



~First Course~
“Vorspeisen”

Daily Soup
“Tages Suppe”
\$8.95 Bowl ~ \$5.95 Cup

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Ontario’s West Coast “Lakefood Chowder”
\$9.95 Bowl ~ \$6.95 Cup

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The Hessenland Gulasch Soup
“Die Hessenland Gulasch Suppe”
\$9.95 Bowl ~ \$6.95 Cup

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Garden Greens, Julienne of Vegetables and Hessenland Balsamic Vinaigrette
“Bunter Blatt Salat”
\$8.95

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The Hessenland Caesar
“Der Hessenland Caesar Salat”
Crisp Romaine tossed with our own Caesar dressing, Westphalia Ham,
Aged White Cheddar & 12 Rye Bread
\$10.95

~ The chef will add \$2.50 for splitting appetizers and entrees~

All prices exclude applicable taxes



~Second Course~
“Hauptgang”

Pork Schnitzel, “Schweine Schnitzel”
Huron County Pork breaded sautéed & served with Gravy
\$23.95

Add Mushroom Sauce for \$2.00 (Jaeger Schnitzel)
Add a Sunny Side Egg for \$2.00 (Holsteiner Schnitzel)

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Wiener Schnitzel, “Kalbs Schnitzel Wiener Art”
Huron County Veal breaded sautéed & served with Gravy
\$25.95

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Beef Rouladen, “Rinder Rouladen”
Tender slices of Beef stuffed with vegetables, bacon & spices
\$25.95

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Chef's Featured Lakefood, “Von Fluss uud See”
Market Price

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Chef's Featured Chicken, “Taegliches Huenchen Gericht”
\$26.95

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Chef's Featured Beef, “Taegliches Rinder Gericht”
\$24.95

Entrees served with selection of Potatoes or Spaetzle & Vegetables, Red Cabbage or Sauerkraut
A charge of \$2.50 will be applied for multiple sides per order

~ Vegetarian Dishes prepared Daily ~

Side Orders \$7
Roasted Potatoes, Spaetzle, Red Cabbage, Sauerkraut, Mixed Vegetables

~ The chef will add \$2.50 for splitting appetizers and entrees~

~All prices exclude applicable taxes~