

APPETIZERS

Garmisch Relish Tray

Seasonal Relish tray & Assorted crackers \$15.99

Smoked Oysters

With Assorted Crackers \$11.99

Garmisch Inn Sampler

Pork Medallion, Cabbage roll topped w/ gravy, w/ Bratwurst and Knockwurst on top of Sauerkraut \$14.99

Shrimp Cocktail

4 Shrimp w/ side of Cocktail Sauce \$15.99

Spinach Artichoke Dip

House made Spinach Artichoke dip with a hint of Rosemary and a side of toasted Pita Bread \$14.99

Seafood Martini

3 Jumbo Shrimp, King Crab Legs & Smoked Oysters served on ice in a jumbo martini glass \$11.99 per person

*2 person minimum

GERMAN FAVORITES

*All Entrees served with soup or salad and one side option

Rahm Schnitzel

Pork Tenderloins breaded and served with house gravy \$22.99

Jaeger Schnitzel

Veal Cutlets breaded and served with house gravy \$23.99

Garmisch Combination Platter

Choice of Veal Cutlet, Smoked Chops and Pork Medallion w/ choice of Knackwurst, Bratwurst, served w/ Cabbage Roll, Sweet & Sour Cabbage and Sauerkraut \$22.99

Kassler Ripchen

Smoked Pork Chops served on a bed of Sauerkraut \$23.99

*Sides choices are, Baked Potato, Potato Pancakes, Wild Rice Pilaf, Sweet & Sour Cabbage, Seasonal Vegetable or Loaded Baked Potato for \$4 upcharge

“Consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of foodborne illness”



BEEF

*All Entrees served with soup or salad and one side option

16oz Prime Bone In Ribeye

Charbroiled to your specific temperature \$44.99

8oz Prime Tenderloin

Hand cut Prime Tenderloin, charbroiled to your desired temperature
\$ Market Price

Add 8oz Lobster Tail \$37.99

Add 3 Shrimp \$12.99

Add 1 lb King Crab Legs \$49.99

6oz Prime Tenderloin

Hand cut Prime Tenderloin, charbroiled to your desired temperature
\$ Market Price

Add 8oz Lobster Tail \$37.99

Add 3 Shrimp \$12.99

Add 1 lb King Crab Legs \$49.99

SEAFOOD/FISH

Shrimp

5 Butterflied Shrimp Deep Fired, Scampi or Broiled \$26.99

Coconut Shrimp

5 Butterflied Shrimp battered in house made Coconut mix \$28.99

Salmon

8 oz Salmon Broiled to perfection \$25.99

8oz Cold Water Lobster Tail

Lobster tail with a side of Hollandaise x1 \$48.99 x2 \$79.99

Walleye

Deep Fried or Broiled 12oz Walleye filet \$25.99

Scallops

5 Sea Scallops Broiled or Scampi \$27.99

*Sides choices are, Baked Potato, Potato Pancakes, Wild Rice Pilaf, Sweet & Sour Cabbage, Seasonal Vegetable or Loaded Baked Potato for \$4 upcharge

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GARMISCH FAVORITES

*All Entrees served with soup or salad and one side option

Honey Fried Chicken

4 piece Fried Chicken tossed in Honey and served with Cranberry sauce \$21.99

BBQ Pork Ribs

Smoked Pork Ribs smothered in BBQ Half \$28.99 Full \$33.99

Brandied Currant Pork

Pork Tenderloin Medallions smothered in Brandy Currant Demi w/ Raisins \$23.99

Chicken Fettuccini

Wild Mushroom & Chicken Fettuccini in our house made Alfredo sauce \$22.99

Vegetable Fettuccini

Fresh seasonal Vegetable, Fettuccini, tossed in Garlic & Olive Oil \$21.99

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KIDS MENU

*Kids meals come with a side of either French Fries or Chips

6oz Tenderloin

6oz Tenderloin charbroiled to your desired temperature \$26.99

Shrimp

3 Butterflied Shrimp Scampi, Deep Fried or Broiled \$17.99

Honey Fried Chicken

2 piece Fried Chicken tossed in Honey and served with Cranberry sauce \$14.99

Hamburger

¼ Pound Beef Patty charbroiled to your desired temperature on a Brioche Bun
\$10.99

Cheeseburger

¼ Pound Beef Patty charbroiled to your desired temperature topped with American
Cheese on a Brioche Bun \$10.99

Chicken Nuggets

Boneless Chicken nuggets \$8.99

Mini Corn Dogs

Battered mini corn dogs \$7.99



DESSERT MENU

German Chocolate Cake

Luscious Chocolate Cake topped with Bavarian Cream & Toasted Coconut \$9.99

New York Cheesecake

Topped with Strawberries or Plain with Whipped Cream \$10.99

Turtle Cheesecake

New York Cheesecake topped with Caramel Sauce, Fudge & Pecans \$11.99

Bavarian Cream Supreme

Chocolate Chunks, Chocolate Pudding, Whipped Cream topped with Toasted Coconuts \$8.99

Carrot Cake

Luscious Carrot Cake topped w/ Whipped Cream and Candied Pecans \$11.99

Key Lime Pie

Topped with a Lime Slice as garnish and Whipped Cream \$9.99

Garmisch Bread Pudding

Our “PHENOMENAL” Bread Pudding full of Raisins and Cinnamon topped with warm Caramel & Toasted Pecans \$10.99

