

A Heartfelt Welcome To Chef Klaus' BIER STUBE

Dinner Menu



20827 LaGrange Road
(Next to Butera)
Frankfort, IL 60423

Call for Parties, Banquets
and Caterings
(815) 469-0940

www.chefklausgermanrestaurants.com

Vorspeisen = Appetizers

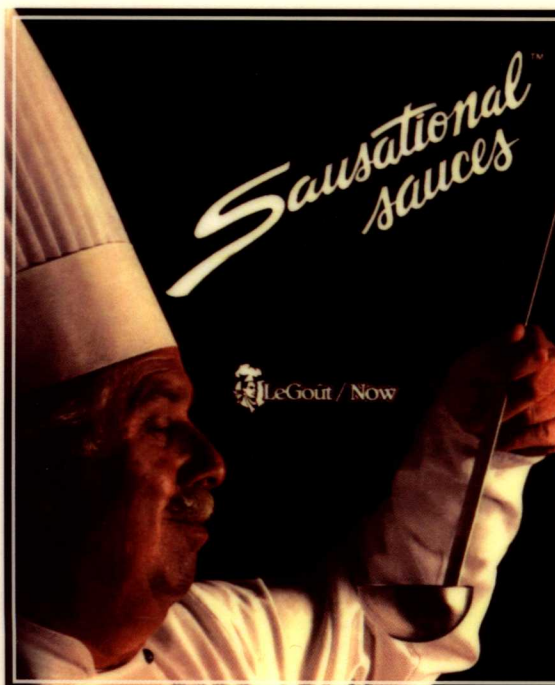
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| Oysters Rockefeller | \$18.95 |
| <i>Six baked fresh Bluepoint oysters topped with Bavarian creamed spinach and bacon</i> | |
| Grilled Shrimp Santa Fé | \$18.95 |
| <i>Six succulent Jumbo Shrimp grilled with Chipotle lime butter and served on a bed of black bean purée with tortilla chips</i> | |
| Shrimp DeJonghe | \$19.95 |
| <i>Five Jumbo Shrimp baked and topped with dijon white wine garlic and herb butter</i> | |
| Shrimp Jumbo Cocktail | \$18.95 |
| <i>Five broiled Jumbo Shrimp served ice cold with our own delicious cocktail sauce</i> | |
| Escargot | \$19.95 |
| <i>Six Broiled Snails in our herb/garlic butter and served with French toast garlic bread</i> | |
| Sausage Shish Ka-Bob | \$17.95 |
| <i>Pieces of Bavarian (Veal) Bratwurst, Knackwurst and Thüringer with special curry ketchup sauce served on a bed of red cabbage and sauerkraut</i> | |
| Hackepeter (Steak Tartar) | \$20.95 |
| <i>A generous portion of our leanest and freshly ground raw Beef with raw egg yolk, pickles, chopped onions and capers. A German delicacy - but eat at your own risk because it is raw</i> | |
| Large Mushroom Cap | \$18.95 |
| <i>Stuffed with Crabmeat, Topped with Bernaise Sauce</i> | |
| Large Mushroom Cap - Stuffed With Escargot and Melted Mozzarella Cheese | \$18.95 |
| Fried Brie with Berry Sauce | \$17.95 |
| <i>Large piece of Brie cheese fried & served with fresh raspberry mousse sauce</i> | |
| Marinated Herring | \$16.95 |
| <i>Tender pieces of Herring fillet in a sweet /sour wine and vinegar marinade</i> | |
| Smoked Salmon - A Real Treat! | \$16.95 |
| Oysters on 1/2 Shell | \$17.95 |
| <i>Six fresh Bluepoint oysters served on the half shell with our delicious cocktail sauce</i> | |
| Fried Calamari | \$17.95 |
| <i>Fried to perfection and served with our homemade cocktail sauce and lemon</i> | |
| Two Jumbo Crab Cakes | \$18.95 |
| <i>A delicious combination of fresh blue crab meat, red & yellow bell peppers, garlic & saffron</i> | |

