LOCAL RESTAURANT WEEK 2017



THREE COURSES FOR \$20.17

COURSE ONE: (choose one)

PUMPKIN BISQUE

SWEET ONION CREPE caramelized onion, bacon, cheese

GERMAN STREET TACO weisswurst, pickled onion, agave slaw & aioli

FALL HARVEST SALAD

apple, sweet potato & squash, dried cranberries, candied pecan, hard boiled egg

\$20.17 WINE BOTTLE SPECIALS

BLUE NUN BOTTLES

Riesling: German, Ripe cherries & blackberries

Rheinhessen White: German, slight residual sweetness & fruity acidity



COURSE TWO: (choose one)

TURKEY SCHNITZEL

with cranberry compote, brussels sprouts & sweet potato pancakes

3 SAUSAGE PLATTER

choice of three sausages, potato pancakes & sweet & sour red cabbage

PAN-SEARED YELLOW PIKE

with a citrus glaze, pumpkin apple sweet potato hash, chef's vegetable

PORK TENDERLOIN

with peach bourbon glaze, potato dumplings & grilled vegetables

EGGPLANT SCHNITZEL

with lemon caper sauce, vegetables & homemade spaetzle

COURSE THREE (choose one)

PEACH CRUMB COBBLER SWISS ROLL CARAMEL APPLE CHEESECAKE

9210 TRANSIT RD.

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