

Fast



Side

Dinner Menu



# Starters

## **Shrimp Cocktail**

Crisp jumbo shrimp complemented by our own cocktail sauce - \$2.99 each

## **German Potato Pancakes**

Four crisp golden brown pancakes served with applesauce - \$8

## **Cherrystone Clams**

Clams served chilled on the half shell with lemon and cocktail sauce - \$1.75 each

## **Clams Casino**

A half dozen classic baked stuffed clams - \$8

## **Fresh Mozzarella**

Fried mozzarella accompanied by marinara sauce and parmesan cheese - \$7

## **Marinated Herring**

Herring in a wine sauce with onions, sour cream, sliced tomato and pickled beets - \$7

## **East Side Wings**

Chicken wings served with house bleu cheese dressing and celery sticks - \$12

## **Stuffed Mushrooms**

Six mushrooms with a crabmeat stuffing, finished with a white wine butter sauce - \$8

## **Wurst Sampler**

Three styles of wurst: German sausage, bratwurst and knockwurst. Served with German sauerkraut and a zen mustard - \$14.95

## **Corn Fritters**

Deep fried corn fritters drizzled with maple syrup and finished with powdered sugar - \$7

## **Bürgermeister Plate**

Choice of German sausage knockwurst or bratwurst served over sauerkraut - \$8



## **Giant Bavarian Pretzel**

Imported from Germany. A great starter plate to share. Served with a zen mustard - \$12



# Special Side Orders

**French Fries** - \$5



**Spätzle** - \$5

**German Potato Dumpling** - \$4

**Chilled Fruit Cup** - \$4



**Chicken Liver Pâté** - \$5

**Soup of the Day** - \$5

**Mashed Potatoes** - \$4

**Herb Stuffing** - \$4

**Linguine with Meat Sauce** - \$7

**Tossed Salad** - \$4

**Au Gratin Potatoes**  
(weekends only) - \$4

**Red Cabbage** - \$5

**Sauerkraut** - \$5

**Pickled Beets** - \$4



**East Side Specialties**

# Specialties from the Continent

Served with your choice of spätzle, mashed potatoes, potato pancakes, french fries or au gratin potatoes (weekends only).

## **Bürgermeister**

Choice of two: bratwurst, knockwurst, or German sausage. Served over sauerkraut - \$28

## **Sauerbraten**

Sliced marinated beef with a rich sour cream gravy, served with red cabbage and a dumpling or choice of potato - \$28

## **Kasseler Rippchen**

A grilled hickory smoked pork chop with a demi glacé, served with sauerkraut and apple sauce - \$29

## **Roast Loin of Pork**

Two tender thick slices of roast pork topped with a demi glacé, served with sauerkraut and applesauce - \$28

## **Hungarian Goulash**

Our own traditional Hungarian goulash - \$28

## **Jäger Schnitzel**

Our own breaded cutlet with sautéed mushrooms and a rich brown gravy - \$29

## **Hunter Schnitzel**

Our own breaded cutlet with a rich sour cream gravy - \$29

## **Paprika Schnitzel**

Our own breaded cutlet with a paprika gravy - \$29

## **Wiener Schnitzel**

Our own breaded cutlet with a sunny side egg and a wedge of lemon - \$29

## **German Pot Roast**

Tender slices of beef brisket with a rich brown gravy, served with red cabbage - \$28

# Fisherman's Offerings

Served with your choice of mashed potatoes, french fries or au gratin potatoes (weekends only).

## **Baked Stuffed Jumbo Shrimp**

Your choice of our imperial crabmeat stuffing or our cracker crumb, served with lemon and drawn butter - \$30

## **Shrimp Scampi**

Crisp sautéed shrimp in a garlic, butter, wine and caper sauce, served over linguine with a dollop of marinara sauce and a lemon - \$30

## **Broiled Scallops**

Tender sea scallops, lightly breaded and broiled to perfection - \$28

## **Herb Crusted Salmon**

Oven roasted fresh Atlantic salmon herb seasoned with your choice of potato - \$28

## **Baked Stuffed Sole**

Delicate fillets of sole stuffed with our crabmeat stuffing, topped with bread crumbs and white wine - \$28

## **Fresh Broiled Flounder**

Lightly breaded and broiled to perfection - \$26

## **Vegetables of the Day served Family Style**

**Nick Augustino**, Owner/Bürgermeister

**Barbara Augustino**, Owner/Host

**Shari Augustino**, Owner/Chef



Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

# Full Course Dinners

SERVED WITH PRIDE

## Appetizers

Choice of Chicken Liver Pâté with Chopped Onions, Tomato Juice Cocktail, Chilled Fresh Fruit or Soup of the Day.

