

# Checkers Old-Munchen On the Boulevard

## German-American Cuisine at its Best!!!

Offering a warm welcome in a German family setting with home-style cooking.  
All dishes are prepared fresh daily from traditional German recipes since 1982.

### Vorspeissen (Appetizers)

Kartoffelpuffer \$7.95  
*Home made potato pancakes served with Applesauce and Sour Cream*

Bratwurst oder Knackwurst an Sauerkraut \$7.95  
*Bratwurst and Knackwurst served on a bed of Sauerkraut*

### Suppen (Soup)

Tagessuppe \$2.95(cup)  
*Soup of the Day* \$3.95(bowl)

### Salate (Salads)

Kleiner Salatteller \$4.95  
*Iceberg and Romaine lettuce with tomatoes, black olives, carrots, cucumbers, mushrooms, and beets*

Kleiner Iceberg Wedge Salad \$4.95  
*A wedge of Iceberg lettuce served with cucumbers and topped with crumbled blue cheese*

Kleiner Caesar Salate \$4.95  
*Romaine lettuce lightly tossed with parmesan cheese and Caesar dressing*

### Traditional German Entrees

Wurstplatte \$13.95  
*Freshly made Bratwurst and/or Knackwurst served with German mustard*

Schweinebraten \$13.95  
*Oven roasted Pork Loin topped with brown gravy*

Ungarishes Gulash \$14.95  
*Traditional beef stew seasoned with Hungarian paprika and onions*

Sauerbraten \$14.95  
*Tender beef which has been marinated in red wine vinegar topped with a sweet and sour gravy*

Rindsrouladen \$14.95  
*Sliced beef rolled and stuffed with mustard, onion, bacon and pickles*

Hackbraten \$13.95  
*Our homemade meat loaf consisting of seasoned ground beef, pork, and veal baked to perfection*

## Checkers Old- Munchen Specialty Entrees

<u>Veal Weinerschnitzel</u>	\$16.95
<i>Our House Specialty! A lightly breaded veal cutlet sautéed in lemon butter and topped with our homemade brown gravy “a la Holstein” add \$1.00</i>	
<u>Pork Weinerschnitzel</u>	\$14.95
<i>A lightly breaded pork cutlet sautéed in lemon butter and topped with our homemade brown gravy “a la Holstein” add \$1.00</i>	
<u>Jaegerschnitzel</u>	\$15.95
<i>Pork cutlets sautéed with onions and mushrooms in our white wine sauce</i>	
<u>Rahmschnitzel</u>	\$15.95
<i>Pork cutlets sautéed in a white wine cream sauce</i>	
<u>Pork Stroganoff</u>	\$15.95
<i>Pork cutlets sautéed with onions and mushrooms in a white wine and sour cream sauce</i>	
<u>Chicken Hunter</u>	\$15.95
<i>Tender chicken breast sautéed with onions and mushrooms in our white wine and brown gravy sauce</i>	
<u>Blackforest Chicken</u>	\$16.95
<i>Tender chicken breast sautéed with Blackforest ham, onions, and mushrooms in a white wine cream sauce</i>	
<u>Chicken Paprika</u>	\$15.95
<i>Tender chicken breast sautéed in a creamy sweet paprika sauce and red bell peppers</i>	
<u>Huehnerbrust “Francais”</u>	\$15.95
<i>Chicken breast dusted with flour and egg sautéed in lemon, white wine, and garlic then topped with melted mozzarella.</i>	
<u>Kohlroulade an Tomatensosse</u>	\$15.95
<i>Cabbage rolls stuffed with seasoned beef and rice then topped with A light tomato sauce</i>	
<u>Our Famous Bavarian Platter</u>	\$15.95
<i>Bratwurst, Knockwurst, Weinerschnitzel and your choice of either Sauerbraten or Schweinebraten</i>	

**All entrees are served with your choice of two from the following:**

Spaetzel (German noodles), Red Cabbage, Sauerkraut, Potato Dumpling, Boiled Potato, Real Mashed Potatoes, German Potato Salad, Vegetable of the Day, or Steak Fries.

