



# HEIDI'S

J A Z Z   C L U B   &amp;   R E S T A U R A N T

## Appetizers

### NORWEGIAN SALMON

Lightly smoked chilled filet of salmon garnished with capers, egg slices and onions served on rye bread with butter

16

### CARPACCIO\*

Our finest aged filet steak, thinly sliced served chilled with tartar sauce

17

### SHRIMP COCKTAIL

Chilled white shrimp on a bed of greens and tangy cocktail sauce

16

### BEEF TARTAR\*

Served with toast

18

### BAKED BRIE

Double cream French brie baked in a crumb crust garnished with a wild raspberry sauce and California walnuts

16

### RAINBOW TROUT

Cherry wood smoked served chilled with a creamy horseradish sauce, capers and egg slices

16

### CRAB CAKES

Baked lump and claw crab garnished with mixed greens and cocktail sauce

17

### ESCARGOT BOURGUIGNONNE

Served with toast

16

## Soups & Salads

### SOUPS OF THE DAY

Prepared daily by our chef with the freshest ingredients

MKT

### FOUR SEASON

A combination of four delicately prepared salads featuring seasonal ingredients

(S) 7

(L) 13

### CAESAR

Romaine lettuce tossed with a house-made caesar dressing and croutons

(S) 7

(L) 11

## Sandwiches

### MOBY DICK

Haddock fillet, lettuce, tomato and a dill pickle on a grilled Kaiser roll with tartar sauce accompanied with German potato salad

19

### REUBEN, REUBEN

Corned beef, muenster cheese, sauerkraut and German dressing served hot on rye bread with German potato salad

18

### GERMAN BURGER

Swiss cheese, mustard, and red cabbage slaw on a pretzel bun served with roasted potatoes

19

H E I D I ' S   J A Z Z   C L U B   &amp;   R E S T A U R A N T

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# Entrees

## CHICKEN RAHM SCHNITZEL

Boneless filet of chicken, sautéed in a lemon crème sauce served with spätzle and fresh vegetables du jour

28

## WIENER SCHNITZEL

Breaded escalope of veal, served with roasted potatoes, vegetables du jour, and cranberry sauce

32

## HAUSMACHER WURSTPLATTE

Homemade bratwurst, knackwurst, and lean pork roast served with roasted potatoes and sauerkraut

27

## JAEGER SCHNITZEL

Pork tenderloin escalope, served with spätzle and red cabbage

28

## GOULASH

Tender chunks of beef in a paprika sauce, served with spätzle and red cabbage

29

## SAUERBRATEN

Marinated lean beef, served with our special sauce, potato dumpling and red cabbage

29

## BEEF FILET STROGANOFF

Beef filet tips sautéed with mushrooms, pickles, onions, and cream, served with spätzle and vegetables du jour

40

## GRILLED PORK CHOP\*

Boneless loin of pork chop grilled and served with a herbed butter, roasted potatoes and vegetables du jour

28

## FILET STEAK\*

Our finest aged filet mignon served with herb butter, roasted potatoes, and our vegetables du jour

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## ROAST DUCKLING

(One day notice) Crispy fresh Long Island duckling served with potato dumpling and red cabbage

32

## FILET STEAK A LA MADAGASCAR

Served with a Madagascar peppercorn sauce, roasted potatoes and vegetables du jour

MKT

## BAKED FILET OF HADDOCK

Baked with a panko crumb crust and served with roasted potatoes, vegetables du jour and tartar sauce

28

## OKTOBERFEST PLATTER FOR TWO

Bratwurst, knackwurst, wiener schnitzel, roasted pork loin, red cabbage, sauerkraut, spätzle, and roasted potatoes

58

## VEGETARIAN ENTREE

Array of fresh vegetables from the farmers market grilled, sautéed and steamed. Gluten free and vegan preparation upon request

28

## FRESH CATCH OF THE DAY

Wild caught

MKT

## HEIDI'S JAZZ CLUB & RESTAURANT

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## DESSERTS

### *Apple Strudel*

Home-made flaky apple dessert with sweet, spiced apples and raisins

9

### *Chocolate Truffle*

Decadent chocolate torte with a nut crust

9

### *Malakoff*

Layer cake made with sponge fingers laced with rum and creme

9

### *Crème Brûlée*

Rich custard base topped with a layer of hardened caramelized sugar

9

## COFFEE

COLUMBIAN BLEND.....	3
DECAF.....	3
ESPRESSO.....	4
CAPPUCCINO.....	6
IRISH COFFEE.....	10
RUDESHEIMER COFFEE.....	10
KEOKE COFFEE.....	10
HEIDI'S COFFEE.....	10

## WATER

SARATOGA.....	4
SARATOGA LG.....	8
SAN PELLEGRINO.....	5
SAN PELLEGRINO LG.....	8

## COCKTAILS

<i>Appletini</i>	12	<i>Chocolate Martini</i>	12
<i>Lemon Drop-Tini</i>	13	<i>Moscow Mule</i>	13
<i>Cosmo</i>	13	<i>Irish Mule</i>	13
<i>Buttery Nipple</i>	12	<i>Mexican Mule</i>	13
<i>Black Russian</i>	12	<i>Mimosa or Bellini</i>	12
<i>Brandy Alexander</i>	12	<i>Kir</i>	11
<i>Espresso Martini</i>	12	<i>Kir Royal</i>	19

ASK YOUR SERVER FOR OUR WINE LIST  
& BEER SELECTIONS

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