

Welcome to Garmisch Inn

*Relax and enjoy a wonderful evening of fine wines,
familiar and new food experiences and truly decadent
desserts. Remember, you are a
“World Away at Garmisch USA!”*

Appetizers

Chef's Recommendation

Seafood Martini Supreme

Beer Battered Onion Rings \$8.00	3 Jumbo shrimp, crab legs & smoked oysters served on ice in a jumbo martini glass \$16.00 per person (2 person minimum)	Smoked Oysters with assorted crackers \$9.00
Garmisch Inn Sampler <i>An assortment of knackwurst & bratwurst with cabbage rolls & pork tenderloin medallion with cabbage roll gravy</i> \$12.00	Iced Shrimp Cocktail (4) \$14.00 Sautéed Shrimp (4) \$14.00	Deep-fried Ravioli and Mozzarella Sticks <i>Served with marinara dipping sauce</i> \$10.00
Garmisch Relish Tray <i>(Recommended)</i> \$6.00 per person (2 person minimum)	Spinach Artichoke Dip <i>Baked dip with freshly toasted sourdough garlic bread</i> \$11.00	Steamed Mussels with Garlic Butter Marinade \$13.00

Children's Full Dinners

(Served only to children ages 12 and younger)

*Full dinners include Homemade Soup or Salad, Fresh Rolls and
Choice of Baked Potato, French Fries or Wild Rice Pilaf.*

6 oz. Tenderloin Steak <i>Char-broiled to order</i> \$15.99	Shrimp <i>Broiled or Deep Fried</i> \$14.99	Honey Fried Chicken <i>Two pieces</i> \$9.99
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All sandwiches include choice of chips or French fries.

Mini Corn Dogs.....\$5.99	Hot Dog.....\$5.99	Grilled Cheese.....\$5.99
Hamburger.....\$5.99	Tender Chicken Nuggets....\$7.99	
Cheeseburger.....\$6.99	Deep-Fried Cod.....\$7.99	

Add small soup or salad with child's sandwich.....\$2.00

In Honor of our German Ancestors

Chicken Schnitzel

*Sautéed breast
with Sherry mushroom
sauce.
\$18.99*

Swiss Loin

*Pork tenderloin
medallions
with mushrooms and
Swiss cheese.
\$19.99*

Rahm Schnitzel

*Pork tenderloin
medallions
with sherry mushroom
sauce.
\$19.99*

Kassler Ripchen

*Smoked pork chops
and sauerkraut.
\$19.99*

St. Moritz Schnitzel

*Veal cutlets with ham,
tomato and Swiss cheese,
served on a light tomato
brown sauce.
\$20.99*

Schnitzel a la Holstein

*Veal cutlets topped with
a fried egg.
\$21.99*

Jaegerschnitzel

*Veal cutlets with
mushrooms in a sherry
mushroom sauce.
\$20.99*

Bavarian Pork Tenderloin

*Sautéed pork tenderloin
medallions topped with a hint
of sauerkraut and sherry
mushroom sauce.
\$19.99*

Garmisch Combination Plate

Choose one from *veal cutlet, smoked pork chop, or pork tenderloin*
AND Choose one from *a knackwurst or bratwurst sausage.*
*Served with a stuffed cabbage roll, sweet and sour
red cabbage, and sauerkraut.
\$19.99*

(Add potato pancakes or another side for \$3.00)

Dinner includes choice of soup or salad (salad choices include an iceberg wedge, tossed fresh greens, or, for an additional \$5.00, a Caesar salad), and choice of one of the following (unless specified with entrée):

~Wild Rice Pilaf, ~Baked Potato, ~French Fries, ~German Potato Pancakes,
~Sweet and Sour Red Cabbage or ~Steamed Fresh Vegetables.

Dinner also includes fresh dinner rolls.

*“Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk
of food-borne illness”*

From the Grills of Garmisch

Meats are USDA Choice — Steaks served with sautéed mushrooms.

Saturday Evening Only

Roasted Prime Rib

while supplies last

King (16-18 oz) \$24.99
Queen (12-14 oz) \$20.99

Filet Mignon

Sized for your appetite!

King (12 oz) Market Price
Queen (8 oz) Market Price

Slow Roasted Ribs

BBQ or Honey Dijon

Half Rack \$18.99
Full Rack \$23.99

Tenderloin Steak

Sandwich

*6 oz tenderloin char-broiled,
served with lettuce and tomato
on grilled Texas toast.*
\$19.99

14 oz New York Strip
*Char-broiled to perfection
and served with sautéed
mushrooms.*
\$29.99

Herbed Lamb Chops

*2-8 oz chops seasoned
with our special herb
mix, grilled to your
order, and served with
mint jelly.*
\$32.99

Tenderloin & Lobster
*Char-broiled (6 oz) tenderloin
steak & broiled cold water
lobster tail.*
Market Price

**Tenderloin &
Jumbo Shrimp**
*Char-broiled (6 oz)
tenderloin steak &
(3) jumbo shrimp,
prepared your way.*
Market Price

Garmisch Deluxe
*Half-pound
Cheeseburger
loaded with the
works!!*
\$13.99

From the Sea and Lakes

Canadian Walleye
Broiled or Deep fried
\$19.99

**New Zealand Orange
Roughy**
Broiled or Deep fried
\$20.99

Cold Water Lobster
One or two tails available
Market Price

**Norwegian Wild
Caught Salmon**
*Grilled boneless &
skinless salmon steak
topped with
herbed butter.*
\$20.99

Shrimp
*Choice of Scampi,
Deep fried or Broiled*
\$23.99

Jumbo Scallops
*Choice of Scampi,
Deep fried or Broiled*
\$22.99

Coconut Shrimp
*Cold water shrimp hand breaded
and delicately fried, served with a
sweet & sour sauce.*
\$24.99

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Chicken, Pork and Other Entrees

Roquefort Pork

Tenderloin medallions topped with Roquefort crumbles and walnuts on a béchamel sauce.

\$19.99

Cranberry Peppercorn Pork

Pork tenderloin medallions sautéed with Italian herbs, fresh ground pepper and cranberry sauce.

\$19.99

Raspberry Mandarin Chicken

Sautéed chicken breast served with a raspberry mandarin sauce.

\$18.99

Sicilian Veal

Herb and parmesan crusted veal cutlets sautéed and served with sautéed mushrooms.

\$21.99

Hazelnut Chicken

Pan roasted breast topped with chopped filbert nuts, Swiss and parmesan cheese and served with a sherry mushroom sauce.

\$18.99

Honey Fried Chicken

One-half golden fried chicken, stung with honey and served with cranberry sauce.

\$18.99

Famous Dave's Favorite

Brandied Red Currant Raisin Pork

Sautéed pork medallions, deglazed with brandy & currant jelly and raisins; finished with a demi-glaze.

\$19.99

Herbed Chicken Breast & Grilled Tomato

Breast lightly seasoned with herbs and served with tomato half topped with parmesan cheese.

\$18.99

Shrimp and Chicken Fettuccini

Bay shrimp and chicken tenders sautéed in garlic butter and Italian herbs in cream sauce. (no potato choice)

\$20.99

Veal Liver

Delicately sautéed with bacon and onion.

\$20.99

Veal Marsala

Veal cutlets sautéed with mushrooms and green onions with a Marsala wine demi-glaze.

\$22.99

Vegetable Medley Plate

Fresh steamed vegetables, wild rice pilaf, grilled tomato, and baked potato.

(no potato choice)

\$17.99

Vegetable Prima Vera

Medley of vegetables in a light veloute sauce, on a bed of linguine

(no potato choice)

\$18.99

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