

# OCTOBERFEST SPECIALS

## ~ APPETIZERS ~

### ***Hunter Steak Bits\* ~ 16***

seared filet and new york steak bits in a bacon, onion, red wine “jaeger” sauce.

*Palencia ~ Monarcha ~ Merlot `13 ~ Columbia Valley ~ 10 / 36*

### ***Bacon Wrapped Scallops\****

pan seared, creamy beurre blanc, drizzled with a honey peppercorn glaze.

served with baked sherry pears and german rotkohl.

*three scallops (1-3 ppl) 18      five scallops (3-5 ppl) 26*

*Lachini Vineyards ~ Rosé of Pinot Noir `16 ~ Willamette Valley ~ 12 / 44*

## ~ ENTREES ~

unless noted, all entrées are served with a house salad, choice of potato & seasonal vegetable.

### ***Jaeger Schnitzel ~ 24***

pork cutlets pounded thin & breaded, served with bacon, onion, red wine “jaeger” sauce, spätzle and german red cabbage rotkohl.

*Newton ~ Skyside ~ Claret `15 ~ Sonoma County ~ 13 / 48*

### ***Halibut von Munich\* ~ 36***

alaskan halibut seasoned and grilled, brushed with an herb butter and topped with a horseradish remoulade & sauerkraut crisps.

*THE JAK'S WHITE by Dunham Cellars ~ Chardonnay `14 ~ Columbia Valley ~ 10 / 36*

### ***Filet Hasenpfeffer\* ~ 42***

8oz. filet, seasoned and grilled to perfection, brushed with meister butter.

rich caramelized shallot and bacon demi glaze.

*Newton ~ Skyside ~ Cabernet Sauvignon `15 ~ Sonoma County ~ 14 / 52*

### ***Ribeye O'batzen\* ~ 45***

20oz. bone-in, aged ribeye, cold smoked and grilled to perfection, camembert and amber ale spread, fried leeks and mustard pretzel crumble.

*Bootleg ~ Prequel ~ Syrah `14 ~ Sonoma Valley ~ 14 / 52*

*\*some items are cooked to order. consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness. **not all ingredients listed.** please inform your server of any dietary or health restrictions.*