

JAKTOBERFEST SPECIALS

~ APPETIZERS ~

Hunter Steak Bits 16*

Filet and New York steak bits, flash seared, deglazed with red wine and served in a hunter cream sauce with bacon bits, red onion and cremini mushrooms. served with sourdough wedge.

*Bacon Wrapped Scallops**

Pan seared, wrapped in hickory bacon and finished with a honey peppercorn glaze. served with sherry baked pears and red cabbage rotkohl.

three scallops (1-3 ppl) 19

five scallops (3-5 ppl) 28

~ ENTREES ~

All entrées served with a house salad, choice of potato & seasonal vegetable
(with the exception of the Filet Autobahn and Jaeger Schnitzel)

Filet Autobahn 42*

8oz. filet mignon chargrilled to perfection, brushed with and herbed marrow butter, bacon-parmesan crisp, matchstick chives and port wine reduction, served over garlic spätzle egg pasta and red cabbage rotkohl

Jäger Schnitzel 24*

Tender pork cutlets in a crisp cracker crust, smothered in a red wine, onion, mushroom and bacon gravy, served over garlic spätzle egg pasta and red cabbage rotkohl.

Halibut von Munich 34*

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

Ribeye O'Batzzen 46*

20oz. bone-in, aged ribeye. cold smoked, brushed with Meister butter, paprika and Camembert spread, crumbled honey mustard pretzels, garnished with fried leeks.

Filet und Pfeffer 42*

Eight-ounce filet mignon chargrilled to perfection, brushed with Meister butter and topped with red currant infused Pfeffer sauce.

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.*