

Schnitzelbank

Gerhard Schnitzel \$24.95
*Our Traditional Breaded
Turkey Cutlet, Butter Fried
With Fresh Lemon*

Holsteiner Schnitzel \$26.95
*Topped with Eggs,
Lemon and Anchovies*

Cordon Bleu Schnitzel \$26.95
*Topped with
Ham & Swiss Cheese*

Oskar Schnitzel \$28.95
*Topped with Crabmeat,
Hollandaise and Asparagus*

Iron Skillet Dinners

Skillet Specialties Served with Noodles, Spaetzle or Rice

Beef Stroganoff *Vodka, Mushroom and Cream Sauce* \$22.95

Hungarian Goulash *Spicy Beef in Paprika Sauce* \$22.95

Deep Sea, Native Waters & Shellfish

Fish in a Bag \$29.95
*Scrod Filet Smothered with
Scallions, Shrimp and Wine Sauce*

Lake Superior Whitefish \$25.95
Broiled with Drawn Butter

Bay Scallops \$23.95
Fried Golden Brown

Sauteed Sea Scallops \$28.95
*Simple and Delicate. Lightly
Seasoned, Wonderful Flavor*

Gulf Shrimp \$24.95
Fried Golden Brown

Trout Almondine \$25.95
Lightly Breaded, Toasted Almonds

OUR FAMOUS BOUILLABAISSE

Not a Stew, Not a Soup

*Seafood at it's finest! Lobster, Shrimp,
Oysters, Scallops, Scrod, Perch & Escargot
Simmered in Fish Fumet, Wine and Selected
Seasonings. Please allow 45 Minutes.*

For One \$65.95 **For Two** \$96.95

Lobster Tail

*Broiled, Drawn Butter - 9oz. mkt price
19oz. King Size mkt price*

Lobster Tail & Tenderloin mkt price

Sandwiches

Sandwiches Available after 9:00pm Friday and Saturday, Served with French Fries, House Appetizers not included

Gerhard Burger \$15.95
*with Cheese add \$1
with Cherry Wood Smoked Bacon add \$1.50*

Our Famous Reuben \$13.95



Celebrating our 54th Year!

Gerhard Dillner came to the United States from his native Germany in 1954 seeking wider opportunities for himself and his young family. His dreams were built on skills as a chef; skills he had acquired since the age of fourteen when he became an apprentice in Kiel, Germany. Gerhard and Ruth saw their dreams become a reality when the House of Gerhard opened its doors in 1964 and rapidly earned a reputation for outstanding German-American Cuisine.

Continuing the tradition begun by Gerhard and Ruth are their daughter and son-in-law Angie and Dick Rudin. Sabine Rhey (Rudin) and Kyle Rudin will further the tradition as the Third Generation at The House of Gerhard.

Thank you for being our guest. Serving you has been our pleasure!

Guten Appetit!

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Split Plates: Enjoy all the accompaniment of a full dinner - \$9.50. Enjoy house appetizers, your choice of soup/salad and choice of potato.

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Gift Certificates - Give the Gift of Good Taste!