## Choice of Entrées

Served with your choice of mashed potatoes, french fries or au gratin potatoes (weekends only).

### Broiled Filet Mignon

8 oz. filet served on garlic toast with sautéed mushrooms - \$34



### Prime Rib

16 oz. cut of slow roasted prime rib served with au jus, when available - \$32

### Broiled Sirloin Steak

12 oz. sirloin steak served with sautéed mushrooms - \$31



### Braised Short Ribs

Tender braised short ribs cooked to perfection smothered in our rich brown gravy - \$31

### Cutlet Ala Parmigiano

Our own breaded cutlet with a hearty meat sauce and provolone cheese served with linguine or choice of potato - \$29

### Cutlet with Meat Sauce

Our own breaded cutlet with a hearty meat sauce served with linguine or choice of potato - \$29

### Lamb Shanks

Two tender New Zealand shanks served with brown gravy and mint jelly - \$29

### Cordon Bleu

Our own breaded cutlet stuffed with smoked ham and Swiss cheese topped with sautéed mushrooms and a demi glacé - \$29

### Chicken Ala Parmigiano

Our own breaded chicken cutlet with a hearty meat sauce and provolone cheese served with linguine or choice of potato - \$28

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# Poultry Selections

Served with your choice of mashed potatoes, french fries or au gratin potatoes (weekends only).



### Half Roast Long Island Duckling

Half roast duck served with herb stuffing, cranberry sauce and brown gravy - \$29

### Chicken Schnitzel

Our own breaded chicken schnitzel served with a wedge of lemon and choice of potato - \$28

### Roast Stuffed Turkey

Fresh roast turkey served with herb stuffing, cranberry sauce and brown gravy - \$28

18% gratuity will be added to parties of eight or more. • \$6.50 minimum charge per person.

# 320

## German Draft Beers

BIERS SERVED IN FOUR SIZES: 1/2 LITER AND FULL LITER OR  
YOUR OWN NOVELTY LITER OR TWO LITER DAS BOOT  
OR 5 LITER FRIENDSHIP GAUNTLET

### *Spaten Lager*

Classic Munich lager, blonde color, well balanced taste.

### *Spaten Oktoberfest*

An amber Munich traditional fest beer.

### *Warsteiner Dunkel*

A big, bold, full bodied, dark beer. Smooth and slightly sweet.  
No bitterness. Don't let the color fool you.

### *Spaten Optimator*

A dark, malty, sweet, true German doppel bock.

### *Warsteiner Pilsner*

A light tasting, pale colored, very hopped up brew.  
The largest selling beer in Germany. Classic pilsner. Great beer for  
the person who enjoys lighter beers.

### *Hofbrau Original*

The original brew of Bavarian Kings. Full bodied and well balanced.

### *Franziskaner Hefe-Weiss*

An unfiltered wheat beer. Cloudy, golden color, light spicy taste.

### *Clausthaler*

A German, non-alcoholic beer, but you won't be able to tell  
it's not the real thing! (Served Bottled)

## BEER TASTING

Sample six of our finest German drafts!



*Great Gift*

# Beverages

**Tea** Regular or Decaf

**Coffee** Regular or Decaf

**Unsweetened Iced Tea**

**Lemonade**

**Milk** Regular or Chocolate

**Soft Drinks**

Coke, Diet Coke, Sprite, Ginger Ale



**Saratoga**

Sparkling Spring Water

# Martinis

**Cosmopolitan**

Absolut Vodka, Cointreau and a splash of cranberry juice

**Dutch Chocolate Martini**

Absolut Vodka with White Crème de Cacao

**Pomegranate Martini**

Pama liquor, Absolut Citron, Quantro and a splash of lemon

**Mangotini**

Frujá Mango and Absolut Vodka

**Mango Tango Martini**

Frujá Mango, Fruja Tangerine with Absolut Mandarin Vodka

**Sour Appletini**

Pucker Sour Apple with Absolut Vodka

**Tangerini**

Frujá Tangerine and Absolut Vodka

**Espresso Martini**

Absolut Vodka and VanGogh Espresso Vodka

**Pinktini**

Fruja grapefruit and citrus vodka

## A BRIEF HISTORY OF THE EAST SIDE RESTAURANT...

The East Side Restaurant has been continuously family owned and operated on the same site for over 70 years.

