

Wurst Entrees
German Sausages

- Bratwurst** - grilled German pork & veal Sausage16.00
- Bauernwurst** - steamed German beef sausage16.00
- Currywurst** - beef sausage in a curry-tomato sauce.....17.50

Pasta & Sausages

- Käse Spätzle** - hand pressed egg noodle sautéed in creamy swiss cheese sauce with caramelized onions17.00
- with one bauernwurst or bratwurst.....21.00



Schnitzel Entrees
Breaded Pork Tenderloin

- Wienerschnitzel** - sautéed in butter17.25
..... Petite Portion...15.50
- Jägerschnitzel** - with mushroom-herb sauce19.50
..... Petite Portion...17.75
- Holsteinschnitzel*** - topped with fried egg & anchovies and garnished with smoked salmon Canapés22.00
- Zigeunerschnitzel** - sautéed onion, green peppers, mushrooms and a piquant tomato sauce19.50
..... Petite Portion...17.75

All entrees include a choice of any two sides dishes

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| Spätzle (Hand pressed Egg noodle) | Rot Kohl (Red Cabbage) |
| Klöße (Bread Dumpling) | Weinkraut (Sauerkraut) |
| Heisser Kartoffelsalat (Hot Potato Salad) | Vegetable of the Day |
| Potato of the Day | Extra side dish \$3.75, Side of sauce \$3.00 |

Deutsch - German - Entrees

- Wiener Gulasch** - marinated pork, veal, and beef goulash16.00 Petite Portion.....14.00
- Kasseler Ripchen** - smoked pork chops on bone17.50 Petite Portion...15.50
- Rheinischer Sauerbraten** - sweet and sour German pot roast.....16.25 Petite Portion.....14.50
- Kalbsgeschnetzeltes** - strips of veal sautéed with mushrooms in a buttery cream sauce ...22.50 Petite Portion....20.50
- Schellfisch "Müllerin Art"** - pan-fried haddock topped with lemons, parsley & brown butter18.50 Petite Portion...17.00
- Schlachtplatte** - bauernwurst, bratwurst, kasseler ripchen & weinkraut.....21.50
- German Sampler** - a trip through Germany without leaving Maine23.00
- A tasting of bratwurst, bauernwurst, gulasch, sauerbraten, both wiener and jägerschnitzel & all german side dishes.

All entrees include rolls & pretzels

Continental & American - Entrees

- Grilled Chicken Breast*** - with asparagus and topped with sauce béarnaise.....20.00 Petite Portion...18.00
- Veal Oskar*** - sautéed scaloppini of veal topped with native crabmeat and asparagus in sauce béarnaise24.50 Petite Portion...22.50
- Pork Tenderloin Medallion Marsala** - sautéed, with mushrooms in butter and marsala wine.20.00 Petite Portion...18.50
- Baked Stuffed Haddock** - topped with crabmeat stuffing.....20.50 Petite Portion...18.50
- Shrimp & Scallops** - served over a puff pastry shell with lobster sauce.....24.50

Steaks *

- Filet Mignon** (certified angus beef).....8oz25.50
- Rib Eye**10 oz21.50
- Steaks above can be prepared with choice of with garlic and herb rub, sautéed mushrooms, or sauce béarnaise.
- Steak au Poivre** (certified angus beef) sautéed filet mignon finished with brandy, peppercorns and cream8oz27.25

All continental American entrees include salad bar, rolls & pretzels

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

Daily Specials served after 5:00

- Monday - Chicken & Mushrooms** - sautéed in a buttery cream sauce15.50
- Tuesday - Swedish Stuffed Pork** - pork loin stuffed with apples and dried plums, served with caraway sauce15.00
- Wednesday - Chicken Breast Kiev** - stuffed with garlic butter, breaded and baked with sauce16.00
- Thursday - Rindsrouladen** - thin sliced beef rolled with onions, bacon, mustard, pickles; braised in brown sauce ..17.00
- Friday - Coquille Saint Jacques** - scallops baked in a creamy wine sauce.....23.50
- Saturday - Prime Rib of beef Au Jus** - with yorkshire pudding "au jus & popover".....23.50

Above entrees include cup of soup & choice of two sides

A \$4.75 charge will be added for shared Entrees. Gratuity of 18% added on parties of 8 or greater.

PLEASE ask your server if you have any questions or concerns about your meal or service.
We strive to provide the best all-around dining experience possible. We will address any concerns you have.

