<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>GARLIC BREAD</td>
<td>6</td>
</tr>
<tr>
<td>GARLIC BREAD WITH SMOKED MOZZARELLA</td>
<td>8</td>
</tr>
<tr>
<td>BREADED MOZZARELLA</td>
<td>10</td>
</tr>
<tr>
<td>(with Tartar Sauce)</td>
<td></td>
</tr>
<tr>
<td>SMOKED SALMON WITH CAPERS</td>
<td>10</td>
</tr>
<tr>
<td>CABBAGE ROLL</td>
<td>8</td>
</tr>
<tr>
<td>(Made with Sour Cream, No Tomato Sauce)</td>
<td></td>
</tr>
<tr>
<td>MINI GOULASH</td>
<td>10</td>
</tr>
<tr>
<td>BREADED MUSHROOM CAPS</td>
<td>9</td>
</tr>
<tr>
<td>(with Tartar Sauce)</td>
<td></td>
</tr>
<tr>
<td>CHICKEN CREPE</td>
<td>9</td>
</tr>
<tr>
<td>HUNGARIAN SAMPLING PLATTER</td>
<td>10</td>
</tr>
<tr>
<td>(Assorted Cold Cuts with cheese)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EXTRAS</th>
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<tbody>
<tr>
<td>Daily Soup Upgrade to Goulash Soup</td>
<td>3</td>
</tr>
<tr>
<td>Daily Soup Upgrade to Red Cabbage</td>
<td>3</td>
</tr>
<tr>
<td>Side Upgrade to Spätzle with Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Extra Sour Cream</td>
<td>2</td>
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<tr>
<td>Extra Basket of Bread with Butter</td>
<td>4</td>
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</tbody>
</table>
PASTA

PEROGIES 16
(Cheese and Potato, topped with Sauteed Onion, Bacon Cooked, then Fried)

LECSÓ WITH SPÄETZLE (Small Dumplings) 15
(Green Pepper, Tomato and Onion Stew)

TÚRÓS CSUSZA 16
(Specialty Pasta Dish made with Pressed Dry Cottage Cheese, Sour Creme and Bacon)

SEAFOOD

GRILLED SALMON 20
(Served with rice and Tartar Sauce)

SHRIMP SCAMPY 20
(Made with Garlic and Brandy, Served with Rice)

VEGETARIAN

VEGETARIAN PLATE 18
(Steamed and Breaded Vegetables served with Rice)

Please ask your server about more vegetarian, vegan and gluten free options

All main courses include a small daily soup
CHICKEN

SCHNITZEL
(Crispy, thin, breaded Ch.Breast with House Potatoes)

Add Paprikash or Jäger sauce 2

CHICKEN PAPRIKASH
(Ch.Breast pieces in a Creamy Sauce with Spaetzle)

STUFFED CH.BREAST
(Stuffed with Mushrooms and Smoked Mozzarella
Breaded, Served with House Potatoes)

CORDON BLUE
(Crispy, Breaded Ch.Breast Stuffed with Ham
and Smoked Cheese. Served with House Potatoes)

CHICKEN BREAST OVRY STYLE
(Ch. Breast halves topped with Ham, Sauted Mushrooms,
Smoked Mozzarella. Slightly pan fried and Oven Baked.
Served with Mashed Potatoes)

GRILLED CH.BREAST
(Served with Rice and Steamed Vegetables)

All main courses include a small daily soup
and vegetable garnish
PORK

SCHNITZEL 20
(Crispy, thin, breaded Pork Loin with House Potatoes)

Add Paprikash or Jäger sauce 2

JÄGER SCHNITZEL 24
(Topped with Red Wine Mushroom Sauce, Red Cabbage on side, served with Spätzle)

CABBAGE ROLL DINNER 19
(Traditional Hungarian spices, No Tomato Sauce, made with Sour Cream, Sauerkraut, served with Mashed Potatoes)

MINI HOUSE PLATTER 22
(Cabbage Roll, Schnitzel, Debreziner Sausage, Smoked Thick Bacon, House Potatoes)

