

Greetings!

We have all made it through the ice storm, and life has returned to normal. The Glühwein is hot, the elk stew is tasty, the mocha torte is fantastic, so bring your friends and family, for a lunch after shopping, a relaxing dinner, or a special festive celebration and let us do the cooking and cleaning!

We have our special roast goose dinner available again this year, by prior reservation. We are also taking reservations for our New Years Eve in Munich gala, and for all of New Years Eve. The event details are below.



The Christmas Trains are Running!!



### Sylvester Karte

New Year's Eve Menu  
Bavarian Grill's Activities on New Year's Eve  
2013  
Four ways to start 2014 in the Bavarian spirit  
WE WILL STAY CLOSED FOR LUNCH

1. First seating in the Dining Room at 4 pm to celebrate the New Year in Munich at 5pm Plano time
- Special A la carte menu includes Jäger Schnitzel, Rinderbraten, and Lachsfilet pochiert in Sylvaner, a filet of Salmon and a glass of Sylvaner wine.
  - Various Appetizers, Soups, Salads and Desserts are available



Dallas  
Bach  
Society

**Bavarian Grill proudly announces our partnership with Dallas Bach Society**

Take the link above and reserve your seat now for the upcoming

- The Alpenmusikanten band will play
- Complementary Champagne toast at 5 pm to bring in the Munich

Please Call (972) 881 - 0705 soon, as this event will be SOLD

2. A la carte dining in the Bier Garten starts at 4 pm to celebrate the New Year in Munich at 5pm Plano tin

After 6 pm this will be your choice for quiet dining - you will hear from Pat's accordion and spend time visiting with friends. Seating as space is available through out the entire evening, end

- Various Appetizers, Soups, Salads and Desserts are available
- Complementary Champagne toast at 5 pm to bring in the Munich or Complementary Glass of house Champagne at meal
- In the Bavarian tradition we serve Gulasch Soup after
- Special A la carte menu includes Jäger Schnitzel, Rinder Wurstplatte with 5 sausages, Hühnerbrust nach "Gärtnerin Art" and smoked salmon, and Lachsfilet pochiert in Sylvaner, a filet poached in Sylvaner wine.

3. Ongoing through out the evening New Year's Eve Party in the Dining Room with the Alpenmusikanten

Seating starts as soon as the guests of the first seating start leaving around 6:45 to 7:15 pm - no deposit required, we will hold your reservation 15 minutes after your reserved time!

Please call 972 881 0705 soon, as this event will be SOLD

- \$20.14 per person includes:
  - Bring in the New Year with Alan and the Band
- Special menu includes Jäger Schnitzel, Rinder Rouladen, with 5 sausages, Hühnerbrust nach "Gärtnerin Art" and Lachsfilet pochiert in Sylvaner, a filet of Salmon poached in Sylvaner
- Various Appetizers, Soups, Salads and Desserts are available
- Complementary Champagne toast after your meal or at meal time
- In the Bavarian tradition we serve Gulasch Soup after

Christmas concerts.

The Dallas Bach Society is the Southwest's primary resource for Baroque music on original instruments. The Dallas Bach Society unites the finest vocalists and instrumentalists in lively and informed performances of Bach, Handel, Vivaldi, Purcell, Monteverdi, Couperin, and Schütz: all the great music from the seventeenth and eighteenth centuries both masterpieces familiar to music lovers, and those awaiting their discovery.

### Musik im Restaurant

12/15&16	closed
12/17	Alan Walling
12/18	Alan Walling
12/19	Matt Tolentino
12/20	Svetlana
12/21	Alan & Manfred

4. Join us at the Bars any time of the evening

- Over 50 different German Biers and over 20 different German wines
- Full bar
- Appetizers, Soups and Salads, and the New Year's Eve a la Mode available from 4 to 10 pm

**Vorspeisen - Appetizers**

Frisch im Rot Erlenrauch gerauchter Lachs mit Apfel Kren  
Thin slices of freshly house smoked Salmon with a mild apple-horseradish sauce

