

AUSTRIA HOF

RESTAURANT MENU

APPETIZERS

AUTHENTIC 10oz WARM GERMAN PRETZEL Spicy jalapeño cheese sauce and brown mustard	16
STUFFED MUSHROOM CAPS Stuffed and baked, five cheeses and herbs. - GF	16
CRISPY FRIED PORK BELLY Sweet and spicy garlic and green onion glaze, bok choy fried rice.	18
KAESE SPAETZLE Caramelized onion, bacon, Swiss cheese	16
SEARED SEA SCALLOPS New England day boat jumbo scallops served with a chilled orange and jalapeño citrus.	19
LOBSTER RAVIOLI Three lobster stuffed raviolis with a lobster cream sauce.	20
TEQUILA SHRIMP Lime, tequila, butter, with a Jalapeño corn cake.	17
BURRATA AND TOMATO SALAD Burrata cheese on house made pesto with organic cherry tomatoes and toasted crostini.	17
POKE SALAD Hamachi, tuna sashimi, avocado, fried wonton skins and tobiko.	21
TOMATO TOWER Bacon wrapped shrimp and goat cheese and tomato tower. Balsamic syrup and fresh basil. - GF	18
BAKED BRIE EN CROUTE In puff pastry with zinfandel sun dried cherry jam and toast points.	17

SOUPS AND SALADS

TODAYS SOUP	13
CAESER SALAD Hearts of romaine with homemade croutons and shaved Parmesan. Add chicken or steak. 10	15
WEDGE SALAD Iceberg, bacon, cherry tomatoes, blue cheese, buttermilk ranch. - GF	15
HOUSE SALAD Baby greens, apple, candied walnuts, fried leeks with walnut oil and rice wine vinaigrette.	14
ROASTED BEET SALAD Baby greens, roasted red beets, goat cheese, toasted walnuts, balsamic vinaigrette. - GF	16
FILET MIGNON CARPACCIO SALAD Thin sliced beef, toasted pine nuts, capers, baby greens, parmesan. - GF	17

SIDES

Sauerkraut, red cabbage, spaetzle, mashed potatoes, Sautéed vegetables, scallion fried rice	8
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LOCAL FAVORITES

BLACKENED OR GRILLED SALMON Meyer lemon-honey caper vinaigrette, scallion fried rice and fresh seasonal vegetables with a grilled shrimp. - GF	37
LOBSTER RAVIOLI Six lobster filled raviolis served with a lobster cream sauce and fresh seasonal vegetables.	32
CHICKEN WITH MUSHROOMS Sautéed chicken breast, marsala mushroom and caramelized onion sauce, mashed potatoes and fresh seasonal vegetables.	29
FETTUCCINE ALFREDO A rich cheese sauce of Romano and Parmesan, butter and cream. Add grilled or blackened chicken 10	28
CRISPY MAPLE LEAF DUCK Leg confit, breast grilled and served with a Cointreau and sliced mandarin orange sauce, spaetzle and seasonal vegetables.	43

STEAKS AND CHOPS

FILET MIGNON 9 oz Pinot demi-glace. Served with mashed potatoes and seasonal vegetables. - GF	47
RIB EYE STEAK 13 oz Premium 1855 Black Angus Beef. Pinot Noir demi-glace, mashed potatoes and fresh seasonal vegetables. - GF	49
NEW ZEALAND RACK OF LAMB 12 oz full rack, garlic, rosemary and olive oil marinade. Served with a mint-port wine demiglace, seasonal fresh vegetables and mashed potatoes.	45
CERVENA RACK OF ELK Pistachio and black pepper crusted and served with a blackberry-pinot noir glaze and mashed potatoes. - GF	58

GERMAN SPECIALTIES

BRATWURST PLATE Smoked Bratwurst and Polish Sausage, homemade sauerkraut and mashed potatoes. - GF	34
HUNGARIAN BEEF GOULASH Tender sirloin tips in a traditional rich paprika based sauce, served over homemade spaetzle. Served with red cabbage.	37
KASSLER RIPCHEN Two smoked German style pork chops, served with homemade sauerkraut and mashed potatoes. - GF	37
WIENERSCHNITZEL Pork cutlet, spaetzle and red cabbage. Substitute Provimi veal, add 6	35
JAEGERSCHNITZEL Pork cutlet, topped with a rich mushroom sauce, spaetzle and red cabbage. Substitute Provimi veal, add 6	38
BAUERNSCHMAUS- GERMAN SAMPLER FOR TWO Pork and veal schnitzel, kassler ripchen, smoked bratwurst and Polish sausage, potato pancakes, spaetzle, red cabbage and sauerkraut.	79

924 CANYON BLVD.

MAMMOTH LAKES

760-934-2764

AUSTRIAHOF.COM

Gratuity included on parties of 8 or more. GF – Gluten free possible-see server. - Please notify server of any food allergies. Sorry, no substitutions
We apply a price adjustment on non-cash transactions that in not greater than our cost of acceptance.