Garmisch Grasshopper

Grasshopper Soft Serve swirled with Crème de Menthe topped with Hazelnuts \$12.99

Vanilla Sundae

Choice of Chocolate, Caramel, Strawberry or Hot Fudge topping w/ Whipped Cream & a Cherry 1scoop \$5.99 2scoops \$7.99

Vanilla Ice Cream

Vanilla Soft Serve 1scoop \$3.99 2scoops \$4.99



GARMISCH HOUSE WINES

*House wines are sold by the Glass or the Bottle

Trinity Oaks

Cabernet Sauvignon \$8 / \$25

Merlot \$8 / \$25

Chardonnay \$8 / \$25

Pinot Noir \$8 / \$25

Pinot Grigio \$8 / \$25

Montevina

White Zinfandel \$8 / \$25

Columbia Crest

Riesling \$8 / \$25

Cupcake

Sauvignon Blanc \$8 / \$25

Champagnes

Korbel Brut \$28

Asti Spumante \$28

Cooks Individual \$7

Lunetta Prosecco split \$7

Beer

Miller Genuine Draft

Miller Genuine Draft 64

Miller Lite

Miller High Life

Blue Moon

Busch Light

Budweiser

Bud Light

Leinenkugel Honeyweiss

Leinenkugel Summer Shandy

*(Only Served during summer season)

Coor's Light

Michelob Golden Draft Light

Kaliber NA

Bud Light Lime

Angry Orchard

Mike's Hard (Mango, Lemonade & Hard black cherry)

Truly

(Imports & Specialty)

Heineken

Paulaner Hefe-weizen

Corona

Saga I.P.A

Summit Pale Ale

(On Tap)

Garmisch Pils

Esser's Best

Esser's Munich Ale

Widow Maker Black

RED WINES

Cabernet Sauvignon

Dry, full-bodied, Black Currants, full Oak, Pepper & Spice

Robert Mondavi Oakville \$68

Slow Press \$36

Merlot

Dry, full-bodied, Raspberries, Plum, Cherry and mellow Oak

Columbia Crest Grand Estate \$38

Red Diamond \$28

Clos Du Bois \$40

Meritage

Blends of different Reds

Kendall Jackson Summation \$30

Ménage a Trois \$38

Malbec

Medium-bodied, touch of Smoke & Vanilla

Trapiche Oak Cask \$36

Caymas Red Schooner \$75

Pinot Noir

Dry, Medium-bodied, Earthy Currants

Greg Norman \$36

La Crème \$38

Shiraz

Full-bodied, dark red & Black Fruit, hint of Spice

Kendall Jackson Syrah \$32

Black Opal \$28

OPUS \$350

WHITE WINES

Chardonnay

Dry, medium-bodied, Citrus, Oak, Butter & Apples

Kendall Jackson \$30

Greg Norman \$32

Cakebread \$75

Pinot Grigio

Mildly perfumed, lightly-bodied, dry, crisp & refreshing

Chateau St. Michelle Gris \$32

Bottega Vinia \$38

Sauvignon Blanc

Dry, light-bodied, hints of Citrus & Fruits

Monkey Bay \$32

Cloudy Bay \$55

German (and other) Rieslings

Medium-bodied, Peaches, Apples, Pears & Melons

Rieslings Schlink Haus \$26

Spatlese Schlink Haus \$29





Garmisch, USA. Yesterday, Today and Tomorrow

The 1880's Lumber industry was a major part of the north wood of Wisconsin. After cutting the timber, the lumber companies would seek out buyers and sell off the land.

In 1904, Ernest and Leola Lieberman opened the first commercial resort on Lake Namakagon. A 3,200-acre pristine glacial lake. The resort and cabins were located on the area which is now the beach area. The balance of the land was owned by Frank Waldon, who sold it to the Loeb family.

In 1927, Jacob Loeb constructed over 12 buildings for his family retreat. This included the main house, which is Garmisch Inn today.

In 1952, the Bern Rubin family from Minneapolis, Minnesota purchased the Loeb estate; a few years later it was sold to the Sumrall family.

In 1956 the Funk family from Chicago, Illinois, purchased the resort. They named it Garmisch, USA for its German namesake Garmisch-Partenkirchen, a resort town located in Bavaria, southern Germany. Jean Funk was responsible for the wrap around windows in the dining room and addition of the Bierstube. She also added the Blarney Castle in the 1965.

In the winter of 1988 a couple from Bismarck, North Dakota, Bruce and Shelby Nieberghall, purchased the resort after it had been closed to the public for a number of years. It was in great need of repair. In 18 years, they worked diligently to restore and improve the resort, making additions to the number of cabins and redesigning the dining room and Bierstube.

In April of 2004 the Garmisch Inn was purchased by Dennis and Kathy Howard and Family from Middleton, Wisconsin. Being long-time residents on the lake and having visited Garmisch many times, they chose to become part of the legend that is Garmisch USA. They have added their special touches to the lodges and grounds to make Garmisch the beautiful resort you see today and will continue to make improvements for all who come to visit.

Enjoy Your Time with Us!

Dennis and Kathy Howard and Family