



# BAVARIAN INN

RESORT & BREWING COMPANY

## — LUNCH, DINNER & ALL-DAY DINING MENU —

**We are thrilled to welcome you back to our European Resort!** Our culinary team is proud to offer this menu with our Bavarian Inn and Bavarian Brother's Brewing "greatest hits." You will also find new fall and winter inspired dishes by Executive Chef Christopher Michanco. **Thank you for your patronage! We appreciate you!**

### APPETIZERS & SHAREABLES

**Schwarzwaelder Kaese Spaetzle** \$9  
Housemade Spaetzle, Gruyere, Cheese, Black Forest Ham & Asparagus Tips

**Bavarian Inn Sausage Sampler** \$12  
Weisswurst, Bratwurst, Knackwurst, Sauerkraut

**Avocado Fries**  \$12  
Crispy Fried Avocado Wedges, Tomato Salad, Cilantro Emulsion

**Chef's Pate** of Veal, Liver and Herbs, Cumberland Sauce \$9

**Imported & Domestic Cheese Display**  \$18  
Variety of carefully sourced Cheeses, Spiced Pecans, SVFD Apple Butter, German Mustard

**Chef's Flat Bread** \$15  
Changes weekly with Seasonal Ingredients

**Margherita Flat Bread**  \$14  
Tomato, Mozzarella, Basil, Balsamic Reduction

**German Pretzel stuffed with Crab** \$16  
Bavarian Brothers Lager and Three Cheese Sauce, Mustard, Remoulade

**P.E.I. Mussels** \$14  
Coconut Curry Broth, Spring Onion, Cilantro, Herb Focaccia


**B.B. Brewing Wings** \$12  
Chef Christopher's Daily Wing Recipe

### SOUPS

**Curried Cream Crab Soup**  \$9  
A house favorite with Yellow Curry and Lump Crabmeat

**Traditional French Onion Soup** \$9  
Melted Gruyere

### SALADS

**House Salad** of Mixed Greens  \$7  
Cucumber Dill, Marinated Mushroom, Rhineland Vinaigrette

**Caesar Salad** with Fresh Anchovies \$8  
With Chicken \$14 With Shrimp \$17  
With Salmon \$19

**Crispy Chicken Cobb Salad** \$16  
Chicken Tenders, Red Onion, Tomato, Spicy Pecans, Barber's Cheddar, Garlic Herb Dressing

**Black and Blue Salad**  \$15  
Blackened Chicken, Avocado, Blue Cheese, Onion, Bacon, B.I. Ranch

**Kale Salad**   \$12  
Crispy Kale, Walnuts, Pomegranate Seeds, Goat Cheese, Balsamic Reduction  
With Chicken \$14 With Shrimp \$17  
With Salmon \$19

 Dairy Free

 Gluten Free

 Vegetarian

# SANDWICHES

Served with French Fries or Potato Salad

## Crab Cake Sandwich

\$22

BI Crab Cake on Toasted Brioche Bun, Housemade Tartare, Lettuce, Tomato, Yukon Fries

## Bavarian Brother's Brewing Signature Burger

\$15

Hereford Beef Patty, Seared Bratwurst, Pickled Red Cabbage, Gruyere Cheese, Brioche Bun, Top with Fried Egg for additional \$2

## B.I. Reuben Sandwich

\$14

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island on Rye

## Mrs. Cole's Vegetarian Sandwich

\$12

Lettuce, Tomato, Avocado, Carrot, Cucumber, Boursin Cheese, Marble Rye

## Turkey Club Sandwich

\$12

Applewood Bacon, Swiss Cheese, Lettuce, Tomato, Avocado Aioli, Choice of Bread

# ENTRÉES

Lunch Portion/Dinner Portion

Lunch Portion available from 11:30am til 2:30pm daily

## Schweinebraten

Traditional Pork Roast \$16/\$23

Served with Potato Dumpling and Sauerkraut, Juniper Sauce

## Sauerbraten

Traditional Red Wine Braised Beef \$17/\$25

Potato Dumpling & Red Cabbage, Red Wine Ginger Sauce, Almonds & Raisins

## Jaegerschnitzel

Tender Veal Cutlet \$29

with a Sherry Mushroom Cream Sauce, Spaetzle, Red Cabbage

## Wiener Schnitzel

Breaded Veal Cutlet

Served with Spaetzle and Red Cabbage

\$28 a la Holstein \$30

## Sauerkraut Garnished

Sausage Platter with Sauerkraut \$25

Weisswurst, Knackwurst, Bratwurst, Kassler Ripchen

## Beef Tenderloin Tips "Stroganoff Style"

\$26

Spaetzle, Bacon-Mushroom Cream, Parsnip Chips, Herb Sour Cream

## Shepherd's Pie

\$20

Ground Lamb and English Spices, topped with Potato au Gratin, Sauteed Green Beans

## Bavarian Inn Crab Cakes

\$22/\$42

Two Bavarian Inn Lump Cakes (1 for Lunch Portion), Kaese Spaetzle, Asparagus Hollandaise, Meyer Lemon & Old Bay Aioli

## Pan Roasted Salmon

\$29

Bacon Corn & Leek Ragout, Truffle Whipped Potato, Saffron Herb Sauce

## Pan Seared Sea Bass

\$36

Snap Peas, Smoked Corn Puree, Orange Beurre Blanc

## Vegetarian

\$18

Roasted Butternut Squash topped with Pomegranate, Fresh Herbs, Goat Cheese & Local Honey

## B.I. Steak

\$38

Grilled Ribeye, Grilled Asparagus, Truffle Whipped Potato, Peppercorn Brandy Cream

## Seared Duck Breast

\$32

Bacon Fat Carrots, Rosemary Fondant Potato, Pomegranate Demi Glace

## Bone-in Elk Chop

\$44

with a Coriander and Brown Sugar Rub, Serrano Chili Brussels Sprouts, Sweet Potato Croquettes, Rosemary Demi Glace

## Bison Wellington

\$42

Baked in Puff Pastry with Port Wine Reduction, Grilled Asparagus, Sweet Potato Fondant

\*\* Add a Signature B.I. Crab Cake to any Entrée \$19

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