



EUROPEAN STEAKHOUSE & BISTRO

CHACUTERIES ET FROMAGES

Cured Meats, Sausages, Artisan Cheeses, Garni
18.50 (enough for 2 to share)



CREAMY POTATO SOUP 4

BISTRO SALAD 6.5

Baby Lettuces, Shredded Gruyere, Petite Tomatoes, Fried Onions,
& Fresh Chives tossed in our creamy vinaigrette

ADD STEAMED SHRIMP & LUMP CRABMEAT 13.5

TOMATO SALAD CAPRESE 7.5

Vine Ripe tomatoes, Fresh Basil, Mozzarella, EVO
Cracked Peppercorn LARGE 9.75. SMALL 5.

BELGIAN ENDIVE & ARUGULA SALAD 7

Aged Blue Cheese, Candied Walnuts & Asian Pears

STUTTGARTER SALAD DUO 6

Creamy Cucumber Dill & German Potato Salads, garni

*CLASSIC CAESAR SALAD 7

~freshly prepared with real eggs~

ADD STEAMED SHRIMP & LUMP CRABMEAT 13.5

JUMBO SHRIMP MARTINI

Two Sauces 9.75

LUMP CRAB MARTINI

Two Sauces 10.75

SHRIMP & CRAB DUO MARTINI 10.5

Two Sauces

SWISS FONDUE

Swiss Emmenthal & Gruyere Cheeses
French Baguette & Tart Apples

9.9 per guest / minimum two people

CHACUTERIES PLATE 9.

Cured Meats & Sausages

*BEEF CARPACCHIO 9.7

Tossed Arugula, Shaved Parmesan & Fried Capers

BAVARIAN JUMBO PRETZEL 6.5

Trio Of Dipping Sauces

JUMBO LUMP CRABCAKES 11

Creamy Horseradish Dressing

BURGUNDY ESCARGOT 8

Garlic Herb Butter & Melted Gruyere

SPÄTZLE BLACK FOREST 7.7

Double Smoked Bacon, Woodland Mushrooms,
Cream, Melted Emmentaler

MOULES A LA CRÈME 9.5

Steamed Mussels in Riesling, Herbs & Cream

POTATO PANCAKES 5.8

Creame Fraiche & Apple Sauce

FROG LEGS PROVENÇAL 8.8

Garlic, Fresh Herbs, Tomato

CURRY WURST 6.0 / EACH (select one or more)

NUERNBERGER, BRATWURST, OR BAUERNWURST
Curry Ketchup & Braised Sauerkraut

SUMMER HIGHLIGHTS

Chilled Gazpacho 4.0



Orzo Pasta tossed with roasted summer vegetables
& garlic, EVO & fresh squeezed lemon juice

SMALL 5.5 LARGE 9.75



Smoked Salmon Scandia

potato salad & swedish dill dipping sauce. garni 9.5



Chilled Seafood Trio Plate

smoked salmon, jumbo chilled srimp & lump crabmeat, garni 12.5



Grilled Tilapia Filet

atop our roasted vegetables and orzo pasta salad



Monday - Thursdays

Vreny's Reuben

corned beef piled high with our original sauerkraut and bistro dressing
on rye with fries 9.75

... your new neighborhood bistro

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



EUROPEAN STEAKHOUSE & BISTRO

STEAKS & BISTRO PLATES

FROM THE GRILL . . .

Black Angus Steaks & Seafood Cooked To Order with one side item

- * RIB EYE STEAK 12 oz 22
Maitre d' Butter
* FILET MIGNON "EDELWEISS" 6 oz 22
Six Unique Dipping Sauces
* DRY AGED NEW YORK STRIP 12 oz 29
Extreme Beef Flavor
* BONE IN RIB EYE 20 oz 38
"Cowboy Steak"
* KANSAS CITY STRIP 16 oz 33
Bone-in Strip Steak
* FILET & FRIED LOBSTER COMBINATION 32
Drawn Butter & Sauce Béarnaise
PAN SEARED TUNA - Three Peppercorn Crusted 19
Daikon-Pear-Italian Parsley Slaw
FRESH MOUNTAIN TROUT Grilled Lemon 14

- ZIGEUNER PORK GOULASCH 14
Peppers, Onions, Kraut, Creame Fraiche, Mashed Potatoes
PAN SEARED TUNA - Three Peppercorn Crusted 19
Daikon-Pear-Italian Parsley Slaw
SMOKED PORK CHOP "Kassler Ripchen" 16.5
Mango Chutney Glaze, Braised Red Cabbage
SALMON L'ALSACE 21
Applewood Smoked Bacon, Riesling Braised Sauerkraut
SAUTÉED SHRIMP 17
Sundried Tomatoes, Shallots, Roasted Garlic, Arugula, Asparagus, White Wine Cream, Fettuccine
SCHWABIAN PLATTER 19
Bratwurst, Bauernwurst, & Smoked Pork Chop, Braised Sauerkraut, Potato Salad
PORK SHANK "SCWEINEHAXE" 24
Garlic Mashed Potatoes

ACCOMPANIMENTS

- Sauce Béarnaise 2
Woodland Mushroom Sauce 4
Gratinee of Blue Cheese 2
Fried Lobster Tail 15

SIDES

- SPÄTZLE 3.5
House Made German Pasta
RIESLING SAUERKRAUT 3.5
BRAISED RED CABBAGE 3.5
BAKED POTATO 3.5
HOUSE-MADE FRENCH FRIES 3.5
FRIED SWEET ONIONS 3.5
GARLIC MASHED POTATOES 3.5
GRILLED ASPARAGUS 4
SWISS POTATO WEDGES 4.5
Melted Gruyere Cheese

- TUSCAN VEGETARIAN PASTA 13
Mushrooms, Asparagus, Sundried Tomatoes, Arugula, Basil, Oregano, Grated Parmesan, Broken Egg
CLASSIC WIENERSCHNITZEL 22
Breaded Veal Cutlet, Lemon Butter, Spätzle
CHICKEN SCALLOPINI MILANAISE 14
Breaded Chicken Schnitzel, Petite Tomatoes, Italian Parsley, Basil, Linguine
ESCALOPE DE PORC FORESTIERE 19
Pork Tenderloin Schnitzel, Woodland Mushroom, Garlic Mashed Potatoes, Pinot Noir Sauce

SUBSTITUTIONS INCUR MINIMAL UP CHARGE
18% ADDED TO PARTIES LARGER of 7 or more

PRIX FIXE

TABLE d' HOTE

3 COURSES : \$ 32.

(two first courses & entrée ~OR~ one each first, entrée & dessert)

SPÄTZLE BLACK FOREST OR BURGUNDY ESCARGOT OR MOULES A LA CRÈME
BISTRO SALAD OR CAESAR SALAD

"SCWEINEHAXE" OR FILET MIGNON OR PAN SEARED TUNA OR CLASSIC WIENERSCHNITZEL

APPLE STRUDEL OR BANANAS FOSTER OR CRÈME BRUHLE

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