



Charbroiled Over Live Coals

"Health department warning. Eating raw or undercooked foods may cause illness."

Beef Steak Jäger Art "Please choose a cooking temperature."

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak served with a Hunter's sauce and topped with mushrooms and golden onions. 32.

Smoked Buffalo Bratwurst

8 ounce all natural bison and pork smoked sausage char broiled over live coals. Served with our house spicy brown mustard. 20.

Summer Main Course Options

All entrees include your choice of soup or salad.

Steak Stroganoff

Tender sirloin steak in a creamy mushroom sauce served over a bed of spaetzle. Includes your choice of one side dish. 26.

Recommended Side: Seasonal veggie.

Duck Confit

Duck legs are cured overnight before being submerged in duck fat and gently cooked until silky and tender. Served on a bed of butter and garlic spaetzle. 28

Recommended Side: Red cabbage.

Pork Belly Jager style

(This dish is available "spicy hot" upon request)

Hickory smoked, cubed pork belly sauteed in our hunter's sauce with mushrooms and seasoned with Underberg herb bitters. Served on a bed of spaetzle. 24.

Recommended Side: Weekly veggies.

New Summer Items

Black Forest Ice Cream Sunday --- Black Forest Tart
Black Forest "Adult beverage" --- Fresh Mint Mojito

* Giant Pretzel Board With Smoked Fish *

Our 10-ounce soft pretzel surrounded with hardwood smoked trout and salmon. Includes a sample of our summer salad, house mustard and cream cheese. 19