

DER BRAUMEISTER

SINCE 1983

In 1983, Roy and Lydia Hoertz began the second great adventure of their lives and purchased Herzog's from the Herzog family to become the second German owners of the 100-year-old German Cleveland establishment. Roy and Lydia met in the alpine hills of Germany. Roy offered to buy Lydia a drink; she politely declined— again and again.... Thousands of miles from Germany, five children, 10 grand children, 6 great grand children later- the legacy of their strength and love lives here within the walls of Der Braumeister. The cypress wood walls, deer heads and solid oak bar will take you and your loved ones back to that moment when Roy and Lydia first met.



ABENDESSEN (DINNER)

VORSPEISE

- Landjäger** \$8.95
Smoked Usinger landjäger sausage, Swiss cheese, Düsseldorf mustard, stone ground horseradish and assorted crackers
- Sauerkraut Balls** 6/\$5.95 or 12/\$10.95
Smoked ham and sauerkraut hand rolled and deep fried
- Mushroom Caps** \$7.95
Krab stuffed and melted mozzarella
- Double Cream Danish Brie** \$10.95
Topped with roasted almonds, fresh fruit and warm roll
- Pierogies** \$6.95
Cleveland made. Choice of two: potato/cheddar, ricotta, sauerkraut topped with sautéed onion and side of sour cream
- Deep Fried Oysters** \$8.95
Served with a creamy jalapeño dipping sauce
- Bavarian Pretzel** \$5.95
Local bakery fresh served with Düsseldorf mustard or warm Paulaner beer cheese

SUPPE & SALAT

- Parmesan Steak Salad** \$13.95
Parmesan certified Angus strip steak, cucumber, tomato, red onion, marinated zucchini and grilled mushrooms. Balsamic dressing drizzle.
- Ratatouille Salad** \$10.95
Grilled zucchini, yellow squash, red bell pepper over mixed greens with a lemon caper vinaigrette
- Beet Salad** \$6.95
Balsamic dressing drizzle and honey roasted beets with walnuts and bleu cheese over mixed greens
- Creamy Dill Cucumber Salad** \$5.95
Thinly sliced English cucumbers and red onion tossed with a dill and sour cream dressing
- House Salad** \$5.95
Mixed greens topped with tomato cucumber, red onion, cheddar and croutons with our house sour cream and chive dressing
- Daily German Potato Soup** cup \$3.95 / bowl \$4.95
Onion, bacon and potatoes with our infamous chicken house made stock
- Special Soup of Day** Homemade and awesome; ask your server

KARTOFFEL (SIDES)

- German Potato Salad** \$5.95
Potatoes dressed in a warm vinegar, sugar, bacon and onion sauce
- Potato Pancakes** \$5.95
Served with house made apple sauce and sour cream on the side

HOUSE SPECIALTIES

- Sauerbraten** \$18.95
Burgundy, ginger and juniper marinated certified Angus beef in a sweet and sour sauce. Served with spätzle and red cabbage
- Gershmorter Schweinebraten** \$17.95
Braised roasted pork served with hand rolled bread dumpling with spinach and real Parmesan cheese
- Chicken Paprikash** \$16.95
Rubbed in paprika, braised and baked. Served over a bed of spätzle with a paprika/sour cream sauce (breast and leg)
- Hungarian Goulash** \$18.95
Slowly braised certified Angus beef within a tomato, green pepper and onion sauce served over spätzle
- Maultasche** \$15.95
Ohio City Pasta dough filled with goat cheese and spinach and topped with cauliflower sauce and seasonal sautéed vegetables
- Rheinlander Platter** \$19.95
Smoked pork chop, bratwurst, potato croquettes and red cabbage
- Schwein Haxen** \$18.95
Roasted pork hock with spätzle and sauerkraut
- Sausage Platter** \$16.95
Choice of 2 sausages bratwurst, knackwurst, kielbsa or frankfurter served with homefries and sauerkraut.
- German Platter** \$16.95
Pork schnitzel and grilled knackwurst with german potato salad and red cabbage
- Certified Angus Beef Strip Steak** \$25.95
Pick a carb and veggie
- Bavarian Grilled Pork Chop** \$16.95
Served with mashed potato and vegetable of the day

WIENER SCHNITZELS

- All schnitzels with a choice of carb and a choice of veggie. Upgrade for an up charge and get German potato salad or potato pancakes.
- Traditional Wiener Schnitzel** Pork \$15.95 / Veal \$16.95
Pounded thin, breaded, baked
- Asbach Chicken Schnitzel** \$15.95
Pounded thin, breaded, baked chicken breast topped with sweet brandy and savory apple chutney
- Jagerschnitzel** Pork \$17.95 / Veal \$18.95
Pounded thin and sautéed within a creamy mushroom sauce
- Rahmschnitzel** Pork \$17.95 / Veal \$18.95
Pounded thin and sautéed within a creamy onion and bacon sauce
- Weiner Schnitzel Oscar** \$19.95
Pounded thin, breaded, baked veal topped with asparagus, béarnaise and krab.