



The Glunz Tavern

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Snacks	
ITEM	PRICE
Chicken Fritters Crispy boneless chicken, spicy sauce and ranch dressing	\$9.00
Coconut Shrimp (6) With sweet chili sauce.	\$12.00
Homemade Potato Chips (Onion Dip) Red wine vinegar and sea salt.	\$7.00
Uberbacken Späetzle, Black Forest ham, shallots, cheese béchamel (German Mac'n Cheese)	\$10.00
French Fries Blanched and fried chipperbec potatoes.	\$6.00
Potato Pancakes Two with choice of spiced apple sauce or sour cream.	\$7.00
Warm Huge Pretzel German pretzel with beer mustard.	\$10.00

Soups	
ITEM	PRICE
Keto Chili Delicious house made steak chili with no beans and just the right heat.	\$9.00
Gumbo Chicken, andouille, shrimp, rice, just a little heat.	\$16.00

Sandwiches	
ITEM	PRICE
Bratwurst Sandwich Grilled bratwurst on a bun, Bavarian mustard, fries.	\$10.00
Reuben Sandwich Our slow braised corned beef on rye with house-made sauerkraut, Swiss cheese, Russian dressing and fries.	\$14.00
Meatloaf Sandwich On white bread served with goat che.ese mashed potatoes and gravy.	\$14.00
Fried Chicken Sandwich Breaded breast, mayonnaise, And tomato. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or cont...	\$16.00
Schnitzel Sandwich Breaded veal, pretzel bun, lingonberry mayonnaise, lettuce, tomato and french fries. Consuming raw or undercooked meats...	\$18.00
Salmon Burger Scottish salmon, scallions, cucumber and cornichon with roasted red pepper sauce, side salad.	\$16.00
The Glunz Tavern Burger An 8-ounce Slagel Family Farm beef burger on a toasted brioche bun with lettuce, tomato, pickle, onion, ketchup, yellow...	\$16.00

Greens & Vegetables	
ITEM	PRICE
Beet Salad Mixed greens, beets, caraway goat cheese, pistachios, shallots, sherry vinaigrette. Consuming raw or undercooked meats,...	\$14.00

ITEM	PRICE
Wedge Salad Lettuce, bacon, cherry tomatoes, blue cheese dressing, blue cheese crumbles. Consuming raw or undercooked meats, poultry...	\$12.00
Roasted Brussels Sprouts	\$9.00
Sautéed Asparagus Garlic, salt, pepper and olive oil.	\$6.00

Large Plates

ITEM	PRICE
Gumbo (Large Plates) Chicken, Andouille, shrimp, rice and just the right heat.	\$16.00
Wiener Schnitzel Plate Breaded veal, spätzle, lingonberry.	\$28.00
Home Style Meat Loaf Plate Goat cheese-mashed potatoes and sautéed asparagus.	\$17.00
Steak Frites Grilled Steak, parsley,garlic butter, greens and French fries.	\$28.00
Bavarian Veal Bratwurst and Smoked Thüringer Plate Two links mix-or-match, home-cured sauerkraut, parsley potato, Bavarian mustard.	\$16.00

Desserts

ITEM	PRICE
Apple Crepe Served with spiced apples.	\$8.00
Warm Apple Strudel	\$8.00
Pretzel Bread Pudding	\$8.00
Nutella Crepes	\$8.00

Drinks

ITEM	PRICE
Club Soda (1-Liter)	\$4.00
Cranberry Juice (16-oz)	\$3.00
Ginger Beer 12 oz.	\$2.00
Grapefruit Juice (10-oz)	\$3.00
Orange Juice (16-oz)	\$3.00
Soft Drinks 12-ounce cans.	\$2.00
Tonic Water (1-Liter)	\$4.00
Mineral Waters	\$3.00