

Welcome to Pepi's Restaurant

Established 1964



Owned and managed by Pepi and Sheika Gramshammer.

Pepi, an international ski racer and member of the Austrian "Super" Ski Team from 1955 to 1960, and Sheika, a dancer in Las Vegas and model in New York, came to the United States in 1960. Pepi and Sheika arrived in Vail in 1962 and shortly thereafter opened Pepi's Restaurant, well known for its international cuisine.

*Our Austrian born hosts welcome you
to their establishment.*

Sheika + Pepi

Winter 2011-2012

Appetizers

SEA SCALLOPS ALLA CAPRESE Meaty scallops over beautiful heirloom tomatoes with red onion and basil	\$ 16.00	SMOKED SALMON Locally smoked, served with dill cream cheese and toast points	\$ 16.00
ESCARGOT "BOURGIGNONNE" Half dozen imported snails in their shells, served in a herb butter with garlic bread	\$ 15.50	PRETZEL ENCRUSTED CRAB CAKES Served with a spicy jalapeño sauce	\$ 15.50
STEAK TARTARE Seasoned raw ground sirloin. A house specialty, served with German rye bread	\$ 17.00	BÜNDNER TELLER Air-dried meat (beef) from Graubünden, served with Gruyere cheese and German rye-bread	\$ 17.00
SALMON SASHIMI WITH GINGER Fresh salmon sashimi topped with fresh ginger and chives, bathed in a hot sesame oil mixture	\$ 16.50	RED CURRY CHICKEN KABOBS Served with a minty yogurt sauce	\$ 14.50

Soups (Cup)

SOUP DU JOUR	\$ 6.00	LOBSTER BISQUE	\$ 8.50
HUNGARIAN GOULASH	\$ 7.50	FRENCH ONION	\$ 6.50

Salads

PEPI'S HOUSE SALAD Mixed field greens with feta cheese, glazed walnuts, Mandarin orange slices and avocado in a Balsamic vinaigrette	\$ 12.50	TOMATO, SWEET ONION CUCUMBER SALAD Sliced fresh tomatoes, cucumbers and sweet onions tossed in olive oil, fresh lemon juice and cumin salt. Topped with a cumin spiced shrimp skewer	\$ 16.00
CAESAR SALAD Romaine hearts in our homemade Caesar dressing with garlic croutons and parmesan cheese	\$ 12.00	CRAB, AVOCADO AND ASPARAGUS SALAD Fresh lump crab tossed with pea shoots, pistachios, asparagus and avocado wedges in a lemon basil dressing	\$ 15.50

Fish

10 oz. BONELESS IDAHO TROUT Served on a lemon-caper butter with roasted potatoes and creamed spinach	\$ 28.00	SEA BASS WITH PARSLEY SAUCE A delectable dish of sea bass, pan sautéed in butter and topped with a lemony, parsley sauce. Served with new potatoes and vegetable bouquet	\$ 34.00
SALMON IN TOMATO OLIVE SAUCE Fresh salmon filets topped with a Latin puttanesca (tomatoes, onions, capers, olives, garlic and pickled jalapeños), served with creamy polenta and vegetable bouquet	\$ 29.50	GRILLED MAHI WITH ARTICHOKE CAPONATA Artichoke simmered with pine nuts, capers, olives and tomatoes, served over grilled Mahi-Mahi, accompanied by a wild mushroom risotto.	\$ 32.00

There will be a \$10.00 split meal charge.

Please be advised that our Caesar Salad and Steak Tartar contain raw egg products.
In consideration of other guests, our dining area is a smoke-free environment.



Entrees

TAFELSPITZ "INNSBRUCK"	\$ 25.00	HUNGARIAN VEAL GOULASH	\$27.00
Boiled brisket of beef in au jus, served with roasted potatoes and creamed spinach		Tender veal stew, served with homemade spätzle and braised red cabbage	
SAUERBRATEN "HAUSFRAUENART"	\$ 26.00	SHORT RIBS ALLA GENOVESE	\$ 31.00
Marinated beef eye round in red wine and spices, served with spätzle		Seasoned short ribs, braised in a red wine vegetable sauce, served with creamy polenta and asparagus	
WIENERSCHNITZEL	\$ 29.50	CHICKEN WITH PIQUILLOS	\$ 29.00
Breaded veal cutlet, pan fried, served with roasted potatoes and red cabbage		A luscious chicken breast in a rich white wine and piquillos pepper sauce, served with mashed potatoes and vegetable bouquet	
JAGER SCHNITZEL	\$ 29.50	PAN ROASTED PORK CHOP	\$ 30.00
Veal medallions topped with a wild mushroom sauce, served with homemade spätzle and red cabbage		Served with creamy cabbage and apples	
VEAL PICCATTA	\$ 29.50	ROASTED HALF DUCKLING	\$ 31.00
Veal medallions sautéed in garlic, white wine lemon juice, chopped fresh parsley and capers, served over capellini pasta		On an orange sauce, served with serviettenknöedel and braised red cabbage	
SPICED RUBBED RIB EYE	\$ 34.00	PEPPER STEAK "MADAGASKAR"	\$ 36.00
A Southwest spiced rib-eye steak grilled then topped with a puckery lime butter, served with a baked potato and vegetable bouquet		8 oz. center cut beef tenderloin in a green and black peppercorn sauce, served with a baked potato and vegetable bouquet	
ELK STEAK "HUBERTUS"	\$ 35.00	STEAK "MONTEGO"	\$ 36.00
Wapiti elk tournedos in a chanterelle mushroom sauce, served with Minnesota wild rice and vegetable bouquet		Beef tournedos layered with grilled vegetables and a Balsamic reduction, served with roasted new potatoes	
CANADIAN CARIBOU CUTLET	\$ 38.00	BASIL CRUSTED LEG OF LAMB	\$ 32.00
Canadian caribou with a porcini mushroom sauce, served with creamy polenta, red cabbage and brussels sprouts		Leg of lamb stuffed with a garlicky-basil stuffing, roasted and topped with more stuffing and then broiled for a delicious crust, served with creamy polenta and red cabbage	

Pasta and Vegetarian Specialties

KASESPÄTZLE "ALLGAUER ART"	\$ 20.00	VEGETABLE STRUDEL	\$ 20.00
Homemade spätzle with shredded Swiss cheese and topped with fried onions		Assorted vegetables baked in a puff pastry, served with a wild mushroom sauce	
ANGEL HAIR WITH RED PEPPER PESTO	\$ 20.00	SEA FOOD RISOTTO	\$ 26.00
Multi-grain angel hair pasta tossed with red pepper pesto and basil		Mixed seafood in a spicy stewed tomato & clam sauce tossed with creamy Arborio rice	
PASTA PRIMAVERA "GREGORY"	\$ 20.00	SAUSAGE RAGOUT	\$ 26.00
Fettucini pasta tossed with seasonal vegetables and olive oil, topped with parmesan cheese		Sweet and hot Italian sausage, tossed with vegetables in a rich, thick, tomato ragout. Served over fettuccini pasta	
Add Prosciutto	\$ 23.00		



Please no cell phones.

A gratuity of 18% will be added to parties of 6 or more. No separate checks please.

Thank-you for dining with us – Your hosts, Pepi and Sheika Gramshammer.

Hotel - Gasthof Gramshammer



From standard and deluxe hotel rooms to apartments and penthouse suite.

