

**Choice of a Signature Entree - \$33 Per Person**  
**Must be ordered before 5pm**

Choice of soup or house salad

### **Erlanger Sauerbraten**

Marinated for one-week in a red wine and vinegar brine, prime Certified Angus Beef, slow Roasted topped with a sweet-sour sauce.

*OR*

### **Fränkischer Krusten Schweinebraten**

We only use the Pork Collar because of its superior marbling and taste. The fat renders out during the roasting process but keeps basting for extra tenderness and flavor.

*OR*

### **Horseradish encrusted Salmon**

Baked Norwegian Salmon filet in a horseradish crust and served with a red pepper coulis.

*OR*

### **Pork Schnitzel "Wiener Art"**

Breaded pork tenderloin pan fried until golden brown with your choice of sauce.

*OR*

### **Chicken Breast "Spargel"**

Baked chicken breast stuffed with Black Forrest Ham, Swiss cheese and jumbo asparagus, topped with a sauce Hollandaise.

*AND*

### **Dessert (choice of one:)**

Apple Strudel, Reis Pudding or Black Forrest Torte