

OBERKRAINER HAUS MEAL SELECTION

ALL MENU SELECTIONS ARE PREPARED BY OUR IN-HOUSE TEAM OF EXPERIENCED COOKS WHO MAKE EVERYTHING FROM SCRATCH.

Oberkramer Schnitzel is superb because all the meat is hand-trimmed, seasoned, breaded and deep-fried right in our very own kitchen. The savoury Beef Goulash is simmered for hours according to an old family recipe and is fork tender, again prepared in our own kitchen. There's roast chicken and then there's our roast chicken! With Chef Frank's secret blend of seasonings, we're pretty certain this is the best chicken you've ever tasted. We'll make a Sauerkraut lover out of you! Our secret recipe is matched by none and you simply must try Sava Sauerkraut enhanced with bacon and onions.

And then, there's Oberkramer's world-famous apple strudel. Taste what real homemade strudel is all about. The team of experienced bakers makes the dough by hand, stretches it by hand, fills it with hand-peeled apples sweetened and spiced to perfection, rolls by hand, and finally cuts the crisply-baked delicacy by hand then dusts it lightly with powdered sugar to offer you the best piece of apple strudel you've ever experienced!

CLUB SPECIAL

A sampling of our finest includes Oberkramer Schnitzel, Roasted chicken, Oktoberfest sausage, Mashed potatoes, sauerkraut with onions and bacon, gravy

OBERKRAINER SCHNITZEL DINNER

Mashed potatoes, vegetables, sauerkraut and gravy

GOULASH DINNER

Savoury beef goulash served over polenta or mashed potatoes

ROASTED CHICKEN DINNER

Mashed potatoes, vegetables, sauerkraut and gravy

SCHNITZEL ON A BUN WITH SAUERKRAUT:

Oberkramer Schnitzel topped with Chef Kristina's secret ingredients nestled in a crispy bun with a serving of Sava Sauerkraut

SAUSAGE ON A BUN WITH SAUERKRAUT

The best darned Oktoberfest sausage you've ever had along with that famous Sava Sauerkraut

FAMOUS HOMEMADE APPLE STRUDEL

how do you describe perfection?

We accept reservations for Groups (minimum of 10) to be served Country Style