

OB'S BRAU HAUS

\$34 DINNER

COURSE 1 • CHOICE OF ONE

FETA CHEESE MEATBALLS

Two meatballs topped with feta served with a cucumber Tzatziki

WILD PORK SHANK

Wild pork shank topped with a mushroom peppercorn cream sauce

RUBEN SOUP

Bratwurst, kraut, onion and cheese soup

COURSE 2 • CHOICE OF ONE

All entrees come with croquettes and spaetzle

WILD PORK SHANKS

Three wild pork shanks topped with our mushroom peppercorn cream sauce, served with red cabbage and kraut

MEATBALLS

Meatballs served over spaetzle and topped with a silky smooth beef stock and cream gravy

COURSE 2 (Continued Options)

CZECHOSLOVAKIAN GOULASH

Pork and beef stew cooked with red peppers, kraut and paprika, served over spaetzle

JAGER SCHNITZEL

A wiener schnitzel topped with a white wine and mushroom cream sauce

SCHNITZEL ART DES HAUSES

Weiner schnitzel topped with cubed diced ham, white asparagus, mozzarella, and a family recipe three cheese sauce

COURSE 3 • CHOICE OF ONE

APFEL STRUDEL

German style apfel strudel served with our homemade vanilla sauce and whipped cream

GERMAN BREAD PUDDING

With brown sugar, dark rum sauce and drizzled with chocolate

Enter to Win a **\$50 restaurant gift card** courtesy of



Post a picture of your dining experience by 11:59 pm tonight on Instagram or Facebook.

Tag @restaurantweekfoxcities & @TDSFiber, using #TDSFiberRWFC in the caption. One entry per day.

All entries are registered to win the grand prize –\$800 private chef pairing dinner for 6 at Osorio's Latin Fusion.

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