

CHICKEN TENDERS 5 pieces with BBQ sauce \$9

SEAFOOD CHOWDER Cup \$5

FRENCH ONION GRATIN Cup \$5

MOZZARELLA STICKS 5 pieces with marinara sauce \$7

POTATO SKINS Bacon, Scallions and Sour Cream \$8

MUSHROOM FLATBREAD Truffle Alfredo, Caramelized Onions \$10

**FAMOUS
QUESADILLAS**

Grilled chicken, cheddar cheese,
peppers, onions, bacon
(salsa & sour cream on side).

\$12

FISH FRY

Available on Fridays.

Served with French Fries, Coleslaw,
Lemon and Tartar Sauce

\$17

DINNER

Available
after 5 pm

LAKE FRENCH \$22

Egg Battered and Pan Fried Alaskan Cod, Wild Rice Pilaf,
Seasonal Vegetable and a Lemon-Sherry Butter Sauce.

RANCH CLUB SIRLOIN \$27

8 oz Choice Cut and Herb Marinated, Served with Mashed Potatoes,
Seasonal Vegetable and Roasted Pearl Onions and Mushrooms.

LOCAL PORK CHOP \$28

12 oz Autumn's Harvest Rib Chop, Cider Braised Root Vegetables
with Corn and Sage Dumplings.

PRIME RIB \$29

Available on Fridays. Mashed Potatoes, Veg of the day

SHRIMP ALEXANDER \$28

Bacon Wrapped and Feta Stuffed Jumbo Prawns, Wilted Spinach,
Sweet Potato Puree and a Sherry Reduction.

RICOTTA AND SPINACH RAVIOLI \$20

Tossed with Brussels Sprout Pedals, Grilled Portabellas, Sundried
Tomatoes in a Roasted Garlic Pomodoro Sauce.

WINGS

MILD • MEDIUM • HOT • CHAR-BQ
HONEY COUNTRY • EDDY'S DRY RUB
GOCHUJANG

Served with carrots, celery & bleu cheese

BONE-IN JUMBO ROASTERS

6 of \$9 12 for \$16

BONELESS WINGS

1/2 LB of \$9 1LB for \$16

ENTRÉE SALADS

GRANNY APPLE CHICKEN **SALMON CAESAR**

Mixed Crisp Romaine, Asiago, Garlic
Croutons, House Caesar Dressing. 4 oz.
Mixed Greens, Candied Wanuts,
Bleu Cheese, Cider Vinaigrette Grilled Salmon

\$14

\$14

AUTUMN KALE SALAD

Baby Kale, Farro, Roasted Butternut Squash,
Dried Cranberries, Roasted Pistachios, Shaved Pecorino
Romano and a Citrus Dijon Vinaigrette. \$9

**GRILLED ROMAINE WEDGE
WITH TENDERLOIN**

Grape Tomatoes, Crumbly Bleu, BBQ Bacon, Balsamic and
Grilled Tenderloin \$19

SANDWICHES

- Includes Our Crispy Battered French Fries -
Substitute Onion Rings, or Sweet Potato Fries for \$2.00 more

**BUILD YOUR OWN
BURGER OR CHICKEN**

8oz Angus Beef or Chiavetta's chicken with
Lettuce, Sliced Onion and Tomato
Served on a Twist Roll \$14

Add Bacon \$2

ADDITIONAL TOPPINGS .25 EACH

Cheddar, Swiss, American, Havarti, Smoked Cheddar, Brie,
Grilled Onions, Peppers, Sautéed Mushrooms, Meat Hot Sauce

CALIFORNIA REUBEN

Roast Turkey, swiss, 1000 island dressing, coleslaw, guacamole
and seeded rye. \$13

PASTRAMI REUBEN

Pastrami, dill Havarti, pickled onions, kraut, 1000 island,
honey mustard and seeded rye. \$14

CLUB SANDWICH

Choose ham, turkey or both with a selection of toasted bread \$13

BEEF ON WECK

Shaved Prime Rib on a kimmelweck roll with crispy onions Served with
au jus and horseradish cream \$15

SCHNITZELWICH

Breaded Pork Cutlet, Braised Cabbage, Swiss Cheese, Lemon Aioli
on a Pretzel Roll \$14

GOCHUJANG CHICKEN WRAP

Gochujang Boneless Wings, Kim Chi, Shredded Cabbage, Cilantro, Scallion,
Peanuts and Sesame Lime—Dressing \$13

OKTOBERFEST

APPETIZERS

BEER CHEESE SOUP \$5 Cup / \$7 Bowl

Muenster, cheddar, pepper jack, onions, lager

POTATO PANCAKES \$8

With fresh applesauce and sour cream

GRILLED WURST

Served with French Fries

KASE KRAINER \$13

A beef and pork sausage with Swiss cheese, spicy mustard & kraut with a pretzel bun

KNACKWURST \$13

Plump “crack” sausage with mild flavor, spicy mustard & kraut with a pretzel bun

LARGE PLATES

BAVARIAN POUTINE \$16

Salted Pretzel Fries, Muenster Cubes, Kase Krainer Sausage and a Lager Cheese Sauce

SAUERBRATEN \$19

Sweet and sour brine, slow braised beef, red cabbage, with a potato cake

WURST TELLER \$18

Knackwurst and Kase Krainer Sausage, German Potato Salad and Sauerkraut

WIENER SCHNITZEL \$17

Breaded pork, lemon butter sauce, red cabbage, with a potato pancake

TOUR OF GERMANY \$20

Samples of sauerbraten, schnitzel & sausage, German potato salad and red cabbage

BEVERAGE SELECTIONS

BEER

FRANZISKANER WIESS BIER

PINT: \$7 / PITCHER: \$22

The original fresh wheat **beer** taste. **Franziskaner Hefe-Weißbier** Naturtrüb is a natural and elegant **Weissbier** from Bavaria with a lush white foam. The copper golden wheat **beer** unfolds with an aromatic fragrance and harmonious banana and citrus fruits.

Pairs well with the Wiener Schnitzel

SAM ADAMS OKTOBERFEST

PINT: \$6.50 / PITCHER: \$20

In 1810, the Oktoberfest tradition was born when Munich celebrated the Crown Prince’s wedding with a special beer and 16 day party. Our version of this classic style blends rich malts for a hearty, smooth flavor with notes of caramel creating a brew that’s perfect for the season, or whatever you’re celebrating.

Pairs well with the Wurst Teller

SPATEN LAGER

PINT: \$7/ PITCHER: \$22

In 1894 **Spaten** became the first brewery in Munich to produce this brand of light **lager**. Golden in color with a well-balanced hop-flavor. The full rounded body is a superb balance between hops and a malty sweetness.

Pairs well with the Bavarian Poutine

WINE

DR. H THANISCH RIESLING

GLASS: \$8 / BOTTLE: \$25

Mosel Riesling, two of the world’s most wonderful words. This one is bursting with flavors of stone fruits apple blossoms and Granny Smith apples. The wine is a touch off-dry and finishes with acidity that will pair with rich sausages or spicy Asian fare. Classic Mosel!

Pairs well with the Sauerbraten

DR. LOOSEN KABINETT RIESLING

BOTTLE: \$35

The best Mosel **Rieslings**—dry or sweet—express marked acidity, low alcohol, great purity and intensity with aromas and flavors of wet slate, citrus and stone fruit. With age, the wine's color will become more golden and pleasing aromas of honey, dried apricot and sometimes petrol develop.