

RATHSKELLER DINNER MENU

401 E. Michigan St. Indianapolis, IN 46204
(317) 636-0396 (317) 630-4652
www.rathskeller.com

Appetizers

Hot Wurst Platte (for 2-4).....\$16.95

A sampling of Bratwurst, Bockwurst, Kielbasse and German Wieners served with our homemade sauerkraut and red cabbage. Served with German mustards for dipping.

Rathskeller Appetizer Combo (for 2-4).....\$15.95

A chance to try our tasty deep fried appetizers on one platter! 3 Chicken Cordon Bleu Fingers, 3 Cajun Chicken Poppers, 4 Brat 'n Kraut Balls and 2 Jalapeno Corn Bread Hush Puppies served with an array of sauces.
Sorry, no substitutions

Loaded French Fries.....\$9.50

Our tasty seasoned steak fries topped with melted cheddar & Monterey Jack cheese, bacon, sour cream, and sliced green onions.

Chicken Cordon Bleu Fingers..... \$9.95

Chicken breast wrapped in ham and Swiss cheese then fried to golden perfection. Served with honey mustard sauce.

Grilled Portabella Mushroom.....\$10.50

Giant Portabella marinated in balsamic vinaigrette then slow grilled for extra flavor. Served with sautéed fresh spinach, diced tomatoes and Dijon mustard dipping sauce.

Brat 'n Kraut Balls.....\$9.95

A delicious combination of beef, sausage, bratwurst, sauerkraut, onions, and seasonings deep-fried in tasty breading. Served with three unique sauces for dipping pleasure.

Pesto French Bread.....\$7.50

Tasty Asiago French baguette brushed with fresh homemade green pesto. Topped with provolone and parmesan cheese then oven baked until crispy.
(Add Marinara sauce.... \$.95)

Shrimp Cocktail.....\$12.50

Tasty Gulf shrimp steamed in beer and seasonings, chilled and served with zesty homemade cocktail sauce.

Cold Appetizer Sampler (for 2-4).....\$15.95

A variety platter of beef summer sausage, smoked pork tenderloin, German pate', and imported cheese; served with crackers, old world breads and of course spicy mustard.

Stuffed Mushrooms.....\$10.50

Sautéed mushroom caps filled with cream cheese, bacon bits, chives and seasonings. Topped with melted provolone and parmesan cheese. A Rathskeller favorite!

Baked Brie.....\$11.95

Rich and flavorful imported Danish brie topped with buttered toasted almonds and drizzled with Chambord raspberry sauce. Served with apples, grapes, and fresh breads.

Spinach Artichoke Dip.....\$9.50

A delicious four-cheese blend with spinach, artichoke hearts, and seasonings. Served with warm multi-colored corn chips.

Onion Dill Bread with Herbs & Melted Provolone.\$9.50

A flavorful bread brushed with olive oil, fresh garlic, and herbs then topped with provolone and fresh parmesan cheese and baked to crisp perfection. Served with Ranch dipping sauce.

Cajun Chicken Poppers.....\$9.95

If you're a fan of poppers...we make ours from scratch with authentic Mexican jalapeno peppers, specially seasoned cream cheese and Cajun chicken. Crispy fried in spicy breading and served with cool Creole mayonnaise dipping sauce.

Southwestern Corn Bread.....\$9.50

Grilled homemade corn bread topped with fresh salsa, cheddar jack cheese, and sliced jalapenos. Spicy, spicy!!!! (Great with grilled Cajun Chicken.....\$3.95)

Soups & Salads

Ochsenschwanz Suppe.....\$4.75 (cup)
A German tradition made with ox tails,
onions, mushrooms and port wine. \$6.75 (bowl)

French Onion..... \$5.00 (cup)
Our recipe starts with sautéed onions \$7.50 (bowl)
in a rich beef broth. We add homemade
croutons and top it with melted Swiss, provolone and fresh
parmesan cheese.

Caesar Salad.....**\$10.50**
Crisp romaine lettuce, tomatoes, sliced mushrooms and
red onions tossed with our delicious homemade dressing
and homemade croutons.
Add Grilled Chicken or Grilled Shrimp....\$3.95
Add Cajun Grilled Sirloin....\$5.00
Add Grilled Yellowfin Tuna....\$5.00

Spinach Salad.....**\$10.50**
Fresh leaves of spinach topped with bacon, cheese,
tomatoes, mushrooms and hard-boiled egg. Served with
our delicious hot bacon dressing.
Add Grilled Chicken Breast or Grilled Shrimp.....\$3.95
Add Grilled Yellowfin Tuna....\$5.00

Wurst Salat.....**\$10.50**
Marinated German luncheon meats atop mixed greens
garnished with vegetables, assorted cheese, hard-boiled
egg, and homemade croutons.

