



Welcome  
to

Richard's  
Restaurant

Appetizers

- GF

Smoked Atlantic Salmon - 19.00  
with horseradish cream
- Crepe Farci - 20.00 crabmeat in cream filled  
crepe
- Weinbergsschnecken - 19.50 snails with garlic  
herb butter over a puff pastry
- GFW

Shrimp & Scallops - 20.00 in a puff pastry  
shell with lobster sauce
- Strudel - 14.50 filled with ham, asparagus, &  
cheddar
- GF

Bratwurst or Bauernwurst - 12.00 sausage with  
mustard & pickle garnish
- Baked Brie - 17.00 wrapped in pastry & with fresh fruit &  
lingonberry jam
- Mushrooms - 17.00 baked with crabmeat stuffing

Wurst Entrees  
German Sausages

- GF

Bratwurst - 24.00 grilled pork & veal sausage
- GF

Bauernwurst - 24.00 steamed beef sausage
- GF

Currywurst - 26.50 beef sausage in curry-tomato sauce
- Nürnberger Bratwurst - 26.50 Specialty sausage  
of Nürnberg
- Käse Spätzle - 26.00 hand pressed egg noodle  
sautéed in creamy swiss cheese sauce with  
caramelized onions  
with one bauernwurst or bratwurst 33.00

Schnitzel Entrees

Breaded Pork Tenderloin

- Wiener Schnitzel - 24.00  
pan fried with lemon, anchovy & caper garnish
- Jägerschnitzel - 27.00 with mushroom-herb sauce
- Holsteinschnitzel\* - 29.00 topped with sunny side  
egg, anchovies, garnished with smoked salmon canapés
- Zigeunerschnitzel - 27.00 sautéed onion, green  
peppers, mushrooms & a piquant tomato sauce

German Entrees

- Königin Pastetchen - 25.00 chunks of chicken with creamy wine sauce over a puff pastry
- GF

Bier Gulasch - 27.00 tender braised beef finished in a Bavarian style beer sauce
- GF

Kasseler Ripchen - 28.00 brined smoked pork chops on the bone
- GF

Sauerbraten "Rheinischer Art" - 26.50 sweet & sour German beef pot roast
- GFW

Kalbsgeschnetzeltes - 32.00 strips of veal sautéed with mushrooms in buttery cream sauce
- GFW

Schellfisch "Müllerin Art" - 26.00 pan-fried haddock topped with lemons, parsley & brown butter
- GF

Schlachtplatte - 31.00 bauernwurst, bratwurst, kasseler ripchen & weinkraut
- German Sampler - 33.00 a trip through Germany without leaving Maine
- A tasting of bratwurst, bauernwurst, gulasch, sauerbraten, both wiener & jägerschnitzel & all German side dishes.

American Entrees

- GFW

Grilled Chicken Breast\* - 28.00 with asparagus & topped with sauce béarnaise
- GFW

Veal Oskar\* - 34.00 sautéed scaloppini of veal topped with crabmeat, asparagus & sauce béarnaise
- Baked Stuffed Haddock - 27.50 topped with crabmeat stuffing
- Shrimp & Scallops - 32.00 served over a puff pastry shell with lobster sauce
- GF

Filet Mignon - 8 oz 43.00
- GF

Rib Eye - 12 oz 39.00
- Steaks above prepared with choice of garlic herb rub, sautéed mushrooms, or sauce béarnaise •
- GFW

Steak au Poivre - 8oz 47.00 peppercorn crusted filet mignon, finished with brandy-pepper cream sauce
- All entrees include rolls, pretzel, & two sides •

All entrées include a choice of any two sides

- Spätzle (hand pressed egg noodle)
- Klöße (Bread dumpling)
- GFW

Heisser Kartoffelsalat (Hot potato salad)
- Potato of the Day
- GF

Rot Kohl (Red cabbage)
- GF

Weinkraut (Sauerkraut)
- Vegetable of the Day
- Extra side dish \$4.50, Side of sauce \$3.50

\* = Consuming Raw or undercooked meats, eggs may increase your risk of foodborne illness.

Gratuity of 20% added on parties of 8 or greater.

GLUTEN FREE CHOICES:



Ask your server about a gift certificate.  
Give the gift of Richards to your family  
and friends. A great gift all year long.



Want to give someone a free beer? Ask  
about a beer token. Redeem for a 1/2  
liter.

Soups

- Tagessuppe - soup of the day **cup 7.50 | bowl 10.00**
- GF** Deutsche Bauernsuppe - German farmer soup  
of pea, lentil & bean in a ham base **cup 8.00 | bowl 11.00**
- GF** Ungarische Gulaschsuppe - stewed beef in a  
paprika tomato base **cup 10.00 | bowl 14.50**

- GFW** Caesar Salad for Two\* - **24.00** made fresh at  
your tableside by your server
- GF** Cucumber Salad - **9.00** sliced cucumber in sour  
cream & dill
- GF** Gemischter Salat - **9.50** marinated tomato,  
celeriac, & cucumber salad
- GFW** Garden Salad - **9.00**

Salads

Daily Specials

- Wednesday - GFW** Chicken Berliner Art - **25.00** in a tarragon mushroom wine sauce with green onion
- Thursday - GF** Rindsroulade - **26.50** sliced beef rolled with onions, bacon, mustard, pickles, braised in brown sauce
- Friday - GFW** Coquille Saint Jacques - **33.50** Maine sea scallops baked in a creamy wine sauce
- Saturday - GF** Beef Tournedo - **35.00** 5oz filet with crab meat, asparagus, topped with sauce béarnaise

Pub Fare

- Hamburger - **15.50** big 6 oz beef patty
- Hessen Burger - **18.00** with bacon & cheese
- *Burgers on a pretzel roll with lettuce, sliced tomato, pickle, seasoned steak fries* •
- Reuben - **19.75** grilled sandwich with corned beef, Swiss cheese, sauerkraut, mustard, & thousand island dressing on rye  
with seasoned steak fries

Kinderspeisen - Children's Menu (12 & under)

- GF** Ich Weiß Nicht - "I Don't Know" - Bratwurst - **12.00** German pork & veal sausage
- GF** Hab Keinen Hunger - "I'm Not Hungry" - Bauernwurst - **12.00** German beef sausage
- Irgendwas - "Whatever" - Children's Chicken Breast - **13.00** breaded

Beverages

- Coffee or Hot Tea **3.50**
- Fountain Soda - **3.50** Pepsi, Diet Pepsi, Ginger Ale,  
Sierra Mist
- Root Beer— **4.50** in bottle
- Gerolsteiner Sparkling Mineral Water - **6.00**  
in bottle
- Iced Tea - **3.50** unsweetened
- Lemonade - **4.50**
- Juices - **3.50**
- Milk - **3.50**
- Chocolate Milk - **4.00**



Scan this QR code or go to our webpage at  
[www.richardsgermanamericancuisine.com](http://www.richardsgermanamericancuisine.com)  
to stay up to date on specialty dinners, events  
& exclusive deals. Like us on Facebook at  
Richard's Restaurant.

