



## CHEF'S SELECTIONS

### STARTERS

#### POTATO AND LEEK SOUP

German cream soup with sautéed onions, garlic, caramelized leeks, and potatoes. \$8

#### STEINHAUS SUSHI

Medium rare, ponzu marinated, and chilled filet painted with a horseradish infused cream cheese then rolled around Haus-pickled onions, jalapenos, cucumbers, and asparagus. Served over a bed of arugula with a Ponzu sauce for dipping. \$15

#### LAMB SKEWERS

Mint, garlic, and trinity spice infused ground lamb skewered then grilled. Served over a bed of greens and Haus-pickled vegetables. Accompanied by a fresh lemon, cucumber, dill, and Greek yogurt sauce. \$12

### MAINS

#### PASTRY CHICKEN-KÖNIGIN PASTETE

Braised chicken breast simmered in a tri-mushroom, caramelized leek, and fresh herb cream sauce then placed in a vol-au-vent puff pastry and baked. Accompanied by sautéed kale and mashed potatoes. \$25

#### LIGONBERRY-PREISELBEEREN SCHNITZEL

Pork or Chicken schnitzel served Vienna style with a side of creamy lingonberry sauce and lemon wedges. Accompanied by sauteed kale and choice of potatoes. \$22

#### MUSHROOM SPAETZLE

Haus-pressed spaetzle tossed in a caramelized tri-mushroom and fresh herb cream sauce. Finished with a drizzle of truffle oil and a nest of fried onions. \$20

#### BLACK FOREST CORDON BLEU

Tenderized chicken breast rolled around black forest ham and swiss cheese then fried. Finished with a white mushroom cream sauce. Accompanied by sautéed kale and choice of potatoes. \$25

#### MUSHROOM AND BLEU FILET

Hand-cut prime angus filet tournedos cooked to temp then topped with a caramelized tri-mushroom blend and bleu cheese. Accompanied by sautéed kale and choice of potatoes. \$40

\*Please allow extra cook-times for specials. All share plates/substitutions will incur a \$5 Chef's charge.