From Our World Famous Schnitzel Bank

Substitute Veal for any of the items below - \$5.00 extra

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| Wiener Schnitzel (Vienna Schnitzel) | \$24.95 |
| <i>Pork Tenderloin dipped in egg batter, flaked with our special breading and pan fried in butter</i> | |
| Jäger Schnitzel (Hunter Schnitzel) | \$26.95 |
| <i>Sautéed in our special natural sauce, topped with bacon, onion and fresh imported Chanterelle mushrooms</i> | |
| Natur Schnitzel | \$26.95 |
| <i>Sautéed with imported Chanterelle mushrooms & fine herbs, topped with our special white wine cream sauce</i> | |
| Allgäuer Schnitzel | \$25.95 |
| <i>Topped with mixed vegetables and imported Jarlsberg cheese</i> | |
| Rahmschnitzel (Hungarian Paprika Rahm) | \$25.95 |
| <i>Served with fresh mushrooms, green peppers & onions in a beautifully seasoned sour cream sauce</i> | |
| Schweizer Schnitzel (Swiss Schnitzel) | \$28.95 |
| <i>Smothered with fresh mushrooms topped with Swiss cheese baked to a golden brown with brown sauce</i> | |
| Rhein River Schnitzel | \$27.95 |
| <i>Flambéed with Cognac and topped with imported Chanterelle mushrooms</i> | |
| Zigeuner Schnitzel (Gypsy Schnitzel) | \$26.95 |
| <i>Cooked in our spicy natural sauce with hearts of palm and green olives, topped with sautéed fresh green peppers, tomatoes, onions, bacon, mushrooms & imported German pickles</i> | |
| Schnitzel Cordon Bleu | \$28.95 |
| <i>Butterflied and stuffed with ham and Jarlsberg cheese with brown sauce</i> | |
| Hühner Schnitzel (Chicken Schnitzel) | \$25.95 |
| <i>Boneless, tender Chicken Breast dipped in egg batter, flaked with our special breading and pan fried in butter</i> | |
| Wurst Schnitzel (Sausage Schnitzel) | \$30.95 |
| <i>"Bavarian Style" sliced Thüringer and Bratwurst, topped with imported Jarlsberg cheese and fresh mushrooms and baked to a golden brown with brown sauce</i> | |
| Schnitzel A La Holstein | \$29.95 |
| <i>Served with 2 fried eggs on top and canapes of Smoked Salmon</i> | |
| Schnitzel Florentine | \$29.95 |
| <i>Topped with creamed spinach and imported Jarlsberg cheese with brown sauce</i> | |

All full dinner entrees are served with soup or salad, a vegetable and potato of your choice. Ask you server about our split plate charge - \$10.00



Vegetable Choices:

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| Vegetable Du Jour |
| <i>Ask your server for today's additional vegetable choice.</i> |
| Red Cabbage |
| <i>Shredded Red Cabbage cooked with Sugar, Vinegar and Butter.</i> |
| Saur Kraut |
| <i>Finely Shredded Fermented Cabbage. A Traditional Favorite.</i> |

Potato Choices:

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| Potato Du Jour |
| <i>Ask your server for today's potato special.</i> |
| Spatzle |
| <i>Hand-made, spoon-sized noodles, steamed until tender and served with brown sauce.</i> |
| German Potato Salad |
| <i>Served hot or cold, this dish combines cubed potatoes with onion and bacon with vinegar.</i> |
| Mashed Sweet Potato |
| <i>Freshly mashed with a touch of brown sugar and butter.</i> |

Uncharge Choices:

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| Broccoli - \$3.50 |
| <i>Steamed, topped with Butter.</i> |
| Cauliflower - \$3.50 |
| <i>Steamed, topped with Butter.</i> |
| Asparagus - \$4.50 |
| <i>Steamed or Grilled</i> |

Soup Choices:

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| Soup Du Jour |
| <i>Ask your server for today's additional soup choice.</i> |
| Liver Dumpling Soup |
| <i>A light and flavorful consommé served with a dumpling made with the finest cuts of chopped beef and pork, mixed with a hearty portion of chicken liver.</i> |
| Goulash Soup |
| <i>Authentic rye-based broth, loaded with tender pieces of slowly cooked beef and seasoned with paprika. (Served with dinner - \$3.50 extra)</i> |
| French Onion Soup |
| <i>A rich caramelized onion broth topped with toasted bread and fresh cheese</i> |
| With Dinner - \$5.50 Alone - \$6.95 |

Potato Pancakes

Finely chopped potato with bits of onion, lightly fried and served with sour cream or applesauce (\$3.50 extra).