PORK TENDERLOIN 23
(Pork Medallion Baked with Mushrooms, Garlic, Bacon, Tomato, Green Pepper. Served with House Potatoes)

PORK TENDERLOIN OVRY STYLE 23
(Topped with Sauteed Mushrooms, Ham and smoked Mozzarella, Slightly pan fried, then Oven Baked. Served with Mashed Potatoes)

COOKED SMOKED PORK HOCKS 21 (for 1) 38 (for 2)
(Served with Mashed Potatoes, Horseradish and Sauteed Cabbage)

All main courses include a small daily soup and vegetable garnish
BEEF

BUDAPEST STYLE FILET MIGNON 36
(10 oz. AAA Dry Aged Beef with Bacon, Topped with Green Pepper, Mushroom, Onion Ragu, served with House Potatoes)

RIB EYE STEAK 32
(12 oz., with Fried Onions and House Potatoes)

BEEF STROGANOFF 22
(Strips of Beef in a Picante, Creamy, Mustardy Sauce with Mushrooms. Served with Small Dumplings)

BEEF GOUgLASH 22
(Tender Chunks of Beef Shank Served in an Individual Kettle with Small Potatoes, Carrots and Dumplings)

SZEKELY GOUgLASH 22
(Beef Goulash cooked with Sauercraut)

BEAN GOUgLASH 22
(Beef Goulash with Smoked Pork Hocks, Sausage and Kidney Beans)

All main courses include a small daily soup and vegetable garnish
CHILDREN'S MENU

3 PC. CHICKEN FINGERS WITH FRIES  10
WIENER WITH FRIES  6
(German Style Hot Dog)
SMALL SCHNITZEL WITH FRIES  10
CHEESE PASTA  8
DUMPLINGS WITH PAPRIKASH SAUCE  6
KIDS CHICKEN PAPRIKASH  11
DEBREZINER WITH HOUSE POTATOES  10
(Sausage Bites with Potatoes and Cheese)

See the Appetizer Section for More Options
WOODEN PLATTERS

PLATTER FOR 1  30
PLATTER FOR 2  55
PLATTER FOR 3  80

Our Platters start with a Cabbage Roll Appetizer, Followed by a Board containing a Small Schnitzel, Pork Tenderloin, Beef Tenderloin, Debreziner Sausage, a Thick Smoked Bacon. Served with House Potatoes, small bowl of Cucumber Salad, Pink Cabbage Salad and Beets.

It is a mighty serving, even with Hungarian standards!

WOW!
# WINES

<table>
<thead>
<tr>
<th>House wine</th>
<th>6 oz.</th>
<th>7</th>
<th>1/2l</th>
<th>1l</th>
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<tr>
<td><strong>white</strong></td>
<td></td>
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<tr>
<td>House Wine Co. VQA Riesling Pinot Grigio (CAN)</td>
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<td>34</td>
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<tr>
<td>Beringer California Collection Pinot Grigio (US)</td>
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<td>10</td>
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<tr>
<td>Beringer White Zinfandel (US)</td>
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<tr>
<td>Lindeman's Bin 85 Pinot Grigio (AU)</td>
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<tr>
<td>Lindeman's Bin 65 Chardonnay (AU)</td>
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<tr>
<td>Jacob's Creek Reserve Adelaide Hills Chardonnay (AU)</td>
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<tr>
<td>Matua Valley Sauvignon Blanc (NZ)</td>
<td>12</td>
<td>16</td>
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<tr>
<td>Dunavar Pinot Blanc (H)</td>
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<tr>
<td>Dunavar Pinot Grigio (H)</td>
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<tr>
<td>Debroi Curvee (H)</td>
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<tr>
<td><strong>red</strong></td>
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<tr>
<td>House Wine Co. VQA Cabernet Sauvignon (CAN)</td>
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<td></td>
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<tr>
<td>Beringer California Collection Cabernet Sauvignon (US)</td>
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<tr>
<td>Beringer Stone Cellars Cabernet Sauvignon (US)</td>
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<tr>
<td>Wolf Blass Yellow Label Cabernet Sauvignon (AU)</td>
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<tr>
<td>Lindeman's Bin 50 Shiraz (AU)</td>
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<tr>
<td>Rosemount Diamond Shiraz (AU)</td>
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<td>15</td>
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<tr>
<td>Fetzer Merlot (US)</td>
<td>9</td>
<td>12</td>
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<tr>
<td>Smoking Loon Old Vine Zinfandel (US)</td>
<td>11</td>
<td>15</td>
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<tr>
<td>Szekszardi Voros (H)</td>
<td>7</td>
<td>10</td>
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<tr>
<td>BullsBlood Merlot (H) 1L Bottle</td>
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</tbody>
</table>

