



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



Chef/Owner

WELCOME TO THE DEITSCH ECK (DUTCH CORNER)

BASKET MEALS

Served with your choice of two side dishes.

Breaded Chicken Tenders.....\$13.95

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

Shrimp in a Basket.....\$13.95

Breaded shrimp, served with tartar or cocktail sauce.

APPETIZERS

Battered Mozzarella Cheese Sticks.....\$6.50

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

Dutch Fries.....\$8.95

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

Fritter Sampler.....\$8.95

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

Scrapple Bites.....(S) 15-18 pieces \$6.50

.....(L) 30-36 pieces \$9.50

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

Potato Pancakes.....\$8.95

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

Shrimp Basket.....\$7.95

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

Chicken Tenders.....\$8.95

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

Coconut Shrimp.....\$11.95

8 fried butterfly shirimp with coconut breading served with our homemade orange-chili sauce.

HOMEMADE SOUP

Soup of the Day

Ask your server for today's homemade soup.

Cup.....\$3.75 Bowl.....\$4.75

Quart to Go...\$8.25

Crab Bisque

Cup.....\$4.50 Bowl.....\$5.50

Quart to Go...\$8.95

ENTRÉE SALADS

Chicken and Shrimp Salad\$13.95

Diced breaded chicken and deep-fried shrimp over top our large tossed salad.

Caribbean Chicken Salad.....\$12.95

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.....\$12.95

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.....\$12.95

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.

SANDWICHES

Served with your choice of one side dish.

California Burger.....\$10.95

A 1/3 pound burger, with tomato, onion, green pepper, lettuce, and mayonnaise, on a hamburger roll.

With Cheese.....\$11.95

Mushroom Swiss burger.....\$10.95

A 1/3 pound burger with sautéed mushrooms and melted Swiss cheese, on a hamburger roll.

The Luther.....\$11.95

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.

Bourbon BBQ Burger.....\$11.95

A third pound burger with bacon, cheddar cheese, pickles, and our own made bourbon barbecue sauce

Crunch! Burger.....\$10.95

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!

Southern Chicken Sandwich

Breaded chicken breast with Swiss cheese, Thousand Island Dressing, cole slaw, and dill pickles on a hamburger roll.....\$10.95

Grilled Chicken Breast Sandwich.....\$10.50

A skinless, boneless grilled chicken breast, with lettuce, tomato, and mayonnaise on a hamburger roll.

Chicken Cordon Bleu Sandwich.....\$11.95

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.

Fish Sandwich.....\$10.95

A breaded fillet of haddock, with lettuce on a hamburger roll, with tartar or cocktail sauce.

Turkey Burger.....\$10.50

Our 5 oz. homemade ground turkey burger, with tomato, lettuce, and mayo on a hamburger roll.

Cheesesteak.....\$11.95

Thinly sliced steak, sautéed onions, marinara sauce, and provolone cheese on a grilled Amoroso steak roll.

Crab Cake Sandwich.....\$11.95

Our own made breaded crab cake, prepared with jumbo crab meat, on a hamburger roll, with lettuce and tomato, and tartar or cocktail sauce.

Reuben.....\$11.95

Grilled cooked corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on grilled marbled rye bread.

Hot Roast Beef Sandwich.....\$12.50

Sliced eye round of beef between 2 slices of homemade bread and covered with roasted beef gravy.

Grilled Cheese.....\$6.95

With Tomato....\$7.50 With Bacon....\$7.95

With Bacon and Tomato \$8.50

SIDES

Potato Filling

French Fries

Dutch Fries

Sweet Potato Waffle Fries
(add \$1.50)

(Caramel sauce add \$.75)

Corn Fritters

Potato Fritters

Onion Rings

Green Beans

Buttered Corn

Spaghetti

Sauerkraut

Coleslaw

Pepper Cabbage

Pickled Beets

Chow Chow

Applesauce

Red Beet Eggs (2)

Tossed Salad

Lettuce with
Hot Bacon Dressing

Cottage Cheese &
Apple Butter

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 Slice of Cheese...\$1.00

Bacon...\$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.

