

DEITSCH ECK RESTAURANT



LENHARTSVILLE PA

Good Quality Pennsylvania Dutch and American Cooking

TO OUR PATRONS

We are natives of this county, the heart of Pennsylvania Dutch cooking. This place is here for your comfort and accommodation and to earn a living for its personnel and owner. So use it. Spend little or much, it's all appreciated.

The staff of the Deitsch Eck Restaurant will always strive to provide you with first quality foods and friendly service. All our food is made to order, so if the restaurant is busy, please be patient, we will serve you as best we can.

But, we are subject to human imperfection, we stand to listen to any reasonable complaint and to rectify any shortcoming brought to our attention.

Thank You

Steve M. Stetzler
Chef/Owner

THE HISTORY OF THE LENHARTSVILLE HOTEL/DEITSCH ECK RESTAURANT



Originally known as the Washington Hotel when built in the late 1700s, the inn was destroyed by fire sometime in 1914. The late well-known hex sign painter, Johnny Ott, bought the building in the late 1930s and ran it as a country bar, restaurant, and hotel. Many times he could be found there in an enclosed side porch studio where he painted his hex signs, furniture, anything he could pretty much get his hands on.

After Ott's death in 1964, the Peters brothers of Lenhartsville operated the hotel until hex sign artist Donald Greth purchased it in 1966. He and his wife operated it until the middle of June, 1971, when it was purchased by Deitsch Eck Hotel and Restaurant Inc, a subsidiary of the PA Dutch Folk Culture Society (PADFCS), a nonprofit organization. The restaurant became known simply as the Deitsch Eck (Dutch Corner). The second and third floor hotel rooms were renovated and made into apartments.

In the early 1990s there were plans by the PADFCS to relocate the museum complex and artifacts to the Kutztown University Heritage Center, a place that was created to keep the memories of the PA Dutch way of life alive. The group had no intentions on continuing to operate the restaurant, so Steve Stetzler, an area resident, former employee of the Deitsch Eck, and graduate of Penn State's Hotel, Restaurant, and Institutional Management program, was asked to manage the business. In 1997 the PADFCS sold the restaurant to Stetzler, and to this day he remains the current chef and owner.

The Deitsch Eck Restaurant is located at 87 Penn St, or the intersection of Old Route 22 and Route 143 in Lenhartsville, PA. Interstate 78, Exit 35. 25 minutes north of Reading, 25 minutes west of Allentown.

WELCOME TO THE DEITSCH ECK (DUTCH CORNER)

BASKET MEALS

Served with your choice of two side dishes.

Breaded Chicken Tenders.....\$14.95

Crispy but juicy chicken tenders, served with BBQ sauce, honey mustard sauce, or spicy ranch dressing.

Shrimp in a Basket.....\$14.50

Breaded shrimp, served with tartar or cocktail sauce.

Yuengling Battered Haddock.....\$15.95

Yuengling Lager battered haddock fillets, deep-fried to a golden brown.

APPETIZERS

Battered Mozzarella Cheese Sticks.....\$7.50

5 breaded, deep-fried mozzarella sticks, served with marinara sauce.

Dutch Fries.....\$9.25

A generous serving of deep-fried sliced Idaho potatoes. Served with our own made spicy ranch dressing.

Fritter Sampler.....\$9.25

Enjoy a sample of our fritter varieties: corn, and potato.

Scrapple Bites.....(S) 15-18 pieces \$6.75

.....(L) 30-36 pieces \$9.75

A seasoned mixture of beef and pork, cut into bite-sized pieces, and deep-fried. Served with syrup and apple butter.

Potato Pancakes.....\$9.25

A basket full of our mini, deep-fried potato fritters, served with sour cream and applesauce for dipping.

Shrimp Basket.....\$8.25

Breaded tail-off shrimp, with tartar or cocktail sauce.

Chicken Tenders.....\$9.95

5 breaded chicken tenders, with BBQ sauce, honey mustard sauce or spicy ranch dressing.

HOMEMADE SOUP

Soup of the Day

Ask your server for today's homemade soup.