Salads available with Ranch, Fat Free Ranch, French, Fat Free French, Thousand Island, Bleu Cheese, Hot Bacon, Honey Mustard, Poppyseed, Balsamic Vinaigrette, Raspberry Vinaigrette or House Parmesan Vinaigrette dressings

Die Deutsche Karte

Sauerbraten.....**\$24.95**
Beef roast marinated for 5 days in our unique marinade
slow roasted and topped with brown gravy accented with
tones of currants and ginger.

Mixed Wurst Platte.....**\$25.95**
A combination platter of bratwurst, kielbasse, bockwurst,
and German wiener beer steamed, then grilled piping hot.
Served over a bed of sauerkraut and accompanied by a
variety of mustards.

Schnitzel.....**\$23.50**
Center cut pork loin cutlet pan fried in our own special
breading. Topped with lemon slices and served with a
special lemon dipping sauce.

Kassler Ripchen.....**\$26.95**
Center cut hardwood smoked pork chops served with a
delicious sauce made of apples, golden raisins, walnuts
and select herbs.

Schnitzel Parmesan.....**\$25.50**
Our signature schnitzel topped with zesty marinara and
melted provolone and parmesan cheese.

Tagessuppe.....\$3.75 (cup)
Our homemade soup of the day. \$6.00 (bowl)

Rathskeller Salat.....**\$6.95**
Our house salad of mixed greens and colorful fresh salad
toppings with your choice of homemade dressing.
Add Cheddar/Jack cheese....\$1.25
Add Grilled Chicken or Grilled Shrimp....\$3.95
Add Grilled Yellowfin Tuna....\$5.00

Greek Salad.....**\$10.50**
A heaping salad of romaine lettuce, fresh spinach,
Kalamata olives, grilled portabella mushrooms, onions,
eggplant & zucchini; then topped with pine nuts and garlic
herb feta cheese. Tossed with balsamic vinaigrette.
Add Grilled Chicken Breast or Grilled Shrimp.....\$3.95
Add Grilled Yellowfin Tuna....\$5.00

Chef Salad.....**\$10.50**
A generous lettuce salad topped with julienne sliced
turkey, ham, hard boiled egg, cheese, and assorted fresh
vegetables. Served with your choice of homemade
dressing.

Rouladen.....**\$25.50**
Beef rollup filled with bacon, onions, spicy mustard and tart
pickle wedge slowly cooked for tenderness and topped
with homemade brown gravy.

Schlacht Platte.....**\$25.95**
Smoked center cut pork chop topped with a delicious
sauce made of apples, golden raisins, walnuts and select
herbs combined with a grilled bockwurst.

Jaegerschnitzel.....**\$25.50**
Our signature schnitzel topped with a wonderful sauce of
wild mushrooms, shallots, fresh garlic, red wine and select
herbs.

Schnitzel Cordon Bleu.....**\$25.50**
Ham, Swiss cheese, and sautéed mushrooms make this
schnitzel a delightful trip across the German border to
France.

Poultry Entrees

Grilled Lemon Pepper Chicken over Wild Rice...\$23.95

Chicken breasts marinated in olive oil, lemon juice and fresh garlic then lightly seasoned with lemon pepper as they are gently grilled. Served over a bed of our savory wild rice.

Cajun Chicken over Red Beans & Rice.....\$23.95

A Louisiana style classic grilled with zesty Cajun spices over Bayou style red beans & rice.

Chicken Diane.....\$24.95

Grilled chicken breasts topped with piping hot sautéed onions, green peppers, water chestnuts and mushrooms in a secret sauce. Fabulous!

Grilled Chicken Breast over Wild Rice.....\$23.95

For the little less adventuresome, grilled chicken breasts with mild seasonings atop a bed of savory wild rice.

Beef Entrees

Filet Mignon.....\$33.95

The classic, grilled to perfection and topped with sautéed mushrooms.

(Also available Jaegerart.....\$35.95)

Steak Diane.....\$32.95

Grilled tender New York strip topped with piping hot sautéed onions, green peppers, water chestnuts and mushrooms in a secret sauce. It's fabulous!

Stuffed Filet.....\$36.95

A unique twist, our delightful filet stuffed with potatoes, mushrooms, onions and boursin cheese, wrapped in bacon then grilled to perfection. Truly delicious!

Grilled New York Strip.....\$30.95

Only the finest choice New York strip steak closely trimmed, gently seasoned and charbroiled to your liking. Topped with tasty onion straws.

