

Dutch Garden Restaurant

Dinner a La Carte

First Course

Begin Your Meal With Complementary Pickled Crudités

Bavarian Pumpernickel 6

Griebenschmalz, Butter & Radish

House Salad 12

Butter Lettuce, Radish & Dill, Caper Vinaigrette

Soup of the Day 8 | 12

Cup or Bowl

Buttered Pretzel 14

Browned Butter & Cheese Spread

Main Course

Hamburger. 23

10 oz. Chuck & Short Rib Blend, Fixings

Choice of Emmenthaler, White Cheddar or Limburger

Rinderrouladen 42

Prime Ribeye, Savory Bread Knödel, Sauce Robert

Thüringer Bratwurst 32

Made in House

Charred Cream Cabbage, Hot Mustard

Wiener Schnitzel 39

Crisp Tenderized Veal

Supplement Wild Mushroom "Jaeger" Sauce | 4

Weisswurst 32

A Delicate Sausage made with Veal & Leeks

Charred Cream Cabbage, Hot Mustard

Eisbein 49

Butter Beans, Crackling & Chicories, Serves Two

Side Dishes

To Be Shared

Potato Dumplings 12

Browned Butter, Breadcrumbs & Chive

Gurkensalat 9

Cucumber, Cracked Seed Vinaigrette, Cultured Cream

Blaukraut 9

Braised Red Cabbage, Lingonberry & Apple

Potato Pancakes 12

Golden Potato Rösti, Chive, Preserved Apple & Cultured Cream

Käsespätzle 16

Cheesy House Made Noodles

Sauerkraut. 6

Seasonal Vegetable 9

Ask your server for our local farm's selection

Evening's Specials

Bauernessen 25

Weekly Farmers Meal Served with Pumpernickel, Butter &

Radish Choice of Soup or Salad

Fresh Catch of the Day 32

From the Santa Barbara Channel

