

## Winter Main Course Options

All seasonal entrees include a choice of house soup or salad.

### Veal Schnitzel with truffle sauce

Our tender veal schnitzel breaded in house, fried, and then covered in our made to order truffle sauce and garnished with button mushrooms. Includes your choice of two side dishes. 30.

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

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

### Veal Maultaschen (Meat filled dumplings)

Bite sized meat filled dumplings swimming in our Jäger broth, garnished with stewed mushrooms and golden fried onions. Includes your choice of one side dish. 21.

### Duck Ludwig Dinner

A half crisped young duck partially de-boned, seasoned with our house rotisserie seasoning and finished over live coals. Includes your choice of two side dishes. 32.

### Rainbow Trout Almandine (gluten free)

A whole butterflied and deboned trout, pan fried with our lemon butter and potato almond breading. Includes your choice of two side dishes. 24

### Steak Stroganoff

Tender sirloin steak in a creamy mushroom sauce served over a bed of spaetzle. Includes your choice of one side dish. 27.



### New Winter Items



Glüh wine

Baby baked potatoes

Asbach & hot coffee

### \* Giant Pretzel Board With Serrano Ham & Cheese \*

Our 10-ounce soft pretzel surrounded by "sliced off the bone" Serrano ham & deli fresh gouda. Includes a sample of our summer salad, house mustard and garnished with our balsamic vinaigrette. 22