



BAVARIAN INN

RESORT & BREWING COMPANY

— LUNCH, DINNER & ALL-DAY DINING MENU —

We are thrilled to welcome you back to our European Resort! Thank you for your patience and understanding as we work towards bringing back the traditional Bavarian Inn experience. We are temporarily offering this menu of our “greatest hits” and will change it as more product becomes available. Please know that we are taking all precautions possible to keep you and our team healthy and safe. **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

Truffle Fries \$9

House Cut Steak Fries, White Truffle, Parmesan

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

Seafood Cobb Salad \$16

Poached Shrimp, Lump Crabmeat, Bacon, Egg, Avocado, Tomato, Blue Cheese Crumbles, over mixed greens, Garlic Herb Dressing

Black and Blue Salad \$15

Blackened Chicken, Avocado, Blue Cheese, Onion, Bacon, B.I. Ranch

Summer Salad \$12

Arugula, Watermelon and Blueberries, Feta 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

\$19

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 \$28 a la Holstein \$30
Served with Spaetzle and Red Cabbage

Sauerkraut Garnished

Sausage Platter with Sauerkraut \$25
Weisswurst, Knackwurst, Bratwurst, Kassler Ripchen

Bavarian Inn Crab Cakes

Two Bavarian Inn Lump Cakes (1 for Lunch Portion), \$19/\$36
Kaese Spaetzle, Asparagus Hollandaise, Meyer Lemon & Old Bay Aioli

Shepherd's Pie

Ground Lamb and English Spices, topped with Potato au Gratin, Sauteed Green Beans \$20

Fish n' Chips

BBB Beer Battered Cod, Steak Fries, Housemade Tartare \$20

Pan Roasted Salmon

Orzo Salad, Pesto, Charred Lemon \$29

Grilled Swordfish

Lemon Herb Cous-Cous, Broccolini, Compound Butter \$34

Vegetarian

Rainbow Cauliflower, Broccoli, Shitake Mushrooms, Grapefruit Chili Sauce \$18

B.I. Steak

Your choice of 7 oz Filet Mignon \$42
or Grilled Ribeye \$36
Grilled Asparagus, Truffle Whipped Potato, Peppercorn Brandy Cream

Beef Tenderloin Tips "Stroganoff Style"

Spaetzle, Bacon-Mushroom Cream, Parsnip Chips, Herb Sour Cream \$26

New Zealand Lamb Chops

Black Lentils, Fried Shallots, Scallion Aioli \$34

** Add a Signature B.I. Crab Cake to any Entrée \$17

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