Sample \$ 4.95, as an appetizer on toasted rye \$ 10.95 or as a generous entree with potato pancakes \$ 20.14

Schwabische Maultaschen mit Kase uberbacken 8.50

Three pasta pockets filled with ground veal, spinach and sautéed onions, poached in a beef broth and topped with melted Swiss Cheese

Geraucherte Entenbrust

A year round favorite: Apple wood smoked, rare duck breast 9.75

or as an entrée with cheesy potato pancakes 20.14

Gefüllte Champignons 7.25

Five large Mushrooms stuffed with Bratwurst

Grosse Wurst Platte mit Kartoffelsalat und Sauerkraut 20.14

Sample all six sausages with herbed potato salad and sauerkraut

Salat oder Suppe - Salad or Soup

German Mixed Salad or Caesar Salad 3.95

Klare Hühner Suppe mit Pfannkuchen oder Kartoffel-Lauchkremesuppe 4.75

Clear Chicken broth with potato pancake strips or creamy potato-leek soup

**Hauptspeisen - Main Courses \$20.14**

Rinder Rouladen mit unseren Bratofenkartoffeln und Rahm Spinat

A generous cut of lean beef is rubbed with mustard, then filled with onions, bacon and a pickle spear. After slow roasting, we serve this favorite with cheesy Bavarian Oven potatoes and our special creamy spinach

Jäger Schnitzel mit Spätzle und grünen Bohnen

Our specialty schnitzel is topped with a rich sauce and many mushrooms. with tiny pasta dumplings and Bavarian green

12/22&23 closed

12/24&25 Christmas  
Closed

12/26 Matt Tolentino

12/27 Alan & Manfred

12/28 Alan & Manfred

12/29&30 closed

12/31 Alan's New Years  
Eve Trio

**Musik im  
Biergarten**

**Friday 20  
December**

Alpen Musikanten

**Saturday 21  
December**

Svetlana

**Friday 27  
December**

Svetlana

**Saturday 28  
December**

Frohsinn Kapelle

**Tuesday 31  
December**

Pat Brady

beans

Hühner Schnitzel "Gärtnerin Art" gefüllt mit Spinat, Lauch und Tomaten auf Pilzsoße mit Kartoffelplätzchen und frischen Honigkarotten

A breaded chicken breast is stuffed with spinach, leeks and diced tomatoes, served on a mushroom sauce, with potato pancakes and honey glazed carrots

Lachs auf "Bayerische Art" mit Kartoffelbrei und Winter Gemüse

The Bavarian's fish favorite: Filet of Salmon poached in dry Sylvaner wine on a creamy herb sauce, served with mashed potatoes and winter vegetables

#### Süss Speisen - Desserts

Vanilleeis mit heißen Beeren 7.50  
Warm Berries Jubilee

Ofenwarmer Apfel Strudel 6.50  
Hot apple strudel with vanilla sauce

Chiemgauer Kirschenmichel 6.25  
Bread Pudding with Dark Cherries

Schokoladen Bayerisch Kreme 6.25  
Real Chocolate Bavarian Creme

Pfirsich Streusel 5.25  
Peach cobbler with whipped cream

Schwarzwälder Kirschtorte 5.50  
Black Forest Cake  
Complimentary Champagne Toast



Franziskaner holiday glasses are available again this year!

We fill the stein with the Franziskaner draft beer of your choice, and you keep the glass!

Please click here to [Make your next reservation online.](#)

Save time and make confirmed reservations online now for all your dining needs. We'll have seasonal specials and more family style menus to help you celebrate with family and friends. You can also bookmark this link for future reservations.

#### Did you know?

Free wireless network service and access to the internet is available in the Bavarian Grill Biergarten.

