

# Santa Cruz Restaurant Week

October 12-19, 2016

## APPETIZERS *(Choice of)*

### **Weisswurst mit Breze**

Tradition of Munich: Boiled Bockwurst sausage served with mustard & soft pretzel

### **Saurer Herring**

Herring with sour cream, capers & salad garnish

### **Würstelgrösti**

Variety of sausages with onions, bell peppers, & tomatoes, pan-fried & served on a bed of lettuce

## ENTREES *(Choice of)*

### **Holzfaller Pfanne**

Steak of pork, onions, mushrooms & bacon in a spicy tomato sauce, served with mashed potatoes

### **Jägerschnitzel**

Tender pork cutlets sautéed in a creamy mushroom sauce, served with spätzle & vegetables

### **Gulasch**

Hungarian beef stew flavored with paprika and bell peppers, served with spätzle & sour cream

## DESSERTS *(Choice of)*

### **Apfelstrudel**

Apple strudel, warm or cold

### **Bayerische Crème**

Bavarian style mousse flavored with kirschwasser, served with a berry coulis

| Chef Greg Magnusson |

*Tax, gratuity or beverage  
not included*



**\$25**

# TYROLEAN INN

*"Germany in the Santa Cruz Mountains"*

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