## **BEER MENU**

German beer is highly diverse and an important part of German culture. There are around 1,300 breweries in Germany, more than in any other country except the United States which has 1,500. At the center of the German beer culture is Munchen (Munich). Munchen is derived from an old German word meaning “Monks.” Legend has it that Monks were the first ones to brew beer in Bavaria to help them get through fasting.

Today Munich is famous for its breweries and in particular – its Weizenbier (Wheat Beer), the most popular beer in Munich. So please enjoy some of the best brewed beers in the world! Each of them have their own distinctive taste, texture, character, and history. Which one are you going to try?

PROST!!!

### **German Beers on Draught**

Warsteiner - *The best selling German beer in the world is a pilsner style beer with a smooth, rich, full bodied taste.*

Bitburger - *Full-bodied and light, it draws on 200 years' experience and is brewed according to the German Purity Law.*

Kostritzer – *A dark, medium bodied lager with malt character and a surprisingly smooth and clean finish.*

Erdinger Hefe-Weizen – *A wheat beer with citrus, banana aromas that offers a smooth finish with fruity notes.*

Spaten – *In 1894, Spaten became the first brewery in Munich to produce this brand of light lager.*

### **Lagers & Pilsners (12oz. Bottles)**

Hacker-Pschorr Munich Gold - *Offers a brilliant clear, golden color with natural flavor and a light hoppy finish.*

Dinkel Acker - *Medium-bodied lager with a very crisp aroma of zesty hops and malt with clean, tangy hop-accented finish.*

Beck's Light - *Beck's Light sacrifices the calories, not taste, with only 64 calories- lowest calorie beer in the United States.*

Affligem Blond – *Belgian beer that is light in color and body with a hint of fruit and yeast with a slight spicy finish.*

Gaffel Kolsch – *Brewed in Cologne, Gaffel's flavor is derived from the cold cellars it is aged in and has a crisp hop finish.*

Spaten Oktoberfest – *Created in 1872, amber in color and medium bodied beer has rich texture and underlying sweetness.*

Dinkel Acker Dark– *A dark, smooth lager that offers a sweet and malty taste.*

## **Wheat Beers (20oz Bottle)**

Erdinger Hefe-Weizen - *A wheat beer with citrus and banana aromas that offers a smooth finish with fruity notes.*

Erdinger Dark - *Erdinger dark is a rich and smooth wheat beer that owes its full-bodied flavor to fine hops and dark malt.*

Tucher Kristall - *A crystal clear wheat beer specialty without yeast, top fermented, very sparkling, refreshing.*

Tucher Helles - *A traditional, high fermented Bavarian yeast beer specialty. Sparkling, refreshing and thirst-quenching!*

Tucher Dunkles – *Dark colored with natural yeast cloudiness, its taste is due to an excellent choice of dark aromatic malt.*

Franziskaner - *Noted for its level of carbonation and natural cloudiness, the wheat and barley malt offers a zesty flavor.*

Franziskaner Dunkel - *This dark, cloudy specialty is a treat to wheat beer lovers with its refreshing yet aromatic flavor.*

Julius Echter - *Light brown and cloudy with a creamy head, the wheat malt balances the banana, vanilla, lemon.*

Julius Echter Dunkel - *Pours to a , russet color that offers a taste with hints of banana, clove, and cookie dough.*

Falkensteiner Ur-Weisse – *Dark yellow, cloudy with a spicy nose with light fruitiness. Spritzy body with hints of tartness.*

Konig Ludwig (12oz) – *Golden in color, it has a nice balanced flavour with malty overtones and a aroma similar to apples.*

Hacker-Pschorr Weisse (12oz) – *A centuries old German wheat beer that originated in Bavaria in the 15<sup>th</sup> century.*

## **Double Bocks**

Tucher Bajuvator - *At 7.2% alcohol content, the high percentage of malt gives it a smooth, syrupy, finish.*

Erdinger Pinkatus - *At 7.3% alcohol, this dark bock beer owes its flavor to selected dark wheat and longer maturing process*

Bischoff Doppel Bock – *It pours a cola color and its 7.5% alcohol content comes through with caramel and licorice flavors.*

Spaten Optimator (12oz) – *At 7.2%, the flavor is rich and malty with a hint of sweetness and chocolate.*