



Otto's Courtyard

APPETIZERS

MINI MEATBALLS - \$10

Tomato Sauce, Ricotta and Grated Parmesan

FRIED PICKLE CHIPS - \$10

Kickin Bayou Sauce

GIANT BAVARIAN SOFT PRETZEL - \$15

Spicy Mustard, Cheese Dipping Sauce

HOG WINGS (5) - \$16

Honey Mustard Dipping Sauce

KOBE BEEF FRANKS EN CRUTE - \$15

Whole Grain and Brown Mustards

SALADS, SANDWICHES & PLATES

CHEESEBURGER* - \$18

Brioche Bun, Lettuce, Tomato, Pickle

WURST ON A BUN - \$16

Pretzel Bun, Traditional Brat, Sauerkraut, Mustard

VEGETARIAN BURGER - \$16

Black Beans, Bulgar Wheat, Baby Spinach
Chick Peas, Brioche Bun

PASTA- \$20

Orecchiette Pasta, Baby Spinach
Blistered Tomatoes, Ground Sausage

CHICKEN MILANESE - \$20

Served with Bruschetta

SKIRT STEAK - \$35

CHICKEN FINGERS - \$14

BRANZINO - \$35

Pan Seared, Skin On, Lemon Buerre Blanc

FRANKFURTER - \$12

Brioche Long Roll, Sauerkraut, Mustard

SUMMER SALAD - \$ 18**

Spicy Greens, Sliced Strawberries,
Toasted Pecans, Crumbled Feta,
Grilled Chicken, Grilled Pita Bread

MEDITERRANEAN QUINOA SALAD - \$ 15**

Mixed Greens, Sliced Heirloom Tomatoes,
Cucumbers, Chick Peas, Quinoa

***Choice of Dressings; Lemon, Balsamic, Raspberry Vinaigrettes*

WURST PLATE

Brat, Guinness Brat, Cheddar Wurst - Sautéed Peppers and Onions, Mustard
For Two (1 of each Brat): \$35 | For Four (2 of each Brat): \$60

SIDES

Potato Pancakes (2) - \$7

Mac & Cheese - \$10

Fries - \$10



DESSERTS - \$12

RUSTIC GERMAN CHEESECAKE

Sour Cream Topping, Buttery Graham Cracker Crust

APPLE STRUDEL

Sweet, Spiced Apples and Raisins in a Buttery, Flaky Phyllo Crust

GERMAN CHOCOLATE CAKE

Rich Chocolate Filled Cake Topped with Distinctive Coconut, Pecan Frosting

BLACK FOREST CAKE

Chocolate Sponge Cake with Layers of Morello Cherries infused with Kirsch Liquor Topped, Whipped Cream and a Blanket of Shaved Chocolate

PROFITEROLES

Bavarian Cream Puff

BEVERAGES - \$3

Coffee | Tea | Soda

Menu designed by Exec. Chef Chris Capello and Exec. Pastry Chef Daniel Andreotti

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

www.ohkbarandrestaurant.com



Weddings & Celebrations

OHEKA has been celebrating the art of entertaining since 1919.

Today, the Castle is recognized world-wide as a premier venue for catered weddings and special events.

The Hotel

Journey back in time to a world of elegance and extravagance and stay overnight in one of the Castle's 32 uniquely designed luxurious guestrooms and suites, where guests sleep like royalty

Mansion Tours

Temporarily Suspended

Offers a guided tour of the public areas of the estate and gardens, followed by coffee/tea and Castle-made cookies from our pastry kitchen. By advanced reservation only.

OHK Bar & Restaurant

Dine in authentic European ambiance in America's Grandest Castle and enjoy a unique culinary experience with signature dishes designed to entice the senses.

Film, TV & Photography

The Castle has been the featured backdrop to many Hollywood films, commercials, and video productions. Visit our website to view the list along with celebrity sightings past and present.

oheka.com

