

Fast

Side



Lunch 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 Paté - \$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

320

German Draft Biers

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 bier.

Warsteiner Dunkel

A big, bold, full bodied, dark bier. 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 bier in Germany. Classic pilsner. Great bier for
the person who enjoys lighter biers.

Hofbrau Original

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

Franziskaner Hefe-Weiss

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

Clausthaler

A German, non-alcoholic bier, 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

Specialties from the Continent

Served with your choice of spätzle, mashed potatoes, potato pancakes or french fries.



Bürgermeister

Choice of two knockwurst or bratwurst served over sauerkraut - \$14

Hungarian Goulash

Our own traditional Hungarian goulash - \$15



Sauerbraten

Sliced marinated beef with a rich sour cream gravy, served with red cabbage and a dumpling or choice of potato - \$14

Hunter Schnitzel

Our own breaded cutlet with a rich sour cream gravy - \$14

Paprika Schnitzel

Our own breaded cutlet with a paprika gravy - \$14



Jäger Schnitzel

Our own breaded cutlet with sautéed mushrooms and a rich brown gravy - \$14

Wiener Schnitzel

Our own breaded cutlet with a sunny side egg and a wedge of lemon - \$14



Roast Loin of Pork

Two tender thick slices of roast pork topped with a demi glacé, served with sauerkraut and applesauce - \$14



German Pot Roast

Tender slices of beef brisket with a rich brown gravy, served with red cabbage - \$14

Fisherman's Offerings

Served with your choice of mashed potatoes or french fries.

Baked Stuffed Jumbo Shrimp

Your choice of our imperial crabmeat stuffing or our cracker crumb, served with lemon and drawn butter - \$16

Broiled Scallops

Tender sea scallops, lightly breaded and broiled to perfection - \$15



Baked Stuffed Sole

Delicate fillets of sole stuffed with our crabmeat stuffing, topped with bread crumbs and white wine - \$15

Fresh Broiled Flounder

Lightly breaded and broiled to perfection - \$14

Vegetables of the Day

Served Family Style

Nick Augustino

Owner/Burgermeister

Barbara Augustino

Owner/Host

Shari Augustino

Owner/Chef

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

Luncheon Entrées

SERVED WITH PRIDE

Served with your choice of mashed potatoes or french fries.

Chicken Schnitzel

Our own breaded chicken cutlet. Served with a wedge of lemon and choice of potato - \$14



Roasted Stuffed Turkey

Fresh roast turkey served with herb stuffing, cranberry sauce and brown gravy - \$14

Cutlet ala Parmigiano

Our own breaded cutlet with a hearty meat sauce and provolone cheese. Served with linguine or choice of potato - \$14

Lamb Shank

Tender New Zealand shank served with brown gravy and mint jelly - \$15

Chicken Ala Parmigiano

Our own breaded chicken cutlet with a hearty meat sauce and provolone cheese. Served with linguine or choice of potato - \$14



Pork Tenderloin

Tender pork medallions served with sautéed mushrooms and a burgundy gravy - \$14

Pork Tenderloin Parmigiano

Tender pork medallions with a hearty meat sauce and provolone cheese. Served with linguine or choice of potato - \$14

Stuffed Cabbage

Traditional stuffed cabbage stuffed with meat and rice and complimented by a vegetable cream tomato sauce - \$14

Vegetables of the Day are served family style.

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° 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 Glass - \$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