



## **DINNER MENU**

### **APPETIZERS**

<b>HOT SOUP</b>	<b>12</b>
Wild Mushroom Soup, Tarragon Crème Fraiche, White Truffle Oil	
<b>ROASTED RED BEETS &amp; ORGANIC RUBY RED GRAPEFRUIT</b>	<b>9</b>
Goat Cheese, Toasted Pistachios, Watercress, Organic Honey Dijon Dressing	
<b>HOUSE SALAD</b>	<b>9</b>
Farmer's Market Mixed Green, Carrots, Green Beans, Tomatoes, Organic Olive Oil, Lemon Juice, Herbs	
<b>SMOKED IDAHO STEELHEAD TROUT</b>	<b>13</b>
Potato, Dill & Granny Smith Apple Salad, Horseradish-Grain Mustard Dressing	
<b>ENDIVE &amp; WATERCRESS SALAD</b>	<b>13</b>
Grapes, Pecan Praline, Asian Pear, Blue Cheese, Black Currant Dijon Dressing, Crispy Smoked Veal Bacon	
<b>CHEESE SPAETZELN</b>	<b>13</b>
Sautéed House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Onions, Chives	
<b>AHI TUNA &amp; AVOCADO TARTARE</b>	<b>14</b>
Crispy Won Ton, Grated Horseradish, Soy Mustard, Austrian Pumpkinseed Oil	
<b>8 ESCARGOTS</b>	<b>10</b>
Baked In Garlic, Bread Crumbs, Green Herb Butter	
<b>HONEY &amp; SOY GLAZED DUCK BREAST</b>	<b>12</b>
Sliced Roasted Duck Breast, Beluga Lentil Salad, Tiny Green, Raspberry Vinaigrette	
<b>SHRIMP COCKTAIL JOHANNES</b>	<b>12</b>
Poached Tiger Shrimp In A Secret Dressing	

### **ENTRÉES**

<b>WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER</b>	<b>23</b>
Roasted Parslied Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream Dressing	
<b>SEAR-ROASTED NATURAL SCOTTISH SALMON</b>	<b>25</b>
Sautéed Spinach, Artichokes, Olives, Tomatoes, Pine Nut - Chive Oil, Aged Balsamic Syrup	
<b>THAI CURRY (SHRIMP, CHICKEN OR VEGETABLE AVAILABLE)</b>	<b>22</b>
Green Beans, Roasted Cauliflower, Garbanzo Beans, Tomatoes, Yellow Thai Curry Sauce, Organic Basmati Rice	
<b>SAUERKRAUT STUFFED IDAHO RAINBOW TROUT WRAPPED IN PROSCIUTTO</b>	<b>26</b>
Braised Carrots, Dungeness Crab Meat, Tomato, Dill, White Wine Cream Sauce	
<b>SLICED AUSTRALIAN GRASS FED BEEF TENDERLOIN</b>	<b>29</b>
Roasted Potatoes, Creamed Spinach, Glazed Baby Carrots, Apple Horseradish Chive Sauce	
<b>NEW ZEALAND GRASS FED YOUNG LAMB RACK</b>	<b>36</b>
White Beans, Zucchini, Tomatoes, Grilled Green Onions, Pomegranate Cabernet Reduction	
<b>AUSTRALIAN GRASS FED KANGAROO LOIN</b>	<b>27</b>
Glazed Bosc Pear, Veal Bacon, Walnuts, Orange, Cranberries, Broccolini, Blood Orange Juniper Merlot Reduction	
<b>CRISPY ROASTED HALF DUCK</b>	<b>31</b>
Braised Red Cabbage, Napkin Bread Dumpling, Wild Blueberry Sauce	
<b>SEARED MAINE SCALLOPS</b>	<b>29</b>
Potato, Fire Roasted Corn, Leek, Wild Arugula Risotto, Black Truffle Reduction	
<b>8OZ CHOPPED "JÄGER" KOBE BEEF STEAK</b>	<b>19</b>
Swiss Cheese, Mushroom, Bacon & Red Wine Sauce, Green Beans, California Fries	

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

**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 De Cuisine: Luis Vega*