Richard's Restaurant

Richard Gnauck was born in 1946 in Mannheim, Germany, where his parents worked in the hospitality business at the Palace and Augusta hotels. Naturally, he chose to go into the same business and attended a professional cooking school with the dream of becoming a chef. Upon completion of his schooling, he worked in several large hotels in Mannheim, Berlin and Köln (Cologne), first as a cook, then as a sous chef. In 1968, Richard left Germany to work at the Hofbräuhaus Restaurant in Ogunquit, Maine. He met his future wife, Dotty, in 1969 and in the fall of 1970, they moved to Jupiter, Florida. There, he worked for a wonderful family, owners of "The Royal Lion Restaurant." In 1972, the couple returned to Maine and he began working at the Harriet Beecher Stowe House in Brunswick. For the next 15 years he was head chef at the well-known restaurant. Patrons and friends of German descent began requesting authentic German dishes, leading to German Night every Friday. The special German fare-filled evening drew more and more diners coming to taste foods from a different country. In 1988, Richard opened his own restaurant in a former one-room school house in Harpswell, featuring two complete menus: traditional German fare and fine American cuisine. The Harpswell community welcomed Richard and Dotty and their sons, ages 17, 14, and 11. Everyone in the family pitched in to make the business a success, and a true family-run restaurant. In 1993, Richard purchased the former Bowdoin Hotel building and with the help of many friends, moved his restaurant to its current location on Maine Street, Brunswick. Now grown men, his sons returned to help with the family business. In true German tradition, Richard apprenticed Wil and Erik, teaching them the art of preparing fine cuisine. Karl lived for nearly a decade in Germany, completing a rigorous apprenticeship as a brewer. He then attended and graduated from a technical college in Munich as a licensed Master Brewer. The Gnaucks hope to someday add a microbrewery and make their own beer. Offering authentic German fare and hand-crafted beer will complete Richard's dream of owning a family business that celebrates the culture of his homeland.



Richard's Restaurant is housed in a building known as the Snow Block. Built in 1887 for brothers Larkin and Jordan Snow, the design is attributed to Brunswick's first architect Samuel B. Dunning. The cellar and first floor were occupied by a green grocery and a dry goods store. A boarding house was located on the top two floors. Its large dining room was the site of social events and dances. (History courtesy of The Pejepscot Historical Society.)



Scan this QR code or go to our webpage at www.richardsgermanamericancuisine.com to stay up to date on specialty dinners, events and exclusive deals. Like us on Facebook at **Richards Restaurant.**



Vorspeisen - Appetizers

Smoked Atlantic Salmon – with horseradish cream	13.25
Crepe Farci – crabmeat in cream filled crepe.....	13.00
Weinbergschnecken – snails with garlic herb butter over a puff Pastry	12.25
Shrimp and Scallops – in a puff pastry shell with lobster sauce	13.50
Strudel – filled with ham, asparagus, and cheddar....	8.50
Bratwurst or Bauernwurst – sausage with mustard and Pickle garnish.....	8.25
Herring and Sour Cream	10.25
Baked Brie – wrapped in pastry & with fresh fruit & lingonberry jam.....	11.25
Mushrooms – baked with crabmeat stuffing.....	11.50

Suppen - Soups

Tagessuppe - soup of the day.....cup	5.50
.....bowl	7.75
Deutsche Bauernsuppe - German farmer soup of pea, lentil & bean in a ham base	cup 6.50
.....bowl	9.00
Ungarische Gulaschsuppe – stewed beef in a paprika tomato base	cup 7.25
.....bowl	9.50

Salat - Salads

Caesar Salad for Two* – prepared at your table.	15.00
Cucumber Salad – sliced cucumber in sour cream and dill	5.50
Gemischter Salat – marinated tomato, celeriac, and cucumber salad.....	5.50
Salad Bar - with entrée	5.50
Salad Bar - as a meal.....	10.50

Kinderspeisen - Childrens Menu (12 and under)

Bratwurst - German pork and veal sausage	8.50
Bauernwurst - German beef sausage	8.50
Chicken Breast - breaded and sautéed	9.50

Children's entrees are served with choice of sides

Lighter Fare

Deli Sandwiches – choice of smoked turkey breast, corned beef, or ham and cheese	11.25
1/2 Deli Sandwich	8.00
Reuben – grilled sandwich with corned beef, swiss cheese, sauerkraut, mustard, and thousand island dressing on rye	12.50
Strudel – of the day, served with vegetables	11.25
Königin Pastetchen - chunks of chicken with creamy wine sauce over a puff pastry, with vegetables.....	11.25
Bauernwurst – steamed beef sausage with weinkraut and cold potato salad.....	11.50
Bratwurst – grilled pork & veal sausage with red cabbage and cold potato salad.....	11.50
Maine Street Salad – smoked turkey breast, with monterey jack marinated mushrooms, bermuda onion, spinach, lettuce, tomato	12.00

Burgers *

On a pretzel roll with lettuce and sliced tomato, pickle and seasoned Potato Wedges

Hamburger – big 6 oz beef patty	10.00
Baden Burger – with sautéed mushrooms	11.25
Hessen Burger – with bacon and cheese	12.50
Pfälzer Burger - with sautéed green peppers & onions ...	12.35
Bavarian Burger – sautéed onions, peppers, bacon, cheese	14.25

Beverages

Coffee or Hot Tea	2.75
Fountain Soda - Coke, Diet Coke, Ginger Ale, Sprite...	2.75
Root Beer - in bottle	3.25
Poland Spring Sparkling - in bottle	3.25
Iced Tea - unsweetened	2.75
Lemonade -	3.25
Juices - Orange, Cranberry, Pineapple, Grapefruit	3.25
Milk	3.25
Chocolate Milk	3.75

All alcoholic beverages are listed in the beer and wine menu.

For a great finishing touch check out some sweet favorites on our dessert menu.

Our entire menu is available for take-out.