Potato Dumpling

A savory dumpling made with potato flour and served with brown sauce.

Baked or Boiled Potato

with Butter & Sour Cream

Mashed or Garlic Roasted Mashed

Made from scratch daily.

Also available fried.

Rice Pilaf

Oil browned rice, cooked in a seasonal broth.

German Fried Potatoes

Sliced potatoes pan fried with green onion and smoked sausage

Our Special Platter Dinners



Farmers Platter for Two\$59.95

Our established favorite: Veal Bratwurst, Thüringer, Knackwurst, Beer Bratwurst, Kassler Rippchen and Pork Shank with German fries, red cabbage and sauerkraut

Farmers Platter for One.....\$28.95

Knackwurst, Thüringer, Veal Bratwurst and Kassler Rippchen

Sausage Platter.....\$25.95

Includes three single "Wurst" select your choice of: Knackwurst, Thüringer, Veal Bratwurst, Coarse Bratwurst and Beer Bratwurst

Chef Klaus' Special German Platter for 4 or more

Includes a Weiner Schnitzel, Jäger Schnitzel, Schnitzel Florentine, Bavarian Pork Roast, Rouladen and Smoked Kasseler Rippchen

4 people..... \$119.95 8 people..... \$239.95

6 people..... \$179.95 10 people \$299.95

Schweinefleisch = Pork

Bayrischer Schweinebraten (Bavarian Pork Roast).....\$25.95
Specially seasoned succulent Roast Loin of Pork, served with herb dressing

Ungarischer Gulasch (Hungarian Goulash).....\$25.95
A longtime Bier Stube favorite - tender cubes of Pork finished in our Hungarian paprika sauce

Barbecue Ribs FULL SLAB.....\$27.95
Tender fall-off-the-bone Baby Back Ribs covered with our Chef's sweet & tangy barbecue sauce

HALF SLAB \$19.95

Schweine Kotelett (Breaded Stuffed Pork Chop)\$28.95
Boneless Pork, stuffed with our own homemade dressing, finished with a mushroom sauce

Grilled Pork Chops.....\$29.95
Two Grilled Pork Chops cooked to perfection

Schweinekotelette.....\$29.95
Two old fashioned center cut breaded Pork Chops

Kasseler Rippchen.....\$28.95
Two tender cured and Smoked Pork Chops served with sauerkraut

Bayrische Schweinshaxen (Bavarian Pork Shank)\$35.95
Our World Famous 3 ½ lb. Pork Shank braised in natural sauces and oven baked to perfection; served on a bed of sauerkraut. Order yours extra crispy or soft with brown sauce.

Rindfleisch und Leber = Beef and Liver

Rouladen of Beef (2).....\$28.95
A longstanding Bier Stube favorite. Thin sliced sirloin of beef coated with our special mustard and other seasonings, rolled around imported dill pickle, bacon and onions. Then simmered to perfection in its own natural juices.

Beef Stroganoff.....\$36.95
Made with Prime Beef Tenderloin medallions, onions, ham and our special mushroom sauce

Bavarian Style Pot Roast\$27.95
Heart of Round braised then simmered in brown sauce

Sauerbraten.....\$28.95
Tender Beef Roast seasoned in our special red wine vinegar base marinade. Braised and simmered to perfection in natural sauces.

