

# STEINHAUS KELLER

## SMALL PLATES

**NEW Duck Dumplings** ..... \$12.00

Braised then pulled duck breast laid over potato dumplings then finished with a duck fat au jus.

**Sauerkraut Cakes** ..... \$10.00

Ground pork and beef, Haus-made sauerkraut, cream cheese, and a spice blend rolled in bread crumbs then fried. Finished with a horseradish sour cream dipping sauce.

**Cabbage Rolls** ..... 2 Rolls-\$10 4-Rolls \$15

Ground pork and beef, sautéed garlic, mirepoix, and parsley wrapped in giant red cabbage leaves then braised. Finished with a Haus-marinara and Parmesan cheese.

**German Meatloaf Bites-Frikadellen** ..... \$10.00

Cubed German-style meatloaf bites smothered in a traditional brown Hunter cream sauce with sautéed mushrooms, onions, and bell peppers.

**NEW Lamb Skewers** ..... \$12.00

Mint, garlic, and trinity spice infused ground lamb skewered then grilled. Served over a bed of greens and Haus-pickled vegetables. Accompanied by a Haus-Greek citrus yogurt sauce.

**NEW Steinhaus Sushi** ..... \$14.00

Medium rare, marinated then chilled filet painted with a horseradish infused cream cheese then rolled around ponzu marinated asparagus, cucumbers, and onions. Served over a bed of spring greens and a side of ponzu dipping sauce.

**NEW Burgundy Sautéed Mushrooms** ..... \$10.00

Quartered mushrooms sautéed in clarified butter and browned garlic then soaked in a burgundy wine beef au jus sauce.

**Curry Wurst** ..... \$10.00

Sliced Bratwurst and Knockwurst topped with a Haus-made sweet tomato curry sauce.

• Lemon Pepper Pommes Frites-Fries \$2.50

## BOARDS

**Giant Bavarian Pretzel** ..... \$12.00

10" traditional Bavarian giant pretzel lightly salted, baked, then hung on a hook. Served with Haus-made bier cheese and spicy brown mustard.

**Sausage and Cheese Board** ..... \$26.00

Seasonal German sausage, fruit, nuts, and cheeses built around a giant Bavarian pretzel and served on a carving board with Haus-made bier cheese and an array of mustard.

**NEW Obatzda Cheese Board** ..... \$20.00

A Bavarian cheese delicacy of aged soft cheese, butter, black lager, paprika, trinity spice, and caraway seeds rolled into a ball. Accompanied by rye chips, crunchy pretzels, radishes, hard salami, and dill gherkins.

**Sausage Sampler Board** ..... \$20.00

Bratwurst, Knockwurst, Smoked Polish Kielbasa, and Weisswurst on a bed of Haus-sauerkraut served with an array of mustard.

## SOUPS AND GREENS

**NEW Haus-Gazpacho** ..... \$8.00

Fresh pureed tomatoes, cucumbers, herbs, and Greek yogurt served cold.

**Sauerkraut Soup** ..... \$8.00

Haus-made sauerkraut, sausage, mirepoix, and potatoes in a butter broth.

**NEW German Summer Salad** ..... \$10.00

Cucumbers, tri-colored bell peppers, hard-boiled eggs, mushrooms, cherry tomatoes, chives, and dill tossed with spring greens then drizzled with a fresh herb red wine vinaigrette.

**NEW Marinated Vegetable Salad** ..... \$10.00

Haus-marinated great northern beans, peas, red cabbage, green apples, bacon, artichoke hearts, and smoked Gouda cheese tossed with fresh spring greens then finished with a sunflower seed crunch.

**Waldorf Chicken Salad** ..... \$12.00

Grilled then diced chicken breast, green apples, grapes, walnuts and red onion in a sweet Greek yogurt and mayonnaise sauce. Served on romaine lettuce leaves.

**NEW Chilled Filet Salad** ..... \$15.00

Medium cooked, cubed then chilled filet tossed with red potatoes, tomatoes, artichoke hearts, Parmesan cheese and spring greens. Finished with a Haus-made lemon Dijon vinaigrette.

