

Steinhaus Keller

SMALL PLATES

NEW Pork Spread-Griebenschmaltz \$10.00

Traditional German spread that consists of rendered pork fat (schmaltz) and cracklings (grieben) flavored with apples, onions, and spices. Served with German bread, raw onions, and gherkins.

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.

NEW Lamb Lollipops \$14

Grilled lamb lollipops laid atop a bed of spring greens then glazed with a Cabernet, mint, and black cherry reduction.

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 Deconstructed Steak Tartare \$15.00

Tartare fine diced prime Angus filet seasoned with a Haus-spice blend. Accompanied by capers, shallots, onions, tomatoes, Dijon mustard, horseradish, parsley, Worcestershire sauce, lemon wedges, and toast points.
- Finished with an egg yolk \$1.50

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.

Burgundy Sautéed Mushrooms \$10.00

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

Curry Wurst \$10.00

Sliced Bratwurst and Knockwurst topped with a Haus-made sweet tomato curry sauce.
- Lemon Pepper Pommes Frites-Fries \$2.50

NEW Poutine \$12.00

Fries, cheese curds, and sautéed mushrooms smothered in Haus-made hunter sauce.
- Topped with a fried egg \$1.50

BOARDS

Giant Bavarian Pretzel \$12.00

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

NEW Obatzda Cheese Board \$22.00

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 gherkins.

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 Sandwich Board-Brotzeit Board \$25.00

Rye cocktail bread squares, radishes, boiled eggs, black forest ham, leberkase, Bavarian bierwurst, salami, sliced gouda and swiss cheeses, fresh tomatoes, onions, gherkins, an array of mustards, and a German herbed mayo.

NEW The Wurst Sampler Board \$24.00

Choice of four seasonal wursts served on a bed of Haus-sauerkraut and red cabbage. Accompanied by an array of mustard.

SOUPS AND GREENS

NEW Goulash Soup \$8.00

Paprika, cayenne pepper, and beef au jus broth with cubed filet, fire roasted tomatoes, tri-colored peppers, potatoes, and onions.

NEW Bier Cheese Soup \$8.00

A cream soup with sharp cheddar cheese, Austrian black lager, German mustard, carrots, onions, celery, garlic, and a Haus-blend of spices.

NEW Peppercorn, Brie, and Radicchio Salad \$10.00

Radicchio and spring greens, tomatoes, onions, mandarin oranges, Bavarian brie, peppercorns, and a sunflower seed crunch. Finished with a Haus-made Riesling honey mustard vinaigrette.

NEW New Potato and Bierwurst Salad \$12.00

A new potato salad with the flavors of apple, lemon, onion, bierwurst, pickles, and fresh dill on a bed of spring greens. Finished with a drizzle of Haus-made mustard cream dressing.

NEW Hot Cabbage Salad \$12.00

Shredded red cabbage, garlic, and onions wilted down with hot red wine vinegar then tossed with crispy bacon and melted Gorgonzola cheese.

NEW Mushroom and Spinach Strudel Salad \$12.00

Puff pastry stuffed with mushrooms, spinach, German cheese, and onions then baked. Served on a bed of spring greens then finished with a Haus-made Gewurztraminer vinaigrette.

HAND HELDS

Choice of Potato Accompaniment

NEW Kraut Burger-Bierocks \$15.00

Seasoned ground beef, sautéed onions, sauerkraut, Dusseldorf mustard, and swiss cheese rolled into a bread dough then baked.

Wurst Burger \$15.00

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

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.

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 Strammer Max \$14.00

Open-faced toasted rye bread piled high with black forest ham, swiss cheese, bacon, onions, tomatoes, and medium fried eggs.
- Drizzled with Hunter sauce \$1.50

NEW German Pizza-Flammkuchen \$15.00

Flat bread topped with crispy bacon, bratwurst, caramelized onion, sauerkraut, creme fraiche, and Swiss and smoked Gouda cheeses then baked.

NEW Gourmet Brat on a Bun \$15.00

Haus-braised then grilled bratwurst, sauerkraut, and a chef's tomato, onion, tri-colored pepper, and pickle chutney on a pretzel bun. Finished with a bacon crunch and a Dusseldorf mustard drizzle.
- Double \$20

☼ All Share Plates \$5 18% Gratuity May be Added to Parties of 12 or More Grilling Cheese Available to Substitute Proteins
Two Complimentary Baskets of Bread-\$5 Per Additional Basket

SCHNITZEL

Choice of Two Accompaniments

Wiener Schnitzel Pork-\$15 Veal-\$20

Served Viennese style with capers and lemons.

NEW Holsteiner Schnitzel Pork-\$17 Veal-\$22

Two butter fried medium cooked eggs laid atop the schnitzel then garnished with fresh chives.

Cheese Schnitzel Pork-\$18 Veal-\$23

German mustard infused Haus-made bier cheese with sautéed mushrooms, onions, and bacon.

Bavarian Jager Schnitzel Pork-\$18 Veal-\$23

Beef based Hunter cream sauce with sautéed mushrooms, tri-colored peppers, and onions.

NEW Black Forest Schnitzel Pork-\$20 Veal-\$25

Layered with white cream sauce, black forest ham, sautéed mushrooms, and swiss cheese then baked until melted.

TRADITIONAL MAINS

Choice of Two Accompaniments

Braised Beef Roast- Sauerbraten \$24

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 \$22

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.

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.

Chicken Paprikash \$22

Grilled then cubed chicken breast simmered 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.

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.

HAUS SPECIALTIES

Choice of Two Accompaniments

NEW Duck a l'orange \$30

Pan sautéed then baked duck breast plated then finished with a tarragon mandarin orange cream sauce.

Chicken Diane \$26

Tenderized scaloppini cut chicken breast simmered in a mushroom, brown butter, and cognac cream sauce.

NEW Elk Loin \$45

Pan seared elk loin cut into medallions then tossed in a juniper berry, black cherry, mint, and Cabernet reduction.
- Chef recommends a medium cook temperature

NEW Peppercorn Filet \$40

Hand-cut prime Angus filet cooked to desired temperature then finished with a shallot and peppercorn cream sauce.
- Chef recommends a medium cook temperature

ACCOMPANIMENTS

Extra Side \$4

Sauerkraut

- Haus-made Bavarian sweet kraut

Red Cabbage

- Haus-secret recipe

NEW Hofbrau Coleslaw

- Beer forward

Fried Potatoes

- Crescent cut with bacon and onions

Fries- Pommes Frites

- Seasoned with lemon pepper and trinity spice

German Potato Salad

- Served warm

Noodle-Spaetzle

- Cheese \$2.50

Potato Pancake

- One pancake served with sour cream

Mashed Potatoes

- Horseradish Mashed-\$2.50

NEW Kale-Gruntkohl

- Braised with onions

Seasonal Vegetables

- Ask your server for today's fresh selection

Haus Salad

- Ranch/Roquefort/Italian/Creamy Vinaigrette/Vinegar and Oil

Brussels Sprouts

- Blanched, Sautéed, then Finished with Bier Cheese

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

- Assorted

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 \$2-Single Scoop \$6-Sundae

Vanilla or chocolate gelato to go with any dessert, single scoop, or made into a sundae.