**Our World Famous Tokaji Dessert Wine**

| Tokaji Azu (3P) | 11 | 55 |
| Tokaji Azu (5P) | 22 | 110 |
| Tokaji Szomorodni | 11 | 55 |
| Tokaji Furmint | 10 | 40 |

*Wine of Kings, Kings of Wine*
BEER ON TAP

CHECZVAR Pint 7.50
(Check premium lager, medium and hoppy)
RADEBERGER Pint 7.50
(German pilsner, light and malty)
STONEHAMMER Pint 7.50
(Canadian pale ale, citrus hop aroma)
PAULANER Pint 7.50
(Number 1 Wheat beer in Germany)
SCHOFFERHOFER Grapefruit Pint 7.50
(German, light and fruity wheat beer)

BOTTLED BEERS

GOLDEN PHEASANT 0.5L 7
(Light and hoppy from Slovakia)
ZYWIEC 0.5L 7
(Light and hoppy from Poland)
HEINEKEN 0.33L 7
(Light and hoppy from Netherland)
STELLA 0.33L 7
(Light and malty from Belgium)
GUINNESS 0.33L 7
(Medium and roasted from Ireland)
BECKS 0.33L 7
(German Golden Lager)
NON ALCOHOLIC BECKS 0.33L 6
# DESSERTS

**SOMLOI GALUSKA** 10  
(Made from walnut, vanilla, chocolate cake, vanilla cream, rum soaked walnuts. Lots of whipped cream and yes, cherry on top)  
**APPLE STRUDEL** (we peel those apples) 6  
with Ice Cream 8  
**CREPE GUNDEL** 10  
(Filled with rum soaked walnuts, covered with chocolate, flambeed with Stroh Rum)  
**CREPE APRICOTS (2)** 8  
**CREPE NUTELLA (2)** 10  
**DOBOSH CAKE** 8  
(Famous 7 layer chocolate cake with hard caramell topping) Only 20 calories.....(per second)  
**ICE CREAM** (vanilla)  
1 scoop 3  
2 scoop 5  
**SUNDAE** 7  
Coffee 3  
Espresso 3D5  
American 3  
Capuccino 5
<table>
<thead>
<tr>
<th>MARTINIS (2oz.) 8</th>
<th>COCTAILS (2oz.) 8</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DRY</strong></td>
<td><strong>TOM COLLINS</strong></td>
</tr>
<tr>
<td>Beefeater gin, dry vermouth, orange bitter</td>
<td>Gin, lemon juice, simple syrup, soda</td>
</tr>
<tr>
<td><strong>BELLINI</strong></td>
<td><strong>MIMOSA</strong></td>
</tr>
<tr>
<td>Vodka, peach schnapps, peach nectar</td>
<td>Wine, orange juice, soda</td>
</tr>
<tr>
<td><strong>COSMOPOLITAN</strong></td>
<td><strong>ROB ROY</strong></td>
</tr>
<tr>
<td>Cointreau, vodka, lime and cranberry juice</td>
<td>Whiskey, vermouth, bitter</td>
</tr>
<tr>
<td><strong>DIRTY</strong></td>
<td><strong>AVIATION</strong></td>
</tr>
<tr>
<td>Gin, dry vermouth, olive juice</td>
<td>Gin, marachino liquor, creme violette, lemon juice</td>
</tr>
<tr>
<td><strong>LEMON SPLASH</strong></td>
<td><strong>MANHATTAN</strong></td>
</tr>
<tr>
<td>Vodka, triple sec, amaretto, lemon juice</td>
<td>Rye whiskey, sweet vermouth, bitter</td>
</tr>
<tr>
<td><strong>ORANGE</strong></td>
<td><strong>GIMLET</strong></td>
</tr>
<tr>
<td>Vodka, triple sec, orange juice</td>
<td>Gin, lime juice, simple syrup</td>
</tr>
<tr>
<td><strong>Whisky</strong></td>
<td><strong>OLD FASHIONED</strong></td>
</tr>
<tr>
<td>Canadian whisky, vermouth</td>
<td>American whiskey, brown and white sugar, bitter, water</td>
</tr>
<tr>
<td><strong>Spicy</strong></td>
<td><strong>DAIQUIRY</strong></td>
</tr>
<tr>
<td>Gin, vermouth, Tabasco</td>
<td>Dark rum, lime juice, simple syrup</td>
</tr>
<tr>
<td><strong>Strawberry</strong></td>
<td><strong>GIBSON</strong></td>
</tr>
<tr>
<td>Gin, vermouth, strawberry syrup</td>
<td>Gin, dry vermouth, cocktail onion</td>
</tr>
<tr>
<td><strong>TEQUILA SUNRISE</strong></td>
<td><strong>SINGAPORE SLING</strong></td>
</tr>
<tr>
<td>Tequila, orange juice, grenadine</td>
<td>Gin, cherry brandy, sweet and sour mix, grenadine, soda</td>
</tr>
</tbody>
</table>
**AFTER DINNER**