## HAND HELDS

Choice of Potato Accompaniment

**Wurst Burger** ..... \$15.00

Hand-pattied bratwurst burger topped with grilled onions, mushrooms, Haus-sauerkraut, and Swiss cheese on a grilled pretzel bun.

**Steinhaus Burger** ..... \$15.00

Ground sirloin and lamb hand-pattied burger covered in Swiss cheese and pickles on a toasted pretzel bun. Served with a mint and parsley aioli. Chef recommends a medium cook temperature.

**NEW Double Smash Burger** ..... \$15.00

Haus-seasoned ground beef hand-pattied twice, then smashed on the grill. Layered with cheddar and Swiss cheeses, a tomato and onion chef's relish, pickles, and romaine lettuce on a grilled pretzel bun. Condiments on the side.

**Schnitzel Sandwich** ..... \$15.00

Perfect pork schnitzel topped with a shredded red cabbage, lettuce, onion, tomato, and pickle chef's relish, Swiss cheese, and a sweet German mustard aioli on a toasted pretzel bun.

**NEW German Doner Kebab** ..... \$15.00

German/Greek fusion of grilled herbed chicken or lamb, fresh tomatoes, onions, cumpers, shredded red cabbage, and lettuce in a grilled lavash-style flat bread. Served with either a fresh lemon and dill Greek yogurt sauce (Chicken) or a cayenne pepper Greek yogurt sauce (Lamb).

## SCHNITZEL

Choice of Two Accompaniments

**Wiener Schnitzel** ..... Pork-\$15 Veal-\$20  
Served Viennese style with capers and lemons.

**Cheese Schnitzel** ..... Pork-\$18 Veal-\$23  
German mustard infused Haus-made bier cheese with sautéed mushrooms, onions, and bacon.

**NEW Ligonberry Schnitzel** ..... Pork-\$19 Veal-\$24  
Fresh ligonberry cream sauce. Served with a lemon wedge.

**NEW Dill Schnitzel** ..... Pork-\$16 Veal-\$21  
Fresh dill infused sour cream sauce.

**Bavarian Jager Schnitzel** ..... Pork-\$18 Veal-\$23  
Beef based Hunter cream sauce with sautéed mushrooms, peppers, and onions.

**Gypsy Schnitzel** ..... Pork-\$17 Veal-\$22  
Sautéed onions, tomatoes, garlic, and tri colored bell pepper sauce with a cayenne pepper and paprika kick.

## TRADITIONAL MAINS

Choice of Two Accompaniments

**Braised Beef Roast- Sauerbraten** ..... \$22  
Whole beef roast marinated in apple cider vinegar, juniper berries, ginger, mirepoix vegetables, and burgundy wine for 5-days. Braised, sliced, then finished with an apple cider burgundy reduction.

**Goulash** ..... \$18  
Cubed beef braised in a garlic and paprika beef stock until tender. Finished with a beef based Hunter cream sauce with sautéed mushrooms, onions, and bell peppers.

**Rolled Beef-Roulade** ..... \$25  
Tenderized prime cut beef painted with German mustard then rolled around a quartered pickle spear, sliced onion, a quarter sausage, wrapped in bacon, then braised until tender. Finished with a burgundy au jus with pickles, mushrooms, and sausage.

**German Bone-In Shank** ..... \$18  
Two bone-in pork shanks marinated then grilled until fall-off-the bone tender. Finished with an apple cider burgundy reduction.

**NEW Beef Stroganoff** ..... \$28  
Haus-braised prime cut beef cubed then tossed in a sautéed mushroom sour cream sauce. Finished with Haus-made fried onion straws.

**NEW Chicken Paprikash** ..... \$22  
Grilled then cubed chicken breast tossed in a roasted red pepper, garlic, and onion smoked paprika sour cream sauce.

**Braised Pork Knuckle-Schweinshaxe** ..... MARKET  
Giant Bavarian bone-in pork knuckle slow smoked until tender on the inside and crispy on the outside. Finished with a side of burgundy pork sauce.

