

MACKENZIE'S GRILL ROOM

Oktoberfest

Served Nightly Friday September 30th thru Sunday October 30th

VORSPEISEN (APPETIZERS)

1. **Husman Raucherteller:** Smoked trout and Norwegian cold smoked salmon, served with horseradish dijonaise and potato pancakes\$14.95
2. **Goose Liver Pate with Truffles:** Served with capers, red onions, chopped egg and roasted peppers\$10.95
3. **Sausage Sampler:** Knackwurst, weisswurst and bratwurst grilled & served with two types of mustard.. \$9.95
4. **Kartoffelpuffer:** Three potato pancakes served with stewed apples\$4.95
5. **Cambazola au Gratin:** Baked Bavarian Brie served with Black Forest Ham, whole roasted garlic and toasted walnuts\$10.95

HAUPTGERICHT (ENTREES)

6. **Jäegerschnitzel:** Sautéed medallions of pork loin in a burgundy mushroom sauce \$18.95
7. **Filet Mignon Burgundy:** Grilled filet mignon wrapped with maple-smoked bacon, served with a burgundy mushroom sauce\$28.95
8. **Rheinischer Sauerbraten:** "Mackenzie's favorite!" Traditional German pot roast with a tart sweet gravy\$18.95
9. **Zigeunerrouladen:** Chicken breast stuffed with mild peppers, spinach and Gruyere cheese, served with Hungarian paprika cream sauce\$17.95
10. **Wiener Schnitzel A'la Holstein:** Breaded veal cutlets served with lemon and capers topped with a fried egg and anchovy fillets\$23.95
11. **The Best of the Wursts:** Grilled weisswurst, bratwurst and knackwurst served on a bed of Riesling kraut\$18.95
12. **Gebraten Ente:** Roasted half duckling served over braised red cabbage with a sweet and tart sun dried cherry sauce\$23.95
13. **Lachs auf Sachsicher Art:** Poached Atlantic salmon in a Dusseldorf mustard cream sauce\$21.95
14. **Strassburger Schweinelendchen:** Herb roasted tenderloin of pork served with a Dusseldorf mustard sauce\$20.95
15. **Kassler Rippchen Glace:** Glazed smoked loin of pork served with a sweet sauerkraut and Seedless grapes\$19.95
16. **Huhnerbrust auf Badischer Art:** Sautéed breast of chicken in a mushroom cream sauce\$17.95

Above Entrees served with Braised Red Cabbage, Buttered Spätzle, Stewed Apples and Potato Pancakes

17. **Schwabische Spätzle:** Homemade Spätzle tossed in extra virgin olive oil with fine herbs, spinach, grated cheese and vegetable garnish\$14.95

NACHTISCH (DESSERT)

- Wiener Apfelstrudel:** Vienna style apple pie with vanilla ice cream\$5.95
- Schwarzwälder Kirsch Torte:** Traditional Black Forest cake\$5.95

See our after-dinner menu for more desserts and coffee drinks.

Danke Schon!