

Appetizers

Potato Pancakes \$8
with Apple Sauce & Sour Cream
Add Smoked Salmon \$6

Escargots with Herb Butter
In Baby Cremini Mushroom Caps \$10

Half Smoked Trout \$10
Served with Red Onion & Capers

Baked Brie \$8
with Cranberries & Pear

Kaese Spaetzle \$8
Homemade noodles with Gruyere Cheese,
Onion & Bacon

Salmon Cakes \$8
Fresh Alaska Salmon Seasoned & Sauteed

Gasthaus Cheese Tray \$8
Assorted Gourmet Cheeses with
Bread & Crackers

Cheese Fondue
A European Tradition- Gruyere Cheese,
Brandy, Fresh Bread
(Only Available For Two)
Appetizer \$8 per person
Dinner Portion \$16 Per Person

Caprese Salad \$9
Sliced Tomato, Mozzarella and Fresh Basil
with a Drizzle of Olive Oil

Dinner Salads

Mediterranean Salad \$14
Feta, Kalamata Olives, Tomato & Vinaigrette
Add Grilled Salmon \$6
Add Grilled Chicken \$5
Add Shrimp \$7

Spinach Salad \$12
With Blue Cheese, Candied Walnuts, Green
Apples & Raspberry Vinaigrette
Add Chicken \$5

Tirolian Noodles

Homemade Noodles with Spicy Tomato
Cream Sauce, Broccoli & Chicken \$12

Homemade Linguini-Style Noodles
in Fresh Basil Sauce \$12
Add Shrimp \$7
Add Scallops \$8
Add Grilled Chicken \$5

All of our meals are homemade
using the finest natural ingredients.
We feature locally sourced farm produce whenever available.

Gasthaus Eichler is now on Facebook and Twitter @GasthausEichler
Follow us for last minute special offers

20% gratuity will be added to parties of 6 or more

European Alpine Specials

Includes Soup or House Salad

Jaegerschnitzel \$16

Delicately Breaded Slice of Pork with a Hearty Mushroom & Onion Sauce.
Served with Spaetzle

Wienerschnitzel \$23

Delicate Slice of Veal Lightly Breaded & Sautéed with a Touch of Lemon.
Served with Spaetzle

Rindsrouladen \$24

Rolled Beef Stuffed with Onion, Bacon & Pickle.
Served with Red Cabbage & Spaetzle

Sauerbraten \$19

Beef Marinated in Wine Vinegar & Spices.
Served with Red Cabbage & Spaetzle

Gasthaus Grill Platter \$29

A Combo of House Favorites-
Jaegerschnitzel, One Bratwurst &
One Half Rindsrouladen

Kassler Rippchen \$18

Smoked Pork Loin, Simmered in
Sauerkraut, Served with Mashed Potatoes

Two Veal or Pork Bratwurst \$16

With Sauerkraut & Mashed Potatoes

Braised Pork Medallion & Rosemary \$18

Served with Mashed Potatoes &
Chefs Vegetable

Paprika Goulash \$16

Cubed Beef Stewed in a Spicy Paprika Red Wine
Sauce. Served with Spaetzle & Red Cabbage

Rocky Mountain Specials

Includes Soup or House Salad

Buffalo Burger- \$12

1/2 lb. Open Face Lean Buffalo on a Ciabatta Bun

Grilled Salmon \$20

With Lemon Caper White Wine Sauce

NY Strip Steak- 10 oz. \$34

A 10 oz. Steak Grilled to Perfection.

Red Trout \$19

Boned Trout Lightly Sautéed &
Served with Lemon

Filet Mignon 7oz \$29

Seven oz. of the Most Tender Cut.

Duck Breast \$24

Roasted Breast of Duck with a
Grand Marnier & Red Wine Sauce

Steak Diane \$33

A 7 oz. Filet Mignon Topped with Fresh
Mushroom & Brandy Cream Sauce

Rocky Mountain Elk Medallion - Market

Tender Elk Braised in
Red Currant Reduction

Chateaubriand For Two - Market

A 16 oz. Cut From the Heart of the Filet- Broiled
& Served with a Bouquet of Vegetables.

Served Rare to Medium Only

Chicken Diane \$18

A 7 oz. Boneless Breast of Chicken Grilled
& Topped with our Fresh Mushroom &
Brandy Cream Sauce