



## *VORSPEISE (STARTER)*

### **GERÄUCHERTER LACHS UND GEMISCHTER KÄSE - 16**

#### **SMOKED SALMON AND ASSORTED CHEESE BOARD**

CHEFS SELECTION OF ASSORTED IMPORTED AND DOMESTIC CHEESES SERVED WITH SMOKED SALMON AND HERB CREAM CHEESE ROSETTES.

### **BUBE'S HAUSGEMACHTE KRABBen-DIP - 13**

#### **BUBE'S HOUSE MADE CRAB DIP**

FRESH SPINACH AND ARTICHOKES BAKED WITH CRABMEAT AND CAPERS. SERVED WITH GARLIC PARMESAN CROSTINI.

### **CAJUN STEAK SPITZE - 16**

#### **CAJUN STEAK TIPS**

CAJUN DUSTED STEAK TIPS SEARED AND SERVED OVER CROSTINI WITH OUR MUSTARD BRANDY TIP SAUCE

### **SPINAT UND FETA PLIZ – 10**

#### **SPINACH AND FETA STUFFED MUSHROOMS**

FIVE SPINACH AND FETA STUFFED MUSHROOMS WITH HOMEMADE DIJON CREAM SAUCE

## *SUPPE (SOUP)*

**CLASSIC FRENCH ONION - 7**

**BAKED TOMATO - 8**

**SOUP DU JOUR - MARKET**

## *ABENDESSEN (DINNER)*

SERVED WITH GOURMET DINNER ROLLS, OUR HOUSE FIELD GREENS SALAD AND OUR SWEET & SOUR TOMATO VINAIGRETTE

### **BODEN (LAND)**

ADD DEMI-GLAZE \$4

ADD CARAMELIZED ONIONS AND MUSHROOMS \$4

ADD 4OZ. CRAB CAKE \$10

### **8OZ. GEGRILLTES FILET - 32**

8OZ. GRILLED FILET COOKED TO ORDER AND TOPPED WITH MUSHROOM DEMI-GLAZE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

### **12OZ. GEGTILLTES STREIFENSTEAK - 30**

12OZ. GRILLED NEW YORK STRIP STEAK COOKED TO ORDER. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

### **20OZ. GEGRILLTES RIBEYE - 35**

20OZ. BONE-IN RIBEYE COOKED TO ORDER. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

## SCHWEINEKOTELETT UND SAUERKRAUT - 25

### PORK CHOP AND SAUERKRAUT

GRILLED 12OZ BONE-IN PORK CHOP TOPPED WITH BUBE'S HOUSE BEER BRAISED SAUERKRAUT AND A SWEET APPLE CIDER VINAIGRETTE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

## GEGRILLTES LAMMKOTELETT - 32

### GRILLED LAMB CHOP

FOUR GRILLED DOUBLE BONE CHOPS MARINATED IN FRESH GARLIC AND ROSEMARY TOPPED WITH OUR WHITE WINE HONEY SAUCE. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR.

## LUFT (AIR)

## GEBRATENE HIMBEER-ENTENBRUST - 32

### PAN SEARED RASPBERRY DUCK BREAST

PAN SEARED DUCK BREAST SOPPED WITH A RASPBERRY GLAZE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

## BAYERISCHES TROCKEN REIB HÄHNCHEN - 25

### BAVARIAN DRY RUB CHICKEN BREAST

OVEN ROASTED BAVARIAN DRY RUB CHICKEN BREAST TOPPED WITH SAUTÉED ONIONS, MUSHROOMS AND DIJON CREAM. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

## MARSALA HUHN - 25

### MARSALA CHICKEN

PAN SEARED CHICKEN BREAST FINISHED WITH SWEET MARSALA WINE SAUCE AND FRESH MUSHROOMS. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

## MEER (SEA)

## GEBRATENER ROTER PFEFFER LACHS - 28

### ROASTED RED PEPPER SALMON

PAN SEARED 8OZ SALMON FILET SERVED WITH BUBE'S FIRE ROASTED RED PEPPER AIOLI AND WHITE BEAN FENNEL SALAD. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

## KRABBENKUCHEN ABENDESSEN - 32

### CRAB CAKE DINNER

TWO 4OZ. FRESH HOUSE MADE CRAB CAKES TOPPED WITH CLARIFIED BUTTER AND SERVED WITH OUR DIJON CREAM SAUCE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR.

## GARNELEN UND NUDELEN - 28

### SHRIMP AND PASTA

SAUTÉED SHRIMP TOSSED IN WHITE WINE, GARLIC AND LEMON SAUCE. SERVED OVER LINGUINE PASTA.

## MEERESFRÜCHTE UND NUDELEN - 35

### SEAFOOD AND PASTA

LINGUINI PASTA TOSSED WITH HALF LOBSTER TAIL, SEA SCALLOPS, SHRIMP, CRAB & MUSSELS IN YOUR CHOICE OF SAUCE. (ALFREDO, MARINARA OR PESTO PARMESAN)

## ERDE (EARTH)

## GEMÜSE UND NUDELEN - 25

### VEGETABLE AND PASTA

SAUTÉED BROCCOLI, CAULIFLOWER AND SPINACH TOSSED IN A WHITE WINE GARLIC SAUCE AND SERVED OVER WHOLE WHEAT PENNE PASTA.

## PLEASE ASK YOUR SERVER ABOUT OUR DAILY SELECTION OF DESSERTS

AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR GROUPS OF 10 OR MORE.

BUBE'S BREWERY IS *NOT RESPONSIBLE* FOR THE QUALITY OF MEAT ITEMS ORDERED *WELL DONE*.

\*\* *CONSUMING RAW* OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.\*\*