



Munich Haus

GERMAN RESTAURANT

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

DATE REVISED :3/6/24

Vorspeisen

(APPETIZERS)

MUNICH SAMPLER 18

Fried Cheese, Potato Pancakes, Pierogies, Fried Pickles & Nürnberger Bratwurst

GIANT BAVARIAN PRETZEL 13

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 16

Pounded Scallops with a Gourmet Pretzel Crust. Served with a Creamy Stone Ground Mustard Bechamel

ANNA'S GOLUMPKI 10

Topped with Marinara Sauce

Our Famous Schnitzels

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

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

WIENER 21

Pan Fried & Breaded Tender Pork Loin. Garnished with Lemon, Capers, & Anchovy

HOLSTEIN 23

Wiener Style with a Sunny-Side up Egg & Garnished with Lemon, Capers, & Anchovy

JAGER 22

Topped with our Signature Mushroom Sauce

ZIGEUNER 21

Topped with Our Signature Pan Gravy with Sautéed Bell Peppers & Onions

RAHM 22

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 23

Topped with our House Smoked Ham, Swiss Cheese & Sliced Tomato

PARMESAN 23

Topped with Marinara and Parmesan Cheese

Entrées

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

CHICKEN

PRETZEL CRUSTED CHICKEN 22

Topped with a Creamy Stone Ground Mustard Bechamel

CHICKEN RIESLING 24

Chicken Sautéed with Mushrooms & Garlic. Finished with Scallions & a Riesling Cream Sauce

CHICKEN FRANCAISE 24 (GF)

Flour & Egg Battered Chicken Sautéed with Lemon Juice & Chablis Wine

CHICKEN FORESTIERE 22

Grilled Chicken topped with our Signature Mushroom Sauce

BEEF / LAMB

SAUERBRATEN 23

Marinated & Braised Beef, topped with our Signature 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 Mushroom Sauce

OLD COUNTRY BEEF ROULADEN 25

Tender Beef Sliced Thinly & Rolled up with Mustard, Bacon & a Pickle. Served with our Signature Pan Gravy.

BRAISED LAMB SHANKS 30

Served with a Garlic Rosemary Duxelle

SEAFOOD

PRETZEL CRUSTED HADDOCK MEUNIERE 25

Haddock Crusted with Gourmet Pretzels. Served with a Lemon Meuniere Sauce.

BAKED HADDOCK 24 (GF)

Haddock topped with breadcrumbs. Served with Tartar Sauce & Lemon.

MUNICH SCALLOPS 28 (GF)

Pounded, Lightly Breaded & Sautéed. Served with a Lemon Meuniere 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

Suppen & Salate

PRETZEL CRUSTED CHICKEN SALAD 18

Mixed greens, Seasonal Fruit, Walnuts & Pretzels. Served with a Honey Mustard Ranch Dressing.

CLASSIC CAESAR SALAD 7 / 15

Romaine Lettuce tossed with Croutons, Parmesan Cheese & House Made Caesar Dressing. Topped with a Hard Boiled Egg & Anchovies

MÜNCHNER SALAD 6 / 14

Our Signature salad. Mixed greens, House Made Cucumber, Bean & Slaw salads, Carrots & Croutons.

Add Chicken +5 / Add Scallops +10

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 Entree + 3

FRENCH ONION 8 / With Entree + 4

SOUP DU JOUR

Cup- 4 / Bowl- 6

Platters

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

BAVARIAN 28

Pfälzer & Nürnberger Bratwurst, Sauerbraten, Jäger Schnitzel & a Potato Pancake

HUBIE'S WURST 24

Knockwurst, Pfälzer, Nürnberger & Chicken Bratwurst. Served with our Pan Gravy

SCHNITZEL 25

3 Schnitzels topped with Jäger, Rahm & Paprika Sauce

POLISH 28

Golumpki, Kielbasa, Fried Pierogies & a Boneless Pork Chop

VEGETARIAN 24

Fried Pickles, Potato Pancakes, A Beyond Meat Sausage & our Seasonal Vegetable

Side Choices:

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

Vegetarian

KASE SPATZLE 18

Spätzle tossed in a Creamy Parmesan Sauce with Sun-dried Tomatoes, Scallions & Garlic. Topped with Crispy Fried Onions & Served with a Soup or a Salad.

BEYOND MEAT SAUSAGES 19 (GF)

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 15

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 Bourne Illness. Individuals with certain Health & Medical conditions may be at a higher risk if these are consumed raw or undercooked. Please let your server know if you or anyone in your party have any known allergies.