Cup.....\$4.40

Bowl.....\$5.50

Quart to Go...\$9.50

Crab Bisque

Cup.....\$5.50

Bowl.....\$6.95

Quart to Go...\$10.50

ENTRÉE SALADS

Caribbean Chicken Salad.....\$13.50

Marinated grilled chicken, pineapple, mandarin oranges, cashews, and Chinese noodles over a large tossed salad. Served with mango vinaigrette dressing.

Grilled Chicken Salad or Breaded Chicken Salad.....\$13.50

Your choice of a sliced, grilled boneless chicken breast or a breaded chicken breast over top a large tossed salad with shredded carrots, grape tomatoes, cucumber, shredded Cheddar cheese, real bacon pieces, and homemade croutons.

Steel City Chicken Salad.....\$13.50

Pittsburgh restaurants are known for putting French fries inside sandwiches. This salad is our grilled or breaded chicken salad with our fresh cut fries on top.

Entrée salads can be made using only iceberg lettuce.

Salad Dressings

French, Italian, Ranch, Thousand Island, Honey Mustard, Mango Vinaigrette, Parmesan Peppercorn, Light Ranch, Light Italian, Bleu Cheese, House (Raspberry Vinaigrette), Balsamic Vinaigrette, Oil & Vinegar, Homemade Hot Bacon Dressing.

ATTENTION: To those who have allergies to nuts, we do use cashews and pecans on our menu, and there is a risk of cross-contamination between them and other foods. Please be advised.

CHILDREN'S SELECTIONS

All children's meals are served with one small side dish.

Ages 10 and under (no exceptions).

Spaghetti and Meatballs.....\$6.95

Chicken Parmigiana (One Piece).....\$6.95

Grilled Chicken Breast (One Piece) \$6.95

Meatloaf (One Slice).....\$6.95

Baked Ham.....\$6.95

Roast Beef\$6.95

Chicken Tenders (2-3 Pieces).....\$7.95

Fresh or Smoked Sausage (One Piece)..\$6.95

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale.....(S)\$2.25 (L)\$3.25

Iced Tea (Sweetened, Unsweetened, Raspberry).....(S) \$2.25 (L) \$3.25

Lemonade..... (S) \$2.25 (L) \$3.25 (Free Refills on Large)

Homemade Mint Iced Tea (Seasonal)..... (S) \$2.25 (L) \$3.25 (One Free Refill on Large)

Milk, Chocolate Milk, Juice..... (S) \$2.00

Hot Spiced Apple Cider (Seasonal).....\$2.00

Coffee.....\$2.00 (Free Refills)

Iced Coffee.....\$2.00

Hot Tea, Hot Herbal Tea.....\$2.00

Bottled Water.....\$2.00

MORE FAVORITES

Served with your choice of two side dishes unless stated otherwise. Homemade bread available upon request.

Spaghetti..... \$10.95	Breaded Haddock.....\$16.95
A generous serving with marinara sauce. Served with one side dish.	A lightly breaded haddock fillet, deep-fried to a golden brown.
With Meatballs.....\$12.95	
Chicken Parmigiana.....\$16.95	Homemade Crab Cakes.....\$17.25
Breaded chicken breast fillets, with melted provolone cheese and marinara sauce.	Our own made, with lump crabmeat, breaded and deep-fried.
Eggplant Parmigiana.....\$14.50	Butterfly Shrimp
Lightly breaded deep-fried eggplant, topped with melted provolone cheese and marinara sauce.	Lightly breaded butterfly shrimp, deep-fried, with tartar or cocktail sauce..... 6 Shrimp....\$15.95

SANDWICHES

Served with your choice of one side dish.

