



Novak's Dinner Menu

*All Meals Include Fresh Vegetables,
Housemade Breads and
Choice of Soup or Salad*

\$20.95

Chicken Paprikas

Mama's recipe of tender chicken in an exceptionally creamy and mild paprika sauce. Served over Hungarian Pearl Noodles (Spatzel)

Szekely Toltott Kaposzta

Delicious Cabbage Rolls, stuffed with lean, seasoned ground pork, a bit of beef and rice. This traditional Eastern European dish is topped with sour cream and served with parsley buttered red potatoes.

Kolbasz

Papa's own recipe. A mild, garlicky pork sausage complimented by our famous housemade mustard, and red cabbage. Accompanied by parsley buttered red potatoes.

Papa's Choice

One Cabbage Roll and One Sausage. Accompanied by our delicious Hungarian red cabbage and parsley buttered red potatoes

Kase Spatzel

Hungarian style "mac & cheese". Our Spatzel in a creamy, cheddar/parmesan/American cheese blend sauce. Served with fresh vegetables.

Garlic-Herb Spatzel Alfredo

Our hand-made Hungarian Pearl Noodles (Spatzel) mixed with Karen's secret garlic-herb blend. Finished with cream and parmesan cheese.

The Lunch menu is Exactly the Same, but price is \$18.00

There is a credit card fee applied on all credit card/debit transactions.
We encourage everyone to use cash to help us keep our prices as low as possible.
Menu prices are cash prices.



Wine, Draft Beer, and Cider Menu Notes:

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Wine available by glass or bottle

Red Wines

Balatonboglari Merlot, Garamvari – St. Donatus Estate (Hungary)

Rustic, fruit forward, with dried cherry and plum. Pairs well with the Buffet and the Hungarian Favorites.

Pinotage, Redgate Vineyard, Independence (Oregon)

Signature grape of South Africa, smokey, rustic with brambleberry notes. Delicious with Jaeger Schnitzle.

Dornfelder Dry, Herxheim Winery, Pfalz (Germany)

Deep, dark red color, amazing cherry and blackberry flavor. Aged in Oak, but smooth, low acidity. The famous “cold comate”, red wine grape from Germany. Pairs well with Beef Porkolt and Becsi.

Tempernillo, Redgate Vineyard, Independence (Oregon)

Uniquely produced in its own microclimate – DOUBLE GOLD WINNER, Special and Delicious! Fabulous with the combination platters – Shepherd’s, Hunters, or Csikos!

Pinot Noir, Roco, Gravel Road Vineyard, Newberg (Oregon)

Lush, complex aromatics of rose petals, ripe loganberry, and rich vanilla spice. A finish of rich cherry, earth tones, and peppercorn. Pairs well with cabbage rolls and Kolbasz.

Dornfelder Sweet, Herxheim Winery, Pfalz (Germany)

Deep dark red color amazing cherry and blackberry flavor. NOT aged in Oak! Can really taste the grape. Smooth, soft with lots of low acidity. The famous “cold climate”, red wine from Germany. Outstanding! Pairs wonderfully with the Farmer’s Platter and garlic Herb Spaetzle.

Lemberger, Bergkeller Winery, Pfalz (Germany)

2007 Certified Organic! Its origin is in the Austro-Hungarian Empire. A deep dark red wine with complex flavors of black currant and raspberry with a spicy finish and vanilla notes. Lite tannins, being aged in French Oak for 12 months. Delicious with all of our Hungarian favorites!



White Wines

Furmint, The Oddity, Tokaj (Hungary)

A finely balanced wine where the furmint grape shows sleek minerality, as well as, floral, crisp apple and peach notes. Lively, crisp, complex with a long finish. Pair with any of our signature Hungarian dishes.

Chardonnay, Herrenberg-Honigsackel Winery, Pfalz (Germany)

An outstanding “cold climate” Chardonnay. Brilliantly fresh, elegant, and full-bodied. You really taste the flavor of the Chardonnay grape, yellow apple and citrus. Pairs excellently with Kolbasz and Kase Spaetzle.

Pinot Gris, Redgate Vineyard, Independence (Oregon)

Refreshing, fruit forward, green apples, pear, hint of kiwi. Try it with Chicken Paprikas, Chicken Schnitzle, or Cordon Blue.

Gruner Veltliner, Herrenberg-Honigsackel Winery, Pfalz (Germany) Award Winner.

The famous grape from Germany and Austria. Full-bodied and dry. Flavors of green pepper, lime, and tropical fruit. Well-balanced, nice finish. Pairs well with Maple Pork Saute.

Morio Muskat, Herrenberg-Honigsackel Winery, Pfalz (Germany)

Semi-sweet, a special Muskat developed and grown in Germany. A cross between a Pino Blanc and a Muscat Grape. Very big, round flavor, with hints of pineapple and orange marmalade. Well-balanced. Elegantly sweet. Long-lasting finish. An excellent pairing with Parizsi and Becsi.

Perlino Secco, Hexheim Winery, Pfalz (Germany)

Semi-dry, an Italian style fruity fresh blend of Muller-Thurgau and Kerner. Flavors of citrus and exotic fruit and fine sparkling bubbles. A great Prosecco. An excellent accompaniment to Buffet or Sunday Brunch.

Draft Beer & Cider

Novak’s House Pilsner, Albany (Oregon)

Artisan brewed especially for us by Calapooia Brewery. A light, crisp and refreshing beer, fermented low and slow.

Rotating, Assorted Craft & Artisan Beers and Ciders

Ask server for details and descriptions