

Thank you for joining us in celebration of Chicago Restaurant Week!
We are offering a Full 3-Course Meal for \$36 Per Person.
In addition, you are welcome to add a Beer or Wine Pairing for \$22.

First Course:

Sauerkraut Balls

Served with our famous HB Spicy Sauce.

Potato Pancakes

A German Tradition, served with Sour Cream & Applesauce.

HB Potato Soup

Our Classic Potato soup served with sliced sausages, topped with croutons and chives.

Second Course:

Jagerschnitzel

Breaded Pork Cutlet served “hunter style” topped with mushroom sauce, bacon & onions.
Served with Spätzle and Cranberry Sauce.

Grillhendl

Oktoberfest Style roasted Half Chicken stuffed with parsley, beer butter & onions served crispy brown with homemade Bavarian Potato Salad.

Wurstplatte

Sausage Plate with Frankfurter, pork & chicken sausages, imported sauerkraut, mashed potatoes, and onion mustard.

Third Course:

Strudel

Delicious Apple Strudel served with a vanilla and raspberry sauce.

German Chocolate Cake

Served with a house made cream.

Beer Pairings:

Half Liters of Each

HB Premium Lager

Elegant full bodied lager, slightly malty with a well-balanced flavor.

Dunkel

Flavorful dark lager, malty and hoppy with a subtle sweet finish.

Hefe Weizen

Refreshing and aromatic wheat beer with fruity notes & a mild, sweet finish.

Wine Pairings:

One Glass of Each

Reisling

Schmitt Sohne

Cabernet Sauvignon

Fetzer

Champagne

Herzog von Nassau