California Burger.....\$11.50	Cheesesteak.....\$12.50
A 1/3 pound burger, with tomato, onion, lettuce, and mayonnaise, on a hamburger roll.	Thinly sliced steak, sautéed onions, marinara sauce, and Cooper sharp cheese on a grilled steak roll.
With Cheese.....\$12.50	Crab Cake Sandwich.....\$12.95
Mushroom Swiss Burger.....\$11.50	Our own made breaded crab cake, prepared with jumbo crab meat, on a hamburger roll, with lettuce and tomato, and tartar or cocktail sauce.
A 1/3 pound burger with sautéed mushrooms and melted Swiss cheese, on a hamburger roll.	
The Luther.....\$12.50	Reuben.....\$12.50
According to legend, the burger was named for and was a favorite (and possibly invention) of singer-songwriter and record producer Luther Vandross. The “Luther” is a bacon cheeseburger with a grilled glazed doughnut as the bun. One version of it’s origin was that Vandross invented the burger when he ran out of hamburger buns.	Grilled cooked corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on grilled marbled rye bread.
Bourbon BBQ Burger.....\$12.50	Hot Roast Beef Sandwich.....\$12.95
A 1/3 pound burger with bacon, cheddar cheese, pickles, and bourbon barbecue sauce on a hamburger roll.	Sliced eye round of beef between 2 slices of homemade bread and covered with roasted beef gravy.
Crunch! Burger.....\$11.50	Grilled Cheese.....\$7.25
The chef’s creation. A third-pound burger with dill pickles, horseradish sauce, provolone cheese, and potato chips on top, served on a hamburger roll. Crunch!	With Tomato....\$7.75 With Bacon....\$8.25
Southern Chicken Sandwich.....\$11.50	With Bacon and Tomato \$8.75
Breaded chicken breast with Swiss cheese, Thousand Island Dressing, cole slaw, and dill pickles on a hamburger roll.	
Grilled Chicken Breast Sandwich.....\$11.50	
A skinless, boneless grilled chicken breast, with lettuce, tomato, and mayonnaise on a hamburger roll.	
Chicken Cordon Bleu Sandwich.....\$12.25	
A grilled chicken breast topped with sliced baked ham, and melted Swiss cheese on a hamburger roll. Served with a side of our own made honey mustard sauce.	
Bourbon BBQ Chicken Sandwich.....\$12.25	
Breaded chicken breast with cheddar cheese, pickles, and our own made bourbon barbeque sauce on a hamburger roll.	

SIDES

Potato Filling	Coleslaw
French Fries	Pepper Cabbage
Dutch Fries	Pickled Beets
Sweet Potato Waffle Fries (add \$1.50)	Chow Chow
(Caramel sauce add \$.75)	Applesauce
Corn Fritters	Red Beet Eggs (2)
Potato Fritters	Tossed Salad
Onion Rings	Lettuce with Hot Bacon Dressing
Green Beans	Cottage Cheese & Apple Butter
Buttered Corn	
Spaghetti	
Sauerkraut	

EXTRAS

Sour Cream ...\$.30
Marinara Sauce, Gravy, Hot Bacon Dressing, Salad Dressing, Honey Mustard Sauce, BBQ Sauce, Spicy Ranch, Apple Butter...\$.40 each
Tomato, onion, green pepper, or lettuce \$.30 each
Sautéed Onions...\$.50
Bacon...\$1.00
Slice of Cheese...\$1.00

Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of food borne illness.
All burgers and chopped sirloin steaks will be cooked medium, medium well, and well only.

EVERYDAY FAVORITES

Served with your choice of two side dishes.
Bread available upon request.

- Baked Ham.....\$14.25
Thinly sliced oven-baked ham, served with a pineapple ring.
- Grilled Chicken Breasts.....\$14.25
Skinless, grilled chicken breast fillets.
- Bourbon BBQ Chicken\$15.95
Two grilled chicken breasts topped with cheddar cheese, bacon, and our own made bourbon BBQ sauce.
- Honey Mustard Chicken.....\$15.95
Two grilled chicken breasts topped with sautéed mushrooms, bacon, our own honey mustard sauce, and melted cheddar cheese.
- Breaded Veal Cutlet*.....\$14.25
7.5 oz. cutlet, deep-fried, covered with roasted beef gravy or marinara sauce.
- Veal Parmigiana* Provolone & Marinara Sauce.
.....\$15.95

*Veal that is topped with any kind of cheese, with or without gravy or sauce, is considered veal parmigiana and will be charged accordingly.

- Roast Beef.....\$14.95
Sliced eye round, roasted 400° for 4 hours and heated in our au jus for a tender result. Served with roasted beef gravy.
- Liver and Onions.....\$14.25
A generous portion of grilled beef liver, Served with sautéed onions.
Extra onions add \$.50 Add bacon \$1.00
- Scrapple.....\$14.25
A seasoned mixture of beef, pork, and cornmeal, sliced and deep-fried. A true PA Dutch specialty.
- Chopped Sirloin Steak8 oz. \$14.25
Homemade grilled hamburger steak, with sautéed onions, mushrooms and roasted beef gravy.