Steffi and Eddie Walters were the original owners.

They established the restaurant, formally a grocery store, back in the days when trolleys ran on Dwight Street.

When they sold the restaurant to Bill and Ruth Bloethe, the Walters moved on to running the successful Dock and Dine in Old Saybrook. The Bloethes ran the restaurant for over 40 years while raising their four children. They expanded the original booth side to include the Heidelberg Dining Room. They also commissioned the mural in the dining room.

Local artist, Kenneth Larson, utilized the grapes and wooden plaques (symbols of Old Heidelberg), in a classical style to transform the dining room into a terrace overlooking the ancient city. The diners have just been given steins of good German beer. Their festive demeanor is captured by the brilliant jewel-like colors and vivid details. It is believed to be the largest classical oil mural created in central Connecticut in the past 50 years.

Nick, Barbara and Shari Augustino purchased the business before the turn of the century. We represent the first time that two generations have owned and operated the restaurant. Nick, Barbara and Shari worked alongside the Bloethes to ensure the continuation of the most important of the East Side traditions: hearty, generous German-American fare in a "family friendly" atmosphere. Keeping one foot solidly grounded in tradition, we also instituted some advancement. The renovations in 2004 not only enhanced our appearance, but improved our efficiency.

Changing with the times, while committed to our history, we strive to continue our tradition of excellence by listening to what our customers want.

### *German History and Trivia*

1. The largest ethnic group in the United States is German.
2. The Christmas tree originated in Germany.
3. Many early American customs and traditions were influenced by Germany. (Kindergarten)
4. It is a widely held fact the German was almost chosen over English to be the native language of America. In fact, at the turn of the century (1900), over half of all publication in the U.S. was written in German.
5. Bavaria was partly "Americanized" after World War II since American troops and Government officials occupied Bavaria until 1955 when control was given back to the German Government. American troops can partly take credit for the worldwide commercialization of Oktoberfest.

# 5<sup>0</sup>

## Shots On Tap



Take home your own  
novelty Das Boot shot glass.

### **Apfelkorn**

Sweet apple flavored schnapps

### **Pink Dirndl**

Vodka and rich blood oranges, mingling with  
mangos and passion fruit.

### **German Cookie**

East Side's secret recipe.

### **Bärenjäger**

Honey schnapps.

### **Blue Devil**

A refreshing blend of natural exotic fruit juices,  
premium vodka and a touch of cognac.

### **Apfel Strudel**

Sweet apple and cinnamon flavored schnapps.  
Like Mom's apple pie.

### **Jägermeister**

Herbal schnapps.

### **Lederhosen**

A German style "Puckerita" made with Hotel  
California Tequila Blanco.

**Order a  
FLIGHT OF SHOTS  
and GET SPANKED...**

...and receive your very own  
"Just Got Spanked" t-shirt!



Upload your spanking photo  
to our Facebook page!

# Wine List

## WHITE WINES

### **Dr. Loosen Riesling**

Glass - \$7 Bottle - \$26

### **F.W. Gymnasium Riesling**

Glass - \$7 Bottle - \$26

### **Blue Nun Liebfraumilch**

Glass - \$7 Bottle - \$26

### **Bortoluzzi Pinot Grigio**

Glass - \$8 Bottle - \$28

### **Simi Chardonnay**

Glass - \$8 Bottle - \$31

### **Beringer White Zinfandel**

Glass - \$7 Bottle - \$26

### **Pölka Dot Riesling**

Glass - \$7 Bottle \$26

## RED WINES

### **Blackstone Merlot**

Glass - \$7 Bottle - \$26

### **EOS Petite Sirah 1999**

Glass - \$9 Bottle - \$36

### **Freherr Von Schlenipz Spatburgunder Pinot Noir**

Glass - \$8 Bottle - \$28

### **Robert Mondavi "Private Selection" Cabernet Sauvignon**

Glass - \$7 Bottle - \$26

**Become a member of our  
"Mug Club".**



Please ask staff  
for more information.

[www.eastsiderrestaurant.com](http://www.eastsiderrestaurant.com)