



## April Chef's Selections

### Starters

#### *Schweinshaxe Soup*

Tender pork knuckle soup with carrots, celery, potatoes, parsnips, and onions in a butter broth. \$8

#### *Duck Confit Dumplings*

Duck stuffed Haus-made potato dumplings drizzled with a rich duck confit reduction. \$14

#### *Steinhaus Sashi*

Medium rare, ponzu marinated, and chilled filet painted with a horseradish infused cream cheese then rolled around blue crab, Haus-pickled cucumbers, onions, and asparagus. Served over a bed of arugula and accompanied by a side of ponzu sauce. \$15

#### *Seared Tuna*

Seared sushi-grade Ahi tuna fanned over a bed of arugula and served with Haus-pickled cucumbers, onions, and capers. Accompanied by a horseradish sour cream sauce. \$14

### Entrees

#### *New York Strip*

14oz Haus-cut New York strip laid over a roasted red pepper coulis then topped with sautéed mushrooms, bacon, onions, and bleu cheese crumples. Accompanied by boiled and buttered Yukon potatoes and an asparagus bacon bow-tie. \$30

#### *Lamb Chops*

Two 4oz lamb loin chops rubbed with garlic and rosemary then seared. Accompanied by a horseradish sour cream mash and roasted carrots and parsnips. \$28

#### *Pan Seared Salmon*

Pan seared salmon in a light lemon, butter, and caper sauce. Accompanied by boiled and buttered Yukon potatoes and a bacon asparagus bow-tie. \$25

#### *Steinhaus Scampi*

Argentinian red shrimp sautéed with mushrooms, onions, and capers then tossed in spaetzle with a bloomed rosemary, lemon, and butter sauce. Served with sautéed green beans. \$22

*\*Please allow extra cook times as specials are handmade to order. All share plates/substitutions will incur a \$5 Chef's charge.*