**Monte Cristo**  
Kahlua and Grand Marnier served with coffee, whipped cream in a sugar rimmed glass  
8

**Blueberry Tea**  
Amaretto Disaronno, Grand Marnier and tea served in a cognac snifter  
8

**Spanish Coffee**  
Kahlua and brandy served with coffee, whipped cream in a sugar rimmed glass  
8

**After Eight**  
Kahlua, Green Creme de Menthe and Dark Creme de Cacao served with coffee and whipped cream in a sugar rimmed glass  
8

**B-52**  
Bailey’s, Grand Marnier, Kahlua  
8

**Espresso Martini**  
Vodka, Kahlua, Espresso, Sympel syrup  
8

**Bailey’s Irish Cream Coffee**  
Coffee, Bailey’s Irish Cream, Whipped Cream, Cinnamon  
8

**Ice Cream Parfait**  
2 scoops vanilla ice cream topped with Grand Marnier  
8

**Sambucca**  
6

**Palinka**  
6

**Grand Marnier**  
8

**Brandy**  
6

**Courvoisier**  
8

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**Tokaji Dessert Wines**  
Details on Wine menu

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**NON ALCOHOLIC**

**Coffee Vienese**  
Coffee, ice cream, whipped cream, chocolate sauce  
6

**Vanilllatte**  
Vanilin Milk, whipped cream, coffee, cinnamon  
6
LUNCH MENU

SANDWICHES  (Come with choice of soup, fries or salad)
Schnitzel on a bun  12
European Cold Cut  12
Eggplant  12
Sausage with sauerkraut  12
BEEF STROGANOFF  16
CHICKEN PAPRIKASH  16
PEROGIES  16
LANGOS
(Hungary’s most popular streetfood; fried potato bread)
Plain  6
Grilled Chicken  12
Pork or Chicken Schnitzel  12
Lecso  10
Garlic, sour cream and cheese  10

See Soups, Salads and Appetizers for more options
Lunch Hours
Tuesday to Friday  11.30 - 3.30 pm
Saturday Sunday    11.30 - 2.00 pm

Group Menu is available for tables 8 and up
Plate fee for cakes brought in $ 1.50/plate
Check us out on Facebook, TripAdvisor, Yelp!

For reservations please call
905-235-7122
www.thegoulashhouse.com