(Also available Jaegerart...\$32.95)

Grilled Ribeye.....\$32.95

An awesome cut of choice prime rib of beef, seasoned and char-grilled. Topped with sautéed mushrooms.

Seafood Entrees

Grilled Yellowfin Tuna.....\$25.95

A hearty tuna steak with mild flavor is gently charbroiled and served with a Dijon mayonnaise dipping sauce. Also available Cajun style over red beans & rice if you like it hot!

Baked Orange Roughy.....\$22.95

Very sweet and delicate in flavor, this popular fish is baked in lemon garlic butter and seasoned with lemon pepper.

Grilled Shrimp.....\$26.95

Gently grilled for a wonderful flavor. Served over wild rice. Also available Cajun style with red beans & rice.

Creole Snapper over Seven Bean Succotash...\$27.95

Beautiful Gulf red snapper fillet marinated in Creole mustard and char-grilled with zesty seasonings. Served with lively seven bean succotash and jalapeno corn bread hush puppies.

Orange Roughy Florentine.....\$28.95

Succulent fillets of orange roughy stuffed with a special mixture of spinach, mushrooms, celery, onion, cream cheese and Monterey Jack cheese. Gently seasoned with lemon pepper and baked in lemon garlic butter.

Rainbow Trout Almondine.....\$27.95

Fresh Idaho rainbow trout delicately breaded in seasoned flour, slowly sautéed and topped with toasted sliced almonds.

Atlantic Salmon Filet.....\$29.95

Tasty, heart healthy Atlantic salmon marinated in olive oil and zesty spices. Oven baked, juicy & tender. Drizzled with a lemon dill sauce.

Pork Entree

Grilled Pork Tenderloin.....\$22.95
Center cut lean pork loin medallions grilled with flavorful seasonings and served with Teriyaki BBQ and Dijon Horseradish sauces.

Vegetarian Entree

Mixed Vegetable Platter.....\$16.95
Create a unique meal by selecting five of our wonderful side dishes.

All Dinner Entrees (except pasta) are served with Rathskeller Side Salad or our Homemade Soup of the Day as well as your choice of two accompaniments.

If you would like to share a dinner, a \$9.50 extra plate charge includes your choice of two accompaniments and salad or soup.

Pasta

Penne Pasta Diablo.....\$18.50
Gulf shrimp, penne rigate, sun dried tomatoes, red bell peppers, portabella mushrooms and fresh garlic sautéed in a spicy tomato cream sauce. Served with a side salad and garlic French bread.
(May substitute Grilled Chicken Breast)

Vegetarian Greek Pasta.....\$14.95
Gemelli pasta with fresh spinach, Kalamata olives, grilled portabella mushrooms, eggplant, zucchini, pine nuts and garlic herb feta cheese. Tossed in a wonderful warm olive oil and fresh garlic sauce. Served with a side salad and garlic French bread. (With grilled chicken add \$3.95).

Linguini with Sun Dried Tomato Pesto and Feta.\$14.95
Linguini tossed in a unique pesto sauce made of fresh basil, sun dried tomatoes, pine nuts, fresh garlic and olive oil. Topped with garlic herb feta cheese and served with garlic French bread and a side salad. Delightful with grilled chicken (add \$3.95).

Shrimp Scampi.....\$18.50
Succulent Gulf shrimp sautéed in butter, Riesling wine, fresh garlic and secret herbs tossed with linguini pasta and lightly sprinkled with fresh parmesan cheese. Served with garlic French bread and a fresh garden salad.

Accompaniments

Potato Pancake	Red Cabbage	Spaetzle Noodles	Sauerkraut
German Potato Salad	Mashed Potatoes	Steak Fries	Baked Potato
Red Beans & Rice	Wild Rice	Sugar Snap Peas	Glazed Baby Carrots
Seven Bean Succotash	Vegetable of the Day	Apple Sauce	Creamed Spinach

Desserts

German Chocolate Cheesecake..\$5.50	Black Forest Cake.....\$5.95	Rathskeller Bread Pudding.....\$5.95
Homemade Cheesecake.....\$4.95	Snicker's Ice Cream Pie.....\$5.95	Sacher Torte.....\$5.95
Apple Strudel alamode.....\$6.50	Fruit Sherbet.....\$3.50	Ice Cream.....\$3.50

Drinks

Soft Drinks.....\$2.25	Coffee.....\$2.25	Iced Tea.....\$2.25	Hot Tea.....\$3.00
Milk.....\$2.75	Juice.....\$3.00	Lemonade.....\$2.25	Hot Chocolate.....\$3.00
Sprecher Root Beer, Cream Soda or Orange Soda...\$4.00			