



\$35.00 per person

Your choice of soup or a house salad

Your choice of Entree

Erlanger Sauerbraten -G-

Marinated for one-week in a red wine and vinegar brine, prime Certified Angus Beef, slow Roasted topped with a sweet-sour sauce.

or

Fränkischer Krusten Schweinebraten

We only use the Pork Collar because of its superior marbling and taste.

or

Horseradish encrusted Salmon

Backed Norwegian Salmon filet in a horseradish crust and served with a red pepper coulis.

or

Pork Schnitzel "Wiener Art"

Breaded pork tenderloin pan fried until golden brown.

or

Chicken Piccata -G-

Sauteed Egg battered Chicken breast topped with a lemon caper sauce.

Dessert- your choice of:

Apple Strudel, Reis Pudding or Black Forrest Torte.