

GUSTAV'S PUB & GRILL ~ TIGARD

{ Add a cup of lentil soup or house salad to any entrée for 2.99 }

VORSPEISEN

Appetizer taster ~ schnitzel strips, potato cakes, crab & shrimp cakes, fondue and bier sausage 12.99

Chicken schnitzel strips with fries & dipping sauces 8.99

Rosemary-garlic cheese bread (1 slice 2.50, 2 slices 4.50)

Bavarian pretzel (with assorted mustards 2.75, with side of fondue 3.99)

Sausage teaser ~ bratwurst, bier sausage & weisswurst sausage with assorted mustards 9.50

Crab & shrimp cakes with house made herb tartar sauce & tomato jam 11.50

Crisp potato pancakes, sour cream & applesauce 4.99

SWISS CHEESE FONDUE

{Swiss cheese, fresh chopped garlic, spices and dry white wine}

Fondue with Dungeness crab & roasted red pepper & grilled crusty bread 12.99

Fondue with house made pesto & grilled crusty bread 9.99, add bier sausage 2

Fondue with smoked bier sausage & cubed breads 10.99

Fondue with cubed breads & two Bavarian pretzels 9.99

Fondue with cubed breads 8.99

SUPPEN & SALAT

Lentil soup or **soup of the day** ~ cup 3.50, bowl 4.95

Bier onion soup with garlic crouton, melted Emmentaler 5.50

House salad ~ fresh greens, diced tomatoes, carrots, daikon radish, and oven baked garlic croutons 3.99

Bleu wedge ~ crisp iceberg wedge with house made bleu cheese dressing, Danish bleu cheese crumbles, red radish, walnuts 5.25

Caesar salad ~ house made dressing with anchovy and garlic croutons (small 4.99, large 7.99 ~ add chicken 3)

Spinach salad ~ baby spinach, tomato, feta cheese, green onion & strawberries tossed with tarragon buttermilk dressing, topped with rotisserie chicken breast 10.50

Rotisserie turkey cobb ~ turkey, avocado, tomato, egg, bacon, red onion, Danish blue cheese crumbles and blue cheese dressing (small 8.75, large 10.75)

Waldorf salad ~ chicken, apples & celery in a creamy tarragon buttermilk dressing, with Danish bleu cheese & walnuts atop fresh greens (small 8.50, large 10.50)

~ SAMPLER PLATTER ~

A sampling of rotisserie turkey with apple-walnut dressing, smoked bier sausage, chicken jägerschnitzel, mashed potatoes and braised red cabbage 14.50

~ GUSTAV'S FEAST ~

Served individually for up to 2 or family style for 3 or more sauerbraten, German bratwurst, chicken schnitzel, spätzle, sauerkraut and braised red cabbage (13.50 per person)

SEASONAL CHEF SPECIAL

Brie & Shiitake Mushroom Pork Schnitzel

Panko breaded pork loin stuffed with brie, shiitake mushrooms and leeks, served with grilled sweet potatoes and pan sautéed Brussels sprouts, garnished with toasted chopped hazelnuts 15.90

SCHNITZELS

Served with creamy mashed potatoes (jäger comes with a choice of spätzle or mashed)

Wiener schnitzel ~ Austria's famous classic, crisp veal cutlet, anchovies, lemon and capers ~ served with seasonal vegetable 15.25

Pork cordonbleu ~ pork cutlet stuffed with Emmentaler & Black Forest ham, seasonal veggie 13.95

Mushroom schnitzel ~ grilled chicken breast & portabella mushroom, roasted garlic, feta cheese 13.95

Jägerschnitzel ~ top round veal or chicken breast grilled, with shiitake, button and oyster mushrooms, creamy paprika sauce and seasonal vegetables (veal 15.25, chicken 13.25)

Chicken schnitzel ~ crisp chicken cutlet with braised red cabbage 12.95

MEAT, FISH & PASTA

Rotisserie prime rib roast ~ potato pancakes, seasonal vegetables (8 oz.-18.50, 10 oz.-20.50, 12 oz.-22.50) available daily after 4pm, all day Saturday & Sunday

Apricot glazed rotisserie pork loin ~ Madeira brown sauce, fruit compote, mashed potatoes, braised red cabbage 13.99

Rotisserie chicken ~ all natural chicken, Madeira brown sauce, mashed potatoes and seasonal vegetable (quarter 11.95, half 13.75)

Rotisserie turkey breast ~ mashed potatoes, apple-walnut dressing, giblet gravy, seasonal veggies 12.95

Charbroiled flank steak ~ medium rare, mashed potatoes, seasonal veggies 14.50

NW grilled salmon filet ~ on crisp sweet potatoes and cubed beets drizzled with horseradish sour cream 15.50

Halibut fish & chips ~ house made beer batter, herb tartar sauce and seasoned French fries 15.99

Chicken alfredo ~ penne or spätzle pasta with Alfredo sauce, rotisserie chicken, whole roasted garlic, basil, parmesan cheese (small 9.99, large 12.99)

Salmon, scallop & prawn sauté ~ with penne pasta in a roasted red pepper basil pesto with artichoke hearts, parmesan and pine nuts 15.95

Schinken käse nudeln ~ Black Forest ham, spätzle noodles, cream, parmesan cheese, basil (small 9.99, large 12.99)

Tomaten käse nudeln ~ tomatoes with spätzle noodles, cream, parmesan cheese, basil (small 9.99, large 12.99)

EUROPEAN SPECIALITIES

Apple cider & molasses glazed oven roasted duck, spätzle, braised red cabbage 17.99

