

APPETIZERS

Wisconsin Cheese Curds Bite sized curds of Wisconsin white cheddar battered and fried golden brown with a side of buttermilk ranch dressing. 6.99 Add lingonberry sauce + .50

Charcuterie Door County Creamery Cheeses with Spotted Trotter smoked meats served with house-made flatbread and pickled farm vegetables, mustards and honey. Serves 2-4 people. 19.99

Lederhosen Wings Choice of 8 plain, buffalo or BBQ. 10.99

Housebaked Pretzel Sticks 4 large warm pretzel sticks served with a beer cheese dip. 7.99 Add Dijon mustard + .50

Golden Onion Rings Beer-battered onion rings fried golden brown and served with our signature sauce. 5.99

Crispy Fried Pork Skins Crisp pork skins lightly seasoned and served with our house-made dipping sauce. 4.99

Kartoffelpuffer mit Apfelmus 3 traditional potato pancakes made with grated Yukon potatoes, onion and eggs with apple sauce. 4.99

Hummus Plate [GF/V] Black Forest seasonal variety hummus with house-made flatbread. 6.99

Marble Rye Bread Basket 4 warm slices served with whipped butter. 4.99

SOUPS & SALADS

Soup du Jour Ask your server for today's option. 3.99

Helga's Kartoffelsuppe [GF] Creamy potato and bacon soup with fresh parsley. 3.50

The Classic Black & Blue [GF] Chargrilled tenderloin steak on greens mixed with our house dressing, topped with vine ripe tomatoes, red onions, roasted corn and Wisconsin blue cheese. 13.99

3 Lakes Cranberry Salad [GF/V] Feta cheese, sweetened dried cranberries, apple slices and roasted almonds on mixed greens, topped with our strawberry vinaigrette. 9.99 Add chicken +4.00, steak or shrimp +5.00

Sautéed Norwegian Salmon Salad [GF] Wild-caught sautéed salmon atop local mixed greens with candied pecans, dried cranberries, orange supremes and balsamic vinaigrette. 15.99

Seasonal Frittata [GF/V] Goat cheese, caramelized onions and fennel baked with organic eggs and seasonal ingredients, served with a Tuscan greens salad dressed with balsamic vinaigrette. 10.99



BURGERS · 'WICHES · WRAPS

Fries and a pickle accompany all burgers, 'wiches and wraps

Der Kaiser Half-pound hand-pattied burger on a pretzel bun with smoked bacon, Bergkäse, caramelized onions and crisp leaf lettuce. 10.99

The American Half-pound hand-pattied burger with Wisconsin cheddar cheese, crisp leaf lettuce, tomatoes, bacon and sliced red onions on a fresh bun. 10.99

Black Forest Melt Hand-pattied burger covered in onions and melted Swiss cheese on grilled marble rye. 10.99

Black Bean Burger [V] Topped with Wisconsin cheddar cheese, tomato and crisp leaf lettuce on a fresh bun, served with salsa. 9.99

Portabella & Swiss [V] Marinated portabella mushroom caps with melted Swiss cheese on a fresh bun. 9.99 Add 8-oz hand-pattied burger +6.00

Grilled Chicken Sandwich Tender 6 oz grilled chicken with melted pepper jack cheese and Cajun mayo on a fresh bun. 9.99

"Annwich" Grilled 6 oz beef tenderloin and caramelized onions on a fresh bun with a side of roasted garlic mayo. 10.99

Fleischkäse Yumwich* A Bavarian-style 'wich served on a pretzel bun with Bavarian mustard and caramelized onions, topped with a fried egg. 10.99

Chicken in the Woods Wrap Tender grilled chicken breast, feta cheese, sweetened dried cranberries, apple slices and roasted almonds tossed with mixed greens and a strawberry vinaigrette, then wrapped in a warm flour tortilla. 11.99 [V] Marinated portabella mushroom cap substitution available.

The Great Steak Wrap Chargrilled tenderloin steak mixed with fresh greens, vine ripe tomatoes, red onions, roasted corn, Wisconsin blue cheese and our house dressing, then wrapped in a warm flour tortilla. 12.99 [V] Marinated portabella mushroom cap substitution available.

— DINNERS, PASTAS, PIZZAS & DESSERTS —

[V] = Vegetarian [GF] = Gluten Free

Please note that we do not have a gluten/nut free prep area in our kitchen.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We will attempt to accommodate substitution requests; however, a fee may be applied; please ask your server. Check splitting is at the discretion of the server. Per the health code, no outside food or beverage is allowed in the establishment except for food/drink intended for infants. Thank you.

*Denotes a dish that cannot be split.

