



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 topped with mushrooms and golden onions. 32.

Spring Lamb Loin Chops "Please choose a cooking temperature."

Four Australian lamb T bone chops seared over live coals and served Jäger style; topped with mushrooms and golden onions. 33.

Rosemary Chicken

Tender chicken breast lightly brushed with our Rosemary infused olive oil and finished over live coals. 22.

Spring Main Course Options

All entrees include your choice of soup or salad.

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. 25.

Steak Stroganoff

Tender sirloin steak in a creamy mushroom sauce served over a bed of spaetzle. Includes your choice of one side dish. 29.

New Spring Items

Black Forest Ice Cream Sunday --- Black Forest Tart
Corn Fritters --- Strawberry Cheesecake

* Giant Pretzel Board With Smoked Pork Tenderloin *

Our 10-ounce soft pretzel surrounded with thinly sliced hardwood smoked coins of tenderloin. Includes a sample of our spring salad, house mustard, bier cheese sauce and a fire roasted jalapeno. 22.

