



13TH ANNIVERSARY FALL DINNER MENU

APPETIZERS

HOT SOUP	10
Wild Mushroom Soup, Tarragon Crème Fraiche, White Truffle Oil	
ROASTED RED BEETS & ORGANIC RUBY RED GRAPEFRUIT	8
Goat Cheese, Toasted Pistachios, Watercress, Organic Honey Dijon Dressing	
HOUSE SALAD	8
Farmer's Market Mixed Green, Carrots, Green Beans, Tomatoes, Organic Olive Oil, Lemon Juice, Herbs	
SMOKED IDAHO STEELHEAD TROUT	12
Potato, Dill & Granny Smith Apple Salad, Horseradish-Grain Mustard Dressing	
ENDIVE & WATERCRESS SALAD	12
Grapes, Pecan Praline, Asian Pear, Blue Cheese, Black Currant Dijon Dressing, Crispy Smoked Veal Bacon	
CHEESE SPAETZELN	12
Sautéed House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Onions, Chives	
AHI TUNA & AVOCADO TARTARE	14
Crispy Won Ton, Grated Horseradish, Soy Mustard, Austrian Pumpkinseed Oil	
8 ESCARGOTS	10
Baked In Garlic, Bread Crumbs, Green Herb Butter	
HONEY & SOY GLAZED DUCK BREAST	11
Sliced Roasted Duck Breast, Beluga Lentil Salad, Tiny Green, Raspberry Vinaigrette	
SHRIMP COCKTAIL JOHANNES	10
Poached Tiger Shrimp In A Secret Dressing	

ENTRÉES

WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER	21
Roasted Parslied Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream Dressing	
SEAR-ROASTED NATURAL SHETLAND ISLAND SALMON	25
Sautéed Spinach, Artichokes, Olives, Tomatoes, Pine Nut - Chive Oil, Aged Balsamic Syrup	
THAI CURRY (SHRIMP, CHICKEN OR VEGETABLE AVAILABLE)	21
Green Beans, Roasted Cauliflower, Garbanzo Beans, Tomatoes, Yellow Thai Curry Sauce, Organic Basmati Rice	
14OZ NATURAL GROWN PORK CHOP	26
Sauerkraut, Mashed Potatoes, Green Apple Thyme Sauce	
8OZ SLICED AUSTRALIAN GRASS FED BEEF TENDERLOIN	29
Roasted Potatoes, Creamed Spinach, Glazed Baby Carrots, Apple Horseradish Chive Sauce	
NEW ZEALAND GRASS FED YOUNG LAMB RACK	36
White Beans, Zucchini, Tomatoes, Grilled Green Onions, Triple Dijon Mustard Sauce	
JAPANESE SPICE CRUSTED SEARED RARE ALBACORE TUNA	24
Warm Asparagus Potato Salad, Tomatoes, Red Onions, Radishes, Organic Olive Oil Vinaigrette	
CRISPY ROASTED HALF DUCK	29
Braised Red Cabbage, Polenta Cake, Tangy Orange Sauce	
SEARED MAINE SCALLOPS	27
Potato, Fire Roasted Corn, Leek, Wild Arugula Risotto, Black Truffle Reduction	
8OZ CHOPPED "JÄGER" KOBE BEEF STEAK	19
Swiss Cheese, Mushroom, Bacon & Red Wine Sauce, Green Beans, California Fries	

***** Signature Dishes Are Available Daily *****

***** For An Additional 4.00 Choose An Array Of Schnitzel Toppings Or Sauces *****

>Jäger, Caper-Lemon, Pepper Brandy, Mama's<

Johannes Uses Zero Trans Fat Oil In All Of His Cooking

An 18% Gratuity Will Be Added To Parties Of 5 Or More