## HAUS SPECIALTIES

Choice of Two Accompaniments

**NEW Prime Rib** ..... \$30  
Hand-cut medium Haus-roasted prime rib. Served with a roast dripping au jus and horseradish sour cream sauce.

**NEW Mushroom and Bleu Filet** ..... \$40  
Hand-cut prime Angus filet cooked to desired temperature then topped with a caramelized garlic, mushroom, and onion blend with bleu cheese crumbles.

**NEW Chicken Cordon Bleu** ..... \$24  
Tenderized chicken breast wrapped around black forest ham and smoked Gouda cheese then breaded and fried. Finished with a white cream sauce.

**NEW Gypsy Chicken** ..... \$18  
Grilled chicken breast topped with a sautéed onion, tomato, garlic, and tri-colored bell pepper sauce with a cayenne pepper and paprika kick. Finished with Parmesan cheese.

**NEW Chicken Diane** ..... \$26  
Tenderized chicken scaloppine cut simmered in a mushroom, brown butter, and cognac cream sauce.

## ACCOMPANIMENTS

Extra Side \$4

**Sauerkraut**  
• Haus-made Bavarian sweet kraut

**Red Cabbage**  
• Haus-secret recipe

**Fried Potatoes**  
• Crescent cut with bacon and onions

**Fries- Pommes Frites**  
• Seasoned with lemon pepper and trinity spice

**German Potato Salad**  
• Served warm

**NEW Potato Dumplings**  
• Two per order

**Noodle-Spaetzle**  
• Cheese \$2.50

**Potato Pancake**  
• One pancake served with sour cream

**Mashed Potatoes**  
• Horseradish Mashed-\$2.50

**Creamy Cucumber Salad**  
• Julienne cut fresh cucumbers and red onions with a sour cream, red wine vinegar, and dill sauce.

**NEW Seasonal Vegetables**  
• Ask your server for today's fresh selection

**NEW Haus Salad**  
• Ranch/Roquefort/Italian/Creamy Vinaigrette/Vinegar and Oil

**NEW Caramelized Brussels Sprouts**  
• with Bacon

## REFRESHMENTS

Soda/Tea/Drip Coffee Free Refills

**Soda-Pepsi Products** ..... \$3  
• Pepsi/Diet Pepsi/Dr. Pepper/Diet Dr. Pepper/Sierra Mist/Rootbeer/Mt. Dew/Lemonade

**Brewed Tea** ..... \$2.75  
• Sweet/Unsweet

**Drip Coffee** ..... \$2.75  
• Regular/Decaf

**Juice** ..... \$3-Per  
• Pineapple/Orange/Cranberry/Grapefruit

**Hot Tea** ..... \$3-Per  
• Ear Grey/Chamomile

## ENCORES

**Black Forest Cake** ..... \$8  
Chocolate sponge cake thinly layered with cherries and whipped cream. Frosted with white buttercream, topped with cherries, and sprinkled with chocolate shavings. Garnished with a chocolate drizzle and Haus-made chocolate whipped cream.

**German Chocolate Cake** ..... \$8  
Chocolate cake layered with coconut and pecans. Frosted in milk chocolate buttercream then sprinkled with coconut and pecans. Garnished with a chocolate drizzle and Haus-made chocolate whipped cream.

**Apple Strudel** ..... \$8  
Hand-rolled puff pastry filled with cinnamon apples served warm over vanilla custard. Finished with a dusting of powdered sugar and garnished with Haus-made whipped cream.

**Spaghettieis** ..... \$10  
A traditional German ice cream dish made to look like a bowl of spaghetti. Vanilla or dark chocolate gelato pressed to look like spaghetti noodles on a bed of whipped cream. Covered in strawberry or chocolate syrup, grated white or dark chocolate, and whopper malt chocolate balls. Garnished with a vanilla butter cookie.

**Gelato** ..... \$1.50- A-La-Mode \$6-Sundae  
Vanilla or chocolate gelato to go with any dessert or made into a sundae.