

Maassmann's

Great Food Since 1967

Soup & Salad

Onion Soup Au-Gratin - \$8.00 Soup of the Day - \$5.00 House Salad - \$5.00

Appetizers & A-La-Carte Fare

Potato Pancakes - Homemade Potato Pancakes served with Apple Sauce - **\$6.00**

Shrimp Cocktail - Chilled Shrimp served with house-made Cocktail Sauce - **\$12.00**

Maassmann's Escargot - Broiled with Garlic, Butter and Herbs - **\$10.00**

Baked Brie – Served on Roesti Potatoes with Brandied Apples

Appetizer size - \$9.00 Entrée size - \$14.00

Crab Cake - Blue & Alaskan Snow Crab Cakes w/Sauce Remoulade - **\$12.00**

Ravioli of the Day – **Appetizer size - \$9.00 Entrée size - \$15.00**

8 oz. Black Angus Burger - w/Fries - Served with or without Cheese - **\$14.00**

Baby Back Ribs – BBQ Pork Ribs – Served with Potatoes and Vegetable - **\$24.00**

Bratwurst Platter – 2 Bratwursts served with Potatoes and Red Cabbage - **\$18.00**

Good Meals take time to Prepare.

Your patience is appreciated.

Contemporary Entrée Selections

Pork Osso Bucco – Braised Pork Shank with Red Wine Vegetable Sauce - **\$27.00**

N.Y. Strip Steak - With choice of Mushrooms and Onions or Au Poivre - **\$28.00**

Filet Mignon - Broiled to your preference and served with a Red Wine

Demi-Glace - **\$31.00**

Calves Liver - Fresh and Tender – Sautéed and Garnished with Caramelized Onions and Bacon served with Potatoes
and Vegetable - **\$23.00**

Chicken DuJour – Boneless Chicken Breast – Chef's Choice Today - **\$19.00**

Fresh Fish Filet of the Day - Mild Fish Filet topped with a White Wine Butter Sauce

Market Price

Shrimp “A La Ulla” - Large Shrimp topped with our Special Sauce of Garlic, Pepper and Cajun Spices
served over Pasta - **\$23.00**

Salmon - Ask your Server for the evening's preparation - **\$24.00**

German Specialties

Rouladen - Roasted Beef Rolls stuffed with Bacon and Pickle, served with Gravy **\$22.00**

Sauerbraten - Oven roasted, marinated beef with Gravy - **\$20.00**

Jaegerschnitzel - Sautéed, breaded pork cutlet with Mushroom and Onion Sauce - **\$21.00**

Wienerschnitzel - Lightly Breaded Veal Cutlet, seasoned and sautéed to perfection - **\$22.00**

Schnitzel a-la Holstein – Lightly Breaded Veal Cutlet, topped with fried egg, anchovies and capers - **\$23.00**

CONTEMPORARY ENTRÉE SELECTIONS ARE SERVED WITH A STARCH AND VEGETABLE

GERMAN SPECIALTIES ARE SERVED WITH HOME-MADE SPAETZLE AND RED CABBAGE

ALL OF THE ENTREES ABOVE ARE SERVED WITH A CHOICE OF SOUP OF THE DAY OR SALAD

TAX & GRATUITY ARE NOT INCLUDED. 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE PEOPLE.

NO SHARING PLEASE AND NO SUBSTITUTIONS.

EXTRA PLATE CHARGE \$8.00

PRICING AND MENU ITEMS ARE SUBJECT TO CHANGE.
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