and Lemon
- MUNICH SCALLOPS** 27 (GF)
Pounded, Lightly Breaded & Sautéed. Served with a Lemon Meunière Sauce

Vegetarian

- KÄSE SPÄTZLE** 17
Spätzle tossed in a Creamy Parmesan Sauce with Sun Dried Tomatoes, Scallions & Garlic. Topped with Crispy Fried Onions & served with Soup or Salad
- BEYOND MEAT SAUSAGES** (GF) 19
Vegan Bratwursts. Served with a Soup or Salad & 2 Sides

Sandwiches

- { All sandwiches served with a pickle & fries }
- CORNED BEEF REUBEN** 15
Our own Corned Beef, Sauerkraut, Swiss Cheese & Russian Dressing on Grilled Rye Bread
- SCHNITZELWICH** 14
Schnitzel, House Smoked Ham, Swiss Cheese & Sliced Tomato on a Grilled Pretzel Roll

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let your server know of any allergies you or anyone in your party may have.