

## Holiday 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 sides. 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. 20.

### 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 spätzle. 32.

### Smoked Boneless Ham Shank Dinner

Smoked boneless ham shank in a white wine sauce prepared using our mother's original old-world recipe and served over a bed of spätzle plus your choice of one other side. 26.

### 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 Holiday Items

Baby baked potatoes

Glüh wine

Cranberry apple strudel

Asbach & hot coffee