Braised lamb shank, root vegetables and mashed potatoes 17.99

Rheinischer sauerbraten ~ braised marinated beef, spätzle noodles, braised red cabbage 12.99

Königsberger klopse ~ poached pork and beef meatballs, caper sauce, spätzle noodles (small 9.50, large 12.99)

Kraut roulade ~ beef & pork stuffed in tender cabbage leaves braised in tomato stock and served with mashed potatoes (small 8.99, large 12.99)

Sausage trio ~ German bratwurst, smoked bier sausage & weisswurst sausage, German potato salad, braised sauerkraut and braised red cabbage 12.79

German potato pancakes & grilled bratwurst ~ golden brown potato pancakes served with two house recipe bratwursts, sour cream and applesauce 11.75

English shepherd's pie ~ rotisserie meats, mashed potatoes, cheddar cheese ~ with a side Caesar salad (small 11.99, large 13.99)

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SIDES

- Seasonal vegetable 3.25
- German potato salad 2.50
- Seasoned French fries 3
- Mashed potatoes 2.50
- Braised red cabbage 2.50
- Sausage {German brat, smoked bier, weisswurst} 3.25
- Braised sauerkraut 2.50

KINDER ~ 4.25 { for children 3 - 12 }

- Complimentary 12 oz plastic cup with choice of soda pop, milk, apple juice or lemonade ~ .25 refills
- Penne noodles & cheese
- Rotisserie chicken drumstick, mashed potatoes, turkey gravy
- Grilled cheese on wheat & fries
- Meatball, mashed potatoes, sauce
- Frankfurter & fries
- Burger & fries
- Chicken schnitzel & fondue or fries

KINDER FREI { ages 0 - 3 }

- free beverages not included
- Penne noodles & cheese
- Mashed potatoes, turkey gravy, apple sauce
- A la carte beverages for children ~ a 12 oz plastic cup with choice of soda pop, milk, apple juice or lemonade 1.00 ea ~ .25 refills

KINDER DESSERTS { ages 0 - 12 }

- Scoop vanilla ice cream with chocolate sauce 1.75
- Chocolate brownie, scoop vanilla ice cream 2.99
- Small slice apple strudel with whipped cream 2.75

BELEGTE BROTE

Our sandwiches are prepared with Artisan breads ~ choice of seasoned French fries, house salad, German potato salad or tomato-cucumber salad

Rotisserie prime rib roast french dip ~ toasted ciabatta with aus jus 11.99

Classic grilled reuben ~ house made corned beef, sauerkraut, Russian dressing and melted Emmentaler on caraway-onion rye 9.99

Rotisserie turkey club ~ sliced turkey breast, herb cream cheese, whole grain mustard-mayonnaise, avocado, tomato, red leaf lettuce, bacon on ciabatta 8.99

Rotisserie turkey ~ warm sliced turkey breast, herb cream cheese, melted Muenster cheese on ciabatta 8.99

Rotisserie pork ~ sliced pork loin, whole grain mustard-mayonnaise, red & green pepper spiked sauerkraut and melted Emmentaler on ciabatta 8.79

Schnitzel club ~ crisp chicken cutlet, bacon, whole grain mustard-mayonnaise, Emmentaler, red onion, tomato, red leaf lettuce on ciabatta 8.99

Grilled ham & cheese ~ whole grain mustard-mayonnaise, Black Forest ham & Emmentaler on rye 8.75

Grilled mediterranean sandwich ~ roasted red peppers, kalamata olives, shiitake mushrooms, tomato, red onion and Emmentaler on whole wheat 7.99

Hamburger ~ hand formed all natural beef grilled medium with your choice of Emmentaler or cheddar cheese, red onions, lettuce, tomato, whole grain mustard-mayonnaise 8.99, with bacon 9.99 ~ your choice of pretzel or brioche bun

HALF SANDWICH COMBINATIONS ~ 6.99

Includes choice of seasoned French fries, house salad, German potato salad or tomato-cucumber salad.

Rotisserie turkey ~ warm sliced turkey breast, herb cream cheese, melted Muenster cheese on ciabatta

Rotisserie pork ~ sliced pork loin, whole grain mustard-mayonnaise, red & green pepper spiked sauerkraut and melted Emmentaler on ciabatta

Grilled ham & cheese ~ whole grain mustard-mayonnaise, Black Forest ham & Emmentaler on rye

Grilled mediterranean sandwich ~ roasted red peppers, kalamata olives, shiitake mushrooms, tomato, red onion and Emmentaler on wheat

PEASANT'S TRIO

Your choice of a house salad or a small Caesar salad served with rosemary-garlic cheese bread and bottomless lentil soup or soup of the day 8.99

BAVARIAN SOUP BOWL

A bowl of lentil soup with a sliced smoked bier sausage, rosemary-garlic cheese bread 8.50

LUNCH SPECIALS

{ served daily 11-4 }

Croissant sandwich ~ a fresh baked croissant packed with bacon, lettuce, tomato and avocado and your choice of a French fries, German potato salad or a small tossed salad 7.95

Chicken schnitzel ~ chicken breast seasoned, breaded and prepared golden brown, served with mashed potatoes and braised sweet and sour red cabbage 9.25

Gustav's and The Rheinlander supports the local community. Locally owned and operated and serving our guests for over four decades, we make every effort to buy fresh, natural ingredients through local and regional sources that employ sustainable business practices. Through this approach, hundreds of jobs are provided for our employees and suppliers who then give back to each other. Thank you very much for your continued patronage and support.