

Maassmann's

Great Food Since 1967

Soup and Salad

Soup of the Day - Ask your server what is in Chef Mark's Terrine today - \$4.00

House Salad - Mixed Greens with our Creamy House Dressing - \$4.00

Appetizers

Potato Pancakes - Housemade Potato Pancakes served with Apple Sauce or Sour Cream \$4.00

Shrimp Cocktail - Chilled Shrimp served with our special cocktail sauce - \$8.00

Maassmann's Escargot - Broiled with Garlic, Butter and Herbs - \$8.00

Baked Brie - Baked and served over Roesti Potatoes with Brandied Apples - \$6.00

Entrée Size \$12.00

New England Style Crab Cakes - Blue Crab and Alaskan Snow Crab Cakes served with Sauce

Remoulade - \$8.00

Lager Steamed Black Mussels - With Andouille Sausage, Garlic & Tomatoes - \$9.00

A La Carte ~ Bistro Fare

Smoked Nova Scotia Salmon - Served with Potato Pancakes and Sour Cream-Horseradish Sauce - \$12.00

House-Made Ravioli of the Week - Ask your Server - \$12.00

Blackhead Burger and Fries - Served with or without Cheese - \$9.00

Bratwurst Sandwich - Served with Sauerkraut and Fries - \$9.00

Warm Duck Salad - Served w/ Sesame Vinaigrette, Apples and Cajun Pecans \$12.00

Endive Salad - With Mashed Potatoes, Walnuts, Crumbled Bleu Cheese and Balsamic Vinaigrette - \$10.00

Contemporary Selections

N.Y. Strip Steak - Seasoned, Broiled, choice of Mushrooms and Onions or Au Poivre served with Mashed Potatoes and Seasonal Vegetables - \$22.00

Filet Mignon - Broiled to your preference, served with mashed potatoes and seasonal vegetables and Red wine-Mushroom Demi-Glace - \$26.00

Calves Liver - Fresh and Tender - Sautéed and Garnished with Caramelized onions and Bacon served with Mashed Potatoes and Seasonal Vegetables - \$19.00

Chicken Francaise - Pan Seared in our special egg batter. Topped with a lemon - wine sauce and served with Rice Pilaf and Seasonal Vegetables - \$17.00

Honey Glazed Pork Mignon - Pan Roasted and Served with Mashed Potatoes and Seasonal Vegetables - \$19.00

Filet of Orange Roughy - Tender and Mild served with Rice Pilaf and Seasonal Vegetables and topped with a white wine butter sauce - \$19.00

Shrimp "A La Ulla" - Large Shrimp topped with our Special Sauce of Garlic pepper and Cajun Spices served over Pasta - \$19.00

Salmon "A La Mark" - Ask your Server for the evening's preparation - \$21.00

Our German Specialties

Rouladen - Roasted Beef Rolls stuffed with Bacon and Pickle, served with Gravy - \$20.00

Sauerbraten - Oven roasted, marinated beef with gravy - \$18.00

Roast Pork - Boneless, center cut Loin Roast with Gravy - \$17.00

Jaegerschnitzel - Sautéed, breaded pork cutlet with Mushroom and Onion Sauce - \$18.00

Wienerschnitzel - Lightly Breaded Veal Cutlet, seasoned and sautéed to perfection - \$19.00

Schnitzel a-la Holstein - Wienerschnitzel topped with fried egg, anchovies and capers - \$20.00

Bratwurst Platter - Served with Homefries and Seasonal Vegetables - \$12.00

GERMAN SPECIALTIES ARE SERVED WITH HOME-MADE SPAETZLE AND RED CABBAGE, UNLESS OTHERWISE REQUESTED

ALL OF THE ENTREES ABOVE ARE SERVED WITH A CHOICE OF SOUP OR SALAD.

TAX & GRATUITY ARE NOT INCLUDED. 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE PEOPLE. NO SHARING, PLEASE.
EXTRA PLATE CHARGE \$8.00

PRICING AND MENU ITEMS ARE SUBJECT TO CHANGE.
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