MORE FAVORITES

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

<p>Spaghetti..... \$9.95 A generous serving with marinara sauce. Served with one side dish. With Meatballs.....\$11.95</p> <p>Chicken Parmigiana.....\$15.95 Breaded chicken breast fillets, with melted provolone cheese and marinara sauce.</p> <p>Italian Chicken\$15.95 Two deep-fried breaded chicken breasts, topped with marinara sauce, sauteed mushrooms, onions, and green peppers.</p> <p>Eggplant Parmigiana.....\$13.95 Lightly breaded deep-fried eggplant, topped with melted provolone cheese and marinara sauce.</p>	<p>Breaded Haddock.....\$16.50 Lightly breaded, deep-fried to a golden brown.</p> <p>Homemade Crab Cakes.....\$16.95 Our own made, with lump crabmeat, breaded and deep-fried.</p> <p>Butterfly Shrimp Lightly breaded butterfly shrimp, deep-fried, with tartar or cocktail sauce. 3 Shrimp....\$12.25 6 Shrimp....\$14.50</p> <p>Coconut Shrimp\$14.95 6 fried butterfly shrimp with a coconut breading. Served with an orange-chili sauce.</p> <p>Fried Assorted Seafood Platter\$20.95 Homemade crab cake, breaded shrimp, butterfly shrimp, and haddock, with tartar or cocktail sauce.</p>
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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	Baked Ham.....\$6.95
Chicken Parmigiana (One Piece).....\$6.95	Roast Beef\$6.95
Grilled Chicken Breast (One Piece) \$6.95	Chicken Tenders (2-3 Pieces).....\$7.95
Meatloaf (One Slice).....\$6.95	Fresh or Smoked Sausage (One Piece)..\$6.95

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.

EVERYDAY FAVORITES

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

Baked Ham.....\$12.95 Thinly sliced oven-baked ham, served with a pineapple ring.	Chicken a la Deitsch Eck.....\$16.95 Try a Deitsch Eck specialty. Grilled chicken breasts, topped with a homemade unbreaded crab cake and melted provolone cheese.
Grilled Chicken Breasts.....\$12.95 Skinless, grilled chicken breast fillets.	Chicken Cordon Bleu.....\$16.95 Thinly sliced baked ham and melted Swiss cheese on top of grilled chicken breasts.
Bourbon BBQ Chicken\$14.95 Two grilled chicken breasts topped with cheddar cheese, bacon, and our own made bourbon BBQ sauce.	Meatloaf.....\$12.95 Our own made comfort food staple, prepared using 100% ground beef, covered with roasted beef gravy or marinara sauce.
Honey Mustard Chicken.....\$14.75 Two grilled chicken breasts topped with sautéed mushrooms, bacon, our own honey mustard sauce, and melted cheddar cheese.	Meatloaf Parmigiana.....\$14.50 Our own made meatloaf, with 100% ground beef, topped with Melted provolone cheese and Marinara Sauce.
Breaded Veal Cutlet*.....\$12.95 7.5 oz. cutlet, deep-fried, covered with roasted beef gravy or marinara sauce.	Fresh or Smoked Sausage Your choice of fresh or smoked sausage, direct from Dietrich's Meats in Krumsville. Two Pieces...\$13.75 A Piece of Each...\$13.75
Veal Parmigiana* Provolone & Marinara Sauce...\$14.50	Smoked Pork Chops.....\$16.95 Two juicy, flavorful smokehouse pork chops.
*Veal that is topped with any kind of cheese, with or without gravy or sauce, is considered veal parmigiana and will be charged accordingly.	Country Fried Beef Steak.....\$14.50 A "big as the plate" tenderized beef steak with a crispy coating, deep-fried, and covered with our own made beef gravy.
Roast Beef.....\$14.50 Sliced eye round, roasted 400° for 4 hours and heated in our au jus for a tender result. Served with roasted beef gravy.	PA Dutch Chicken Bowl\$14.50 Our homemade potato filling is topped with yellow corn, diced breaded chicken, shredded cheddar cheese, and brown gravy or hot bacon dressing.
Liver and Onions.....\$12.95 A generous portion of grilled beef liver, Served with sautéed onions. Extra onions add \$.50 Add bacon \$1.00	
Scrapple.....\$12.95 A seasoned mixture of beef, pork, and cornmeal, sliced and deep-fried. A true PA Dutch specialty.	
Chopped Sirloin Steak8 oz. \$13.50 Homemade grilled hamburger steak, with sautéed onions and roasted beef gravy	

COMBO PLATTERS.....\$14.95

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.

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
Baked Ham	Roast Beef	Breaded Butterfly Shrimp
One Piece of Chicken a la Deitsch Eck (add \$3.50)	One Piece of Chicken Cordon Bleu (add \$3.50)	
One Smoked Pork Chop (add \$3.50)	Homemade Breaded Crab Cake (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.

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale.....	(S)\$1.95 (L)\$2.95
Iced Tea (Sweetened, Unsweetened, Raspberry).....	(S) \$1.95 (L) \$2.95
Lemonade.....	(S) \$1.95 (L) \$2.95 (Free Refills on Large)
Homemade Mint Iced Tea (Seasonal).....	(S) \$1.95 (L) \$2.95 (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.....	\$2.00
Hot Herbal Tea.....	\$2.00

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.