You can check your emails while enjoying a





great Bavarian Bier and a snack from our Biergarten Menu. Please ask your friendly team member for instructions - and enjoy the wwww. And the best part:

**IT'S FREE!**

**Happy Hour  
in  
Bavarian Grill  
Franconia Fridays  
First Franconia at  
regular price, get  
the second  
Franconia  
for \$2.00!**

## Weihnachts Gänsebraten

Each year we feature

our traditional whole goose dinner by reservation only. This specialty item requires special preparation, and must be ordered by Wednesday for dinner the following week-end. The dinner comes with our mixed salad or cup of soup, red cabbage, bread



Wurst Appetizer



Vesperplatte

dumpling, potato dumpling, and fresh fall sauteed vegetables. The goose itself is available in 3 sizes, to suit the size of your party.

4-5 guests = 8-10 pound goose

6-7 guests = 10-12 pound goose

7-8 guests = 12-14 pound goose

This outstanding meal, with the wonderful presentation will be \$39.95 per person



## WILDSCHWIEN SCHNITZEL SCHÖNAU

A new favorite! Wild Boar Schnitzel topped with a Glühwein-lingonberry-wild mushroom sauce. Seth has outdone himself in deliciousness!



Bier of course!



Hitzplotz

## Featured Beer



# Ayinger



### Spezialitätenteller "Wildschütz"

Our signature sampler plate with roasted Venison, grilled wild boar sausage, smoked duck breast and a rabbit leg, served with our fresh fall vegetables, and spätzle.



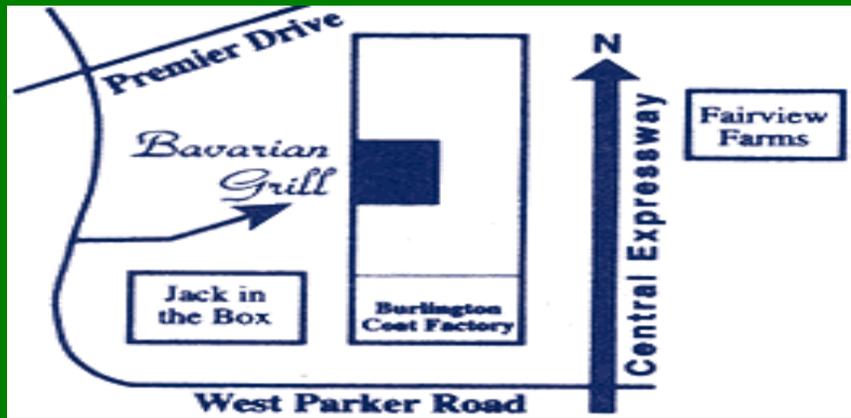
Save room for this Almond Mocha Torte Chocolate cake, mocha mouse filling, and toasted almonds!

## Jahrhundert Bier

**Bottom-fermented, light-colored export beer**

**Alcohol content: 5.5 %  
Original wort: 12.8 °**

This beer was first brewed in 1978 to celebrate the 100th anniversary of our brewery. It has a golden-yellow color with a slightly flowery yeast, honey-ish aroma, tastes a little spicy and is full-bodied in initial taste, mild before swallowing and soft with a refined sparkle and fades with a well-balanced hint of bitterness. It is an especially drinkable and harmonious beer. Conrad Seidl, known as the Austrian "Pope of Beers", on the Jahrhundert Bier: "It is a malty beer that pronounces the precious earthy quality of malted barley."



Directions to the Bavarian Grill in Plano, Texas...  
In the Northwest corner of US 75, Central Expressway, and  
West Parker Road  
in the Ruisseau Village Shopping Center.

**Have a great time:**  
**Tuesday thru Saturday**  
**Lunch: 11:00am - 4:00pm**  
**Stein Hour: 4:00pm - 7:00pm**  
**Dinner: 4:00pm - 10:00 pm**

**Save  
20%**

Dear : Join us for Lunch or Dinner and we will take 20% off your food bill. This offer is valid for every Lunch and for Dinner Tuesday, Wednesday and Thursday only. Not valid with any other promotions and for alcohol, tax or tip. One coupon per check please.  
Maximum value \$ 20.  
Print this and bring it with you on your next visit.  
BGNN12/17/2013

**This Offer Expires: December 30, 2013**

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