
Weekly Features



Starters

Fischfrikadellen \$8

Pan fried sea bass fritters over pickled heirloom beet salad with lemon, and stone ground mustard aioli

Presssack \$8

German Style headcheese made with local Harbach pork and accompanied by pickled garden vegetables and a parsnip horseradish puree

Roasted Baby Squash Kuhlrouladen \$9

Green cabbage leaves stuffed with roasted patty pan squash, zucchini, peppers, garlic, and shallots in a mushroom tomato sauce

Entrees

Weiner Schnitzel Holstein \$20

Pan fried breaded veal cutlet served with fried egg, scallion, lemon, and capers
Braised red cabbage and baby new potatoes
Wine Suggestion: Chardonnay, Kendall Jackson \$9 per glass

Maultaschen Raviolis \$20

Bacon, spinach, sun-dried tomato, and English pea filled pasta, pan fried and served in an herb infused broth
Wine Suggestion: Pinot Grigio, Roundhill Vineyards \$7.50 per glass

Jakobsmuschel \$27

Bacon wrapped diver scallops in an asparagus lemon cream accompanied by mushroom chive latkes
Wine Suggestion: Sauvignon Blanc, Brancott Reserve \$10 per glass

Walnut Citrus Branzino \$25

Pan roasted Loup de Mer smothered with a roasted red pepper lemon walnut relish, warm German potato salad and schitbohnenalat (pickled green bean salad)
Wine Suggestion: Riesling, Dr. Herman \$8.50 per glass

Grilled German Wurst \$19

Grilled Bratwurst, knockwurst, and Kasewurst with marble rye, Caraway Kraut, warm potato salad and German horseradish mustard
Beer Suggestion: Imperial IPA, Southern Tier "Unearthly" \$10.50 per 20 oz bottle

Beef Rouladen \$19

Beef sirloin rolled with bacon, onion, pickles, and Düsseldorf mustard braised in a red wine beef broth and served with braised red cabbage and Spaetzle
Beer Suggestion: Dopperbock, Ayinger Celebrator \$8.50 per 12oz bottle

Steaks

Rib Eye

16 oz
\$ 30

Filet Mignon

10oz
\$ 32

Petite Filet

8 oz
\$ 28

New York Strip

14oz
\$ 30

Featuring Black Angus Beef Steaks include featured Salad and choice of Potato
Your choice of Sauce: Béarnaise, Bleu Cheese Butter, Bordelaise, Balsamic Mushrooms, Blackened or au Poivre style