Kalbs Leber (calves Liver) "Berliner Style"\$28.95
The finest, freshest and tender livers sautéed with apples, bacon and onions

From the Lakes and Oceans

Canadian Walleye Pike.....\$27.95
A long time favorite, broiled or sautéed in butter with Almandine sauce

Fillet of Red Snapper a la "Vera Cruz"\$28.95
Sautéed in our special wine sauce and served with green peppers, tomatoes, onions, fresh mushrooms and olives

Roasted Herb Crusted Snapper\$28.95
A red snapper fillet coated with fresh herbs and served on a bed of leeks with tomato coulis sauce

Orange Roughy Florentine.....\$29.95
Topped with Bavarian creamed spinach and mozzarella cheese

Salmon En Croute\$30.95
Fresh Salmon fillet and spinach mousse wrapped in flaky pastry shell, complete with fresh dill mayonnaise

Jumbo Roasted Sea Scallops.....\$34.95
Plump Sea Scallops oven roasted and served with rice pilaf and lemon basil Beurre Blanc

16oz. Broiled Australian Cold Water Lobster Tail Market Price

16oz. Alaskan King Jumbo Split Crab Legs..... Market Price

Geflügel = Fowl

Chicken Breast "Cordon Rouge"\$27.95
Tender boneless Chicken Breast stuffed with ham, Jarlsberg cheese and finished with mushroom sauce.

Bayrische Hähnchenbrust (Bavarian Chicken Breast).....\$25.95
Tender boneless Chicken Breast sautéed with onions, fresh mushrooms, green peppers and tomatoes. Simmered in our special sauce.

Swiss Chicken.....\$28.95
Tender boneless Chicken Breast sautéed and topped with asparagus and Canadian bacon. Then finished with imported Jarlsberg cheese and a mushroom sauce.

Long Island Roast Duckling\$35.95
Half of a Young tender Duckling served with our homemade dressing

From the Grill = Steaks Prime aged 21 days

Filet Mignon (10oz.)..... Market Price
A 10oz. portion of our tender Beef Tenderloin

Filet Mignon (8oz.)..... Market Price
Our smaller cut of lean Beef Tenderloin

New York Strip Steak (16oz.) Market Price
A full pound of tender Beef

New York Strip Steak (12oz.) Market Price
A smaller version of our superb Strip Steak

Our Famous Bier Steak (16oz.) Strip Steak..... Market Price
Braised with German Dark Beer and topped with sautéed onions

French Peppersteak Market Price
Prime Beef Tenderloin filet sautéed with fresh green peppers, tomatoes, fresh mushrooms and onions, oregano and garlic

Old Time American Pepper Steak Market Price
Prime Beef Tenderloin medallions with green peppers, tomatoes, fresh mushrooms, onions, oregano and garlic

Wiener Roast Braten (16oz.) Market Price
Prime New York Strip Steak sautéed with onions and fresh mushrooms in red wine sauce and topped with French fried onions

Gypsy Steak (16oz.) Market Price
Spicy Ribeye Steak with sautéed fresh green peppers, tomatoes, onions and mushrooms, cooked in a natural sauce and served with hearts of palm and green olives

Lamb Chops Market Price
Four succulent Lamb Chops coated with a Dijon crust and roasted to perfection

Rack of Lamb for Two Market Price
A rack of eight Lamb Chops accompanied by sweet potato and russet potato purées and grilled vegetables

Prime Rib (ON FRIDAY AND SATURDAY ONLY) KING Market Price
QUEEN Market Price

All steaks and chops served with bordelaise sauce.
We are not responsible for well done steaks or chops.

Pasta and Sauté

Chicken Marsala.....\$27.95
Tender boneless chicken breast sautéed with wild mushrooms, shallots, garlic and Marsala wine sauce

Fettuccini Primavera\$21.95
Fresh vegetables sautéed with herbs and olive oil and tossed with Fettuccini

Veal Marsala\$30.95
Three tender medallions of Veal sautéed with wild mushrooms, shallots, garlic and Marsala wine sauce

Veal Oscar\$33.95
Three tender medallions of Veal sautéed and topped with crabmeat, steamed asparagus and béarnaise sauce

Veal Picatta\$30.95
Three tender medallions of Veal sautéed and topped with garlic, capers, lemon and white wine sauce

Potato Pancake/Goulash Soup \$3.50 with dinner

Children's Menu (Ten Years Old and Under)

Hamburger with French Fries.....\$13.95

Four Shrimp with French Fries.....\$14.95

Spaghetti with Red Sauce.....\$10.95

Grilled Cheese with French Fries.....\$9.95

Roast Pork with Mashed Potatoes.....\$14.95

Wiener Schnitzel with Mashed Potatoes.....\$15.95

Fried Chicken Tenders with French Fries\$12.95