

APPETIZERS

Wisconsin Cheese Curds Wisconsin white cheddar battered & fried with a side of buttermilk ranch. 6.99 Lingonberry sauce +.50

3 Tacos Choice of pulled pork or blackened salmon with house-made slaw, pickled red onions & lime-cilantro dressing. 9.99

Peakay Toe Crab Cakes With baby arugula, oven-roasted tomatoes, Dijon dressing & garlic aioli. 14.99

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

Lederhosen Wings Choice of 8 plain, buffalo or BBQ. 11.99

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 & served with our signature sauce. 6.99

Fried Pickle Spears [V] With house-made buttermilk ranch dipping sauce. 6.99

Kartoffelpuffer mit Apfelmus 3 traditional potato pancakes with grated Yukon potatoes, onion & eggs with apple sauce. 5.99

Hummus Plate [GF/V] Black Forest seasonal variety hummus with house-made flatbread. 7.99

SOUPS & SALADS

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

Helga's Kartoffelsuppe [GF] Creamy potato & bacon soup with fresh parsley. 3.99

The Classic Black & Blue [GF] Chargrilled tenderloin steak on greens mixed with our house dressing, topped with vine ripe tomatoes, red onions, roasted corn & Wisconsin blue cheese. 14.99

Wedge Salad Crisp iceberg, house-made buttermilk blue cheese dressing, pickled red onions & candied bacon. 9.99 Add chicken +4.00, steak or shrimp +5.00

3 Lakes Cranberry Salad [GF/V] Feta cheese, sweetened dried cranberries, apple slices & roasted almonds on mixed greens, topped with our strawberry vinaigrette. 10.99 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 & balsamic vinaigrette. 14.99



BURGERS · 'WICHES · WRAPS

Accompanied with fries & a pickle.

Black Forest Melt 1/2-lb hand-pattied burger covered in onions & melted Swiss cheese on grilled marble rye. 11.99

Der Kaiser 1/2-lb hand-pattied burger on a pretzel bun with smoked bacon, Bergkäse, caramelized onions & crisp leaf lettuce. 11.99

The American 1/2-lb hand-pattied burger with Wisconsin cheddar cheese, crisp leaf lettuce, tomatoes, bacon & sliced red onions on a fresh bun. 11.99

Ice Melt 1/4-lb hand-pattied Angus burger on a pretzel bun with Wisconsin cheddar, crisp lettuce, vine-ripe tomatoes, fried shoestring onions, Black Forest Cajun mayo & BBQ mayo. 11.99

Black Bean Burger [V] Wisconsin cheddar cheese, tomato & crisp leaf lettuce on a fresh bun, served with salsa. 10.99

Portabella & Swiss [V] Marinated portabella mushroom caps with melted Swiss cheese on a fresh bun. 10.99 Add 1/4-lb hand-pattied burger +3.00

Grilled Chicken Sandwich Tender 6-oz grilled chicken with melted pepper jack cheese, crisp lettuce, tomato slice, red onion & Cajun mayo on a fresh bun. 10.99

"Annwich" Grilled 6-oz beef tenderloin & caramelized onions on a fresh bun with a side of roasted garlic mayo. 12.99

BBQ Pulled Pork Sandwich With house-made slaw & pickled red onions. 11.99

Chicken in the Woods Wrap Tender grilled chicken breast, feta cheese, sweetened dried cranberries, apple slices & roasted almonds tossed with mixed greens & 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 & our house dressing, then wrapped in a warm flour tortilla. 13.99 [V] Marinated portabella mushroom cap substitution available.

[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 & bacon, served with red cabbage & dumplings. 22.99

"Mutti, der Braten ist sauer!"

Sauerbraten mit Rotkraut und Knödel* Braised beef roast with red cabbage & dumplings. 22.99

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

Wiener Schnitzel mit Pommes Frites Veal fillet breaded & sautéed in butter. Served with fries. 21.99

"Winzerpfanne" Geschnetzeltes Beef tenderloin tips sautéed with mushrooms & onions in a light cream sauce, served with spätzle. 18.99

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

Tenderloin Fillet [GF] Grilled 8 oz Black Angus steak topped with a green peppercorn cream sauce & served with garlic-mashed potatoes & sautéed spinach. 28.99

German-style Pork Shank* [GF] Served atop garlic-mashed potatoes & sauerkraut. 17.99 Add Bavarian Mustard +1.00

Rib-eye Steak [GF] Flavorful aged, hand-cut 12 oz Rib-eye, chargrilled to your liking & served with fries. 22.99 Add mushrooms & 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. 20.99

Chops Your Way [GF] 10 oz center cut pork chop chargrilled with a mushroom cream sauce** & garlic-mashed potatoes. Your choice of original, BBQ or blackened. **Cream sauce not GF. One chop* 17.99 Two chops 21.99

Black Forest Chicken* Pan-fried breaded 6 oz chicken breast stuffed with ham & Emmentaler cheese, topped with mushroom cream sauce. Served with garlic-mashed potatoes. 19.99

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

Katzu Curry* Japanese curry with your choice of buttermilk-fried chicken or pork over basmati rice. 19.99

 **FRIDAY SPECIAL: Premium Fillet of Cod** Wild-caught fillets baked or North Sea style, served with tartar sauce, cole slaw, marble rye bread & your choice of potato pancakes, mashed potatoes or French fries. 14.99 Add 3 garlic sautéed shrimp +5.00

PASTAS

A freshly made house salad accompanies all pastas.

Baked Black Forest Mac 'n Chicken Tender grilled chicken & sautéed Black Forest bacon in a rich, creamy sauce, topped with freshly grated Emmentaler, cheddar & mozzarella cheese, then baked to golden-brown. 16.99

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

Hand-crafted, traditional European-style. Made-to-order in 12" or 16" sizes. Substitute 12" gluten-free crust +3.00

Black Forest White Chicken Garlic, caramelized onions, grilled chicken, goat cheese, mushrooms & mozzarella cheese. 16.99 / 19.99

Deutsche Sausage with spicy tomato sauce & mozzarella cheese. 14.50 / 17.50 Add sauerkraut +2.50

American Classic Pepperoni, sausage, bacon, mushroom, garlic & mozzarella cheese. 16.99 / 19.99

The Vegetarian [V] Mushroom, spinach, olives, oven-roasted tomato, onions, mozzarella & feta cheese. 15.99 / 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 13.00 +1.50 per topping Large 15.00 +2.50 per topping

DESSERTS

Warmer Apfelstrudel mit Vanilleeis Sweet apples, raisins and nuts hand-rolled in light, flaky pastry. Warmed & served with a scoop of house-made vanilla ice cream. 7.99

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 & a strawberry coulis. 7.99

House-Made Ice Cream 1 scoop 2.50 Ghirardelli chocolate sauce +1.00 Berries +1.00