



# Oktoberfest at Tobies



## Heidelberger Sausage Platter

**\$16.<sup>95</sup>**

Our favorite trio of grilled knackwurst, smoked kielbasa & garlic bologna. Served with hot German potato salad, our sweet & sour red cabbage, sauerkraut, a crisp German dinner salad and fresh sauerkraut onion rye bread.

## Spätzle und Käse (Macaroni & Cheese)

**\$14.<sup>95</sup>**

A Tobies original you are sure to love. We start with spaetzle, "Little Dumplings"; toss them in a creamy Havarti cheese sauce with kielbasa, sauerkraut and bacon; topped with diced tomatoes and panko bread crumbs. Served with a crisp German dinner salad and fresh sauerkraut onion rye bread.

## BBQ Boar

**\$11.<sup>95</sup>**

Pulled BBQ pork topped with sliced smoked ham, bacon and Havarti cheese on a grilled rye bun. Served with choice of hot German potato salad or French Fries.

## Freiburg Spinach Salad

**\$11.<sup>95</sup>**

Tender spinach leaves topped with hot bacon dressing and festooned with chopped bacon, walnuts, tomato and egg wedges. Served with fresh sauerkraut onion rye bread.

## Appetizer:

### German Potato Skins (Deutsche Kartoffelschalen)

**\$ 8.<sup>95</sup>**

Potato skins filled with keilbasa, sauerkraut, bacon and Havarti cheese; served with sour cream.

## October Dessert:

Order ahead to guarantee availability.

### Kahlua Pumpkin Squares

**\$4.<sup>25</sup>**

Whole Pan **\$ 30.<sup>95</sup>**

### Pecan Pie

**\$3.<sup>75</sup>**

Whole Pie **\$ 17.<sup>50</sup>**

### Sea Salt Caramel Cheesecake

**\$5.<sup>25</sup>**

Whole **\$36.<sup>95</sup>**



## Specialty Beer

### Not Your Father's Root Beer — \$4.<sup>25</sup>

Small Town Brewery; Wauconda, IL

A silky, smooth and satisfying finish is unmatched in flavor. It appeals to craft beer aficionados as well as those who don't typically drink beer but crave something unique.



## Pint Tap Beer

### Schell's Oktoberfest — \$4.<sup>00</sup>

Schell's Brewery; New Ulm

We've found the key to what makes fall so special, and it's called "Oktoberfest". Brewed with the perfect balance of Pale, Munich, and Cara Pils malt with Liberty and Perle hops to create a rich, smooth taste.