- Chicken a la Deitsch Eck.....\$17.25
Try a Deitsch Eck specialty. Grilled chicken breasts, topped with a homemade unbreaded crab cake and melted provolone cheese.
- Chicken Cordon Bleu.....\$17.25
Thinly sliced baked ham and melted Swiss cheese on top of grilled chicken breasts.
- Meatloaf.....\$14.25
Our own made comfort food staple, prepared using 100% ground beef, covered with roasted beef gravy or marinara sauce.
- Meatloaf Parmigiana.....\$15.50
Our own made meatloaf, with 100% ground beef, topped with Melted provolone cheese and Marinara Sauce.
- Fresh or Smoked Sausage
Your choice of fresh or smoked sausage, direct from Dietrich’s Meats in Krumsville.

- Two Pieces Fresh....\$14.95
- Two Pieces Smoked....\$15.50
- A Piece of Each....\$15.25

- Smoked Pork Chops.....\$16.95
Two juicy, flavorful smokehouse pork chops.
- Country Fried Beef Steak.....\$15.95
A “big as the plate” tenderized beef steak with a crispy coating, deep-fried, and covered with our own made beef gravy.
- PA Dutch Chicken Bowl\$15.95
Our homemade potato filling is topped with yellow corn, diced breaded chicken, shredded cheddar cheese, and brown gravy or hot bacon dressing. Extra Chicken add....\$3.00
- Beef Bowl.....\$15.95
Our roasted eye round of beef, yellow corn, brown gravy, and shredded cheddar cheese on top of our homemade potato filling. Extra Beef add....\$3.00

COMBO PLATTERS.....\$15.95

Choose any two different items from the list below. Each combo platter is served with your choice of two side dishes.
Homemade bread available with platters upon request.

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| One Breaded Chicken Breast | One Piece of Smoked Sausage | One Piece of Fresh Sausage |
| One Grilled Chicken Breast | One Slice of Homemade Meatloaf | One Piece of Scrapple |
| One Piece of Chicken a la Deitsch Eck (add \$3.50) | | Breaded Butterfly Shrimp |
| One Smoked Pork Chop (add \$3.50) | One Piece of Chicken Cordon Bleu (add \$3.50) | |
| Homemade Breaded Crab Cake (add \$3.50) | Breaded Haddock Fillet (add \$3.50) | |

Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of food borne illness.
All burgers and chopped sirloin steaks will be cooked medium, medium well, and well only.

SIDES

- Potato Filling “PA Dutch mashed potatoes.” We sauté onions and celery, add milk and bread, heat, then mix into hot mashed potatoes, and season. Instead of gravy, try it with our hot bacon dressing on top. Mmmmm!
- French Fries Our fries are fresh cut.
- Dutch Fries sliced, deep-fried potatoes.
- Sweet Potato Waffle Fries. (add \$1.50)
(Caramel Sauce add \$.75)
- Corn Fritters Sweet, small nuggets of fried, battered corn.
- Potato Fritters Mini fried potato pancakes.
- Steak-cut Battered Onion Rings
- Green Beans
- Buttered Corn
- Spaghetti 6 oz. serving with marinara sauce.
- Sauerkraut Heated on the grill, and lightly sweetened with a pinch of brown sugar.
- Breaded Eggplant Lightly breaded slices of eggplant.

- Cole Slaw Our own made, finely shredded.
- Pepper Cabbage Finely shredded cabbage and diced peppers in a cold sweet and sour dressing. Our own made.
- Pickled Beets Small round red beets, pickled on premise.
- Chow Chow Our own made mixture of pickled cucumbers, celery, green beans, cauliflower, lima beans, carrots, kidney beans, yellow beans, corn, and red peppers.
- Applesauce
- Red Beet Eggs (2)
- Tossed Salad Mixed Lettuces, shredded carrots, tomatoes, sliced cucumbers, and homemade croutons.
- Lettuce with Hot Bacon Dressing Iceberg lettuce topped with our own bacon dressing, known as the “PA Dutch salad dressing.”
- Cottage Cheese & Apple Butter Creamy small curd cottage cheese topped with spiced apple butter.