



DINNER MENU

APPETIZERS

HOT SOUP	10
Wild Mushroom, Tarragon Crème Fraiche, White Truffle Oil	
HOUSE SALAD	8
Mixed Greens, Carrots, Cucumber, Tomatoes, Green Beans, Dijon Mustard Dressing	
SHRIMP COCKTAIL JOHANNES	12
Poached Tiger Shrimp In A Secret Dressing	
HONEY & SOY GLAZED DUCK BREAST	11
Sliced Roasted Duck Breast, Beluga Lentil Salad, Tiny Greens, Raspberry Vinaigrette	
ROASTED RED BEETS & ORGANIC RUBY RED GRAPEFRUIT	9
Goat Cheese, Toasted Pistachios, Watercress, Organic Honey Dijon Dressing	
SMOKED IDAHO STEELHEAD TROUT	11
Potato, Dill, & Granny Smith Apple Salad, Horseradish-Grain Mustard Vinaigrette	
ENDIVE & WATERCRESS SALAD	12
Grapes, Pecan Praline, Asian Pear, Blue Cheese, Black Currant Dijon Dressing, Crispy Smoked Veal Bacon	
CHEESE SPAETZELN	13
Sautéed House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Onions, Chives	
AHI TUNA & AVOCADO TARTARE	12
Crispy Won Ton, Grated Horseradish, Soy Mustard, Austrian Pumpkinseed Oil	
8 ESCARGOTS	11
Baked In Garlic, Bread Crumbs, Green Herb Butter	

ENTRÉES

WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER	24
Roasted Parslied Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream	
SEAR-ROASTED NATURAL SHETLAND ISLAND SALMON	24
Sautéed Spinach, Artichokes, Olives, Tomatoes, Pine Nut & Chive Oil, Balsamic Syrup	
JAPANESE SPICE CRUSTED SEARED RARE AHI	25
Stir Fried Vegetables, Herb Salad, Apricot Syrup & Truffle Yaki Reduction	
AUSTRALIAN GRASS FED KANGAROO LOIN	27
Orange & Herb Salad, Roasted Pear, Broccolini, Juniper Merlot Reduction	
CRISPY HALF DUCK (Quarter Duck Available 17)	31
Braised Red Cabbage, Polenta Cake, Orange Demi Glace	
8OZ AUSTRALIAN GRASS FED BEEF TENDERLOIN STEAK	32
Creamed Spinach, Glazed Carrots, Fries, Green Madagascan Peppercorn Brandy Sauce	
NEW ZEALAND GRASS FED YOUNG LAMB RACK	34
White Beans, Zucchini, Tomatoes, Grilled Green Onions, Triple Dijon Mustard Sauce	
SEARED MAINE SCALLOPS	28
Pineapple Sauerkraut, Chicken Jalapeno Sausage, Fingerling Potatoes, Passion Mango Mustard Sauce	
THAI SHRIMP CURRY	23
Tiger Shrimp, Green Beans, Cauliflower, Tomatoes, Organic Basmati Rice	
8OZ CHOPPED "JÄGER" KOBE BEEF STEAK	19
Swiss Cheese, Mushroom, Bacon & Red Wine Sauce, Green Beans, Fries	

***** Signature Dishes, Vegan & Vegetarian Dishes Are Available Daily *****

*****For An Additional 2.00 Choose From 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

Executive Chef/ Owner: Johannes Bacher Chef: Luis Vega

November 2011