



## DINNER MENU

### APPETIZERS

<b>HOT SOUP</b>	12
Wild Mushroom Soup, Tarragon Crème Fraiche, White Truffle Oil	
<b>ROASTED RED BEETS &amp; ORGANIC RUBY RED GRAPEFRUIT</b>	9
Goat Cheese, Toasted Pistachios, Watercress, Organic Honey Dijon Dressing	
<b>HOUSE SALAD</b>	9
Farmer's Market Mixed Green, Carrots, Green Beans, Tomatoes, Organic Olive Oil, Lemon Juice, Herbs	
<b>SMOKED IDAHO STEELHEAD TROUT</b>	13
Potato, Dill & Granny Smith Apple Salad, Horseradish-Grain Mustard Dressing	
<b>ENDIVE &amp; WATERCRESS SALAD</b>	13
Grapes, Pecan Praline, Asian Pear, Blue Cheese, Black Currant Dijon Dressing, Crispy Smoked Veal Bacon	
<b>CHEESE SPAETZELN</b>	13
Sautéed House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Onions, Chives	
<b>AHI TUNA &amp; AVOCADO TARTARE</b>	14
Crispy Won Ton, Grated Horseradish, Soy Mustard, Austrian Pumpkinseed Oil	
<b>ESCARGOTS</b>	11
Baked In Garlic, Bread Crumbs, Green Herb Butter	
<b>HONEY &amp; SOY GLAZED DUCK BREAST</b>	12
Sliced Roasted Duck Breast, Beluga Lentil Salad, Tiny Green, Raspberry Vinaigrette	
<b>SHRIMP COCKTAIL JOHANNES</b>	12
Poached Tiger Shrimp In A Secret Dressing	

### ENTRÉES

<b>WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER</b>	24
Roasted Parslied Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream Dressing	
<b>SEAR-ROASTED NATURAL SHETLAND ISLAND SALMON</b>	25
Celery Root Purée, Fish Fumet, Sundried Tomatoes, Shrimp, Dill, Chive & Red Chili Oil	
<b>THAI CURRY (SHRIMP, CHICKEN OR VEGETABLE AVAILABLE)</b>	22
Green Beans, Roasted Cauliflower, Garbanzo Beans, Tomatoes, Yellow Thai Curry Sauce, Organic Basmati Rice	
<b>JAPANESE SPICE CRUSTED AHI TUNA</b>	29
Sautéed Vegetables, Seaweed Salad, Chive Oil, Apricot Reduction, Truffle Yaki Sauce, Wasabi Orange Mayo	
<b>8oz AUSTRALIAN GRASS FED BEEF TENDERLOIN</b>	32
Creamed Spinach, Glazed Baby Carrots, Fries, Brandy Green Peppercorn Sauce	
<b>NEW ZEALAND GRASS FED YOUNG LAMB RACK</b>	36
White Beans, Zucchini, Tomatoes, Grilled Green Onions, Pomegranate Cabernet Reduction	
<b>AUSTRALIAN GRASS FED KANGAROO LOIN</b>	28
Glazed Bosc Pear, Veal Bacon, Walnuts, Orange, Cranberries, Broccoli, Blood Orange Juniper Merlot Reduction	
<b>CRISPY ROASTED HALF DUCK</b>	31
Braised Red Cabbage, Napkin Bread Dumpling, Wild Blueberry Sauce	
<b>SEARED MAINE SCALLOPS</b>	29
Potato, Fire Roasted Corn, Leek, Wild Arugula Risotto, Black Truffle Reduction	
<b>8oz CHOPPED "JÄGER" KOBE BEEF STEAK</b>	19
Swiss Cheese, Mushroom, Bacon & Red Wine Sauce, Green Beans, Fries	

\*\*\* Signature Dishes, Vegan & Vegetarian Dishes Are Available Daily \*\*\*  
\*\*\* For An Additional 4.00 Choose From An Array Of Schnitzel Toppings Or Sauces \*\*\*  
Jäger, Caper-Lemon, Pepper-Brandy

Johannes Uses Zero Trans Fat Oils In All Of His Cooking

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

*Executive Chef/Owner: Johannes Bacher*

*Chef: Rafael Toledo*