DINNERS

A freshly made house salad accompanies all dinners

Rinder Rouladen "Oma's Rezept" mit Rotkraut & Knödel*

Braised beef fillet stuffed with pickles, onion, carrots and bacon, served with red cabbage and dumplings. 21.99

"Mutti, der Braten ist sauer!"

Sauerbraten mit Rotkraut und Knödel* Braised beef roast with red cabbage and dumplings. 21.99

Black Forest Schnitzel Sautéed veal tenderloin fillet topped with mushroom cream sauce. Served with spätzle and red cabbage. 22.99

Wiener Schnitzel mit Pommes Frites Veal fillet breaded and sautéed in butter. Served with fries. 20.99

"Winzerpfanne" Geschnetzeltes Beef tenderloin tips sautéed with mushrooms and onions in a light cream sauce, served with spätzle. 17.99

Rahm Gulasch mit Spätzle Braised beef and pork tips in a rich and flavorful creamy brown sauce with onions and mushrooms, served with spätzle. 18.99

Tenderloin Fillet [GF] Grilled 8 oz Black Angus steak topped with a green peppercorn cream sauce and served with garlic-mashed potatoes and sautéed spinach. 27.99

German-style Pork Shank* [GF] Served atop garlic-mashed potatoes and sauerkraut. 16.99 Add Bavarian Mustard +1.00

Rib-eye Steak [GF] Flavorful aged, hand-cut 12 oz Rib-eye, chargrilled to your liking and served with fries. 22.99 Add mushrooms and onions +3.00

Grilled Salmon Fillet* [GF] 8 oz wild-caught salmon fillet with a ginger garlic teriyaki glaze over garlic-fried rice. Served with sautéed spinach. 19.99

Chops Your Way [GF] 10 oz center cut pork chop chargrilled with a mushroom cream sauce** and garlic-mashed potatoes. Your choice of original, BBQ or blackened. **Cream sauce not GF. One chop* 16.99 Two chops 19.99

Black Forest Chicken* Pan-fried breaded 6 oz chicken breast stuffed with ham and Emmentaler cheese, topped with mushroom cream sauce. Served with garlic-mashed potatoes. 17.99

Jägerschnitzel Pork loin breaded and sautéed in butter, topped with a mushroom cream sauce. Served with garlic-mashed potatoes. 19.99

Katzu Curry Japanese curry with buttermilk-fried chicken over basmati rice. 18.99

 **FRIDAY SPECIAL: Premium Fillet of Cod** Wild-caught fillets baked or North Sea style, served with tartar sauce, cole slaw, marble rye bread and your choice of potato pancakes, mashed potatoes or French fries. 12.99 Add 3 garlic sautéed shrimp +4.00

PASTAS

A freshly made house salad accompanies all pastas

Baked Black Forest Mac 'n Chicken Tender grilled chicken and sautéed Black Forest bacon in a rich, creamy sauce, topped with freshly grated Emmentaler, cheddar and mozzarella cheese, then baked to golden-brown. 15.99

The Classic "Alfredo" Fresh fettuccine noodles with your choice of grilled chicken or sautéed shrimp tossed in our creamy Parmesan-garlic sauce. 16.99

PIZZAS

Our pizzas are hand-crafted the traditional European way with Grande mozzarella cheese and made-to-order in 12" or 16" sizes

Black Forest White Chicken Garlic, caramelized onions, grilled chicken, goat cheese, mushrooms and mozzarella cheese. 15.99 / 19.99

Deutsche Sausage with spicy tomato sauce and mozzarella cheese. 13.50 / 16.50

American Classic Pepperoni, sausage, bacon, mushroom, garlic and mozzarella cheese. 15.99 / 19.99

The Vegetarian [V] Mushroom, spinach, olives, oven-roasted tomato, onions, mozzarella and feta cheese. 14.99 / 19.99

Your Way Start with a cheesy pie and add any combination of ingredients: pepperoni, sausage, chicken, BBQ chicken, bacon, ham, onion, olives, mushrooms, spinach, tomatoes, feta cheese, sauerkraut, goat cheese, jalapeños, anchovies, garlic, sundried tomatoes, red cabbage. Medium 12.00 +1.50 per topping Large 14.00 +2.50 per topping

DESSERTS

Warmer Apfelstrudel mit Vanilleeis Sweet apples, raisins and nuts hand-rolled in light, flaky pastry. Warmed and served with a scoop of house-made vanilla ice cream. 6.99

Crème Brûlée du Jour [GF] A rich, creamy custard with caramelized sugar topping. Ask for today's flavor. 6.99

Lava Cake [GF] Dark chocolate cake with warm chocolate filling, topped with whipped cream and a strawberry coulis. 7.99

Cheesecake du Jour A decadent slice of Suzy's Cream Cheesecake. Ask your server for today's flavor. 4.99

House-Made Ice Cream 1 scoop 2.50 Chocolate sauce +.50