



## DINNER MENU

### APPETIZERS

<b>HOT SOUP</b>	10
Wild Mushroom, Tarragon Crème Fraiche, White Truffle Oil	
<b>HOUSE SALAD</b>	8
Mixed Greens, Carrots, Cucumber, Tomatoes, Green Beans, Dijon Mustard Dressing	
<b>SHRIMP COCKTAIL JOHANNES</b>	12
Poached Tiger Shrimp In A Secret Dressing	
<b>HONEY &amp; SOY GLAZED DUCK BREAST</b>	11
Sliced Roasted Duck Breast, Beluga Lentil Salad, Tiny Greens, Raspberry Vinaigrette	
<b>ROASTED RED BEETS &amp; ORGANIC RUBY RED GRAPEFRUIT</b>	9
Goat Cheese, Toasted Pistachios, Watercress, Organic Honey Dijon Dressing	
<b>SMOKED IDAHO STEELHEAD TROUT</b>	11
Potato, Dill, & Granny Smith Apple Salad, Horseradish-Grain Mustard Vinaigrette	
<b>ENDIVE &amp; WATERCRESS SALAD</b>	12
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>	12
Crispy Won Ton, Grated Horseradish, Soy Mustard, Austrian Pumpkinseed Oil	
<b>8 ESCARGOTS</b>	11
Baked In Garlic, Bread Crumbs, Green Herb Butter	

### ENTRÉES

<b>WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER</b>	27
Roasted Parslied Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream	
<b>SEAR-ROASTED NATURAL SHETLAND ISLAND SALMON</b>	24
Sautéed Spinach, Artichokes, Olives, Tomatoes, Pine Nut, Chive Oil, Aged Balsamic Syrup	
<b>JAPANESE SPICE CRUSTED SEARED RARE AHI</b>	25
Stir Fried Vegetables, Herb Salad, Apricot Syrup & Truffle Yaki Reduction	
<b>NEW ZEALAND VENISON CHOP</b>	32
Glazed Bosc Pear, Veal Bacon, Walnuts, Orange, Cranberries, Broccolini, Juniper Merlot Reduction	
<b>CRISPY HALF DUCK</b>	31
Braised Red Cabbage With Chestnuts, Polenta Cake, Orange Demi Glace	
<b>9OZ AUSTRALIAN GRASS FED BEEF TENDERLOIN STEAK</b>	34
Blue Lake Green Beans, Glazed Carrots, Fries, Green Madagascan Peppercorn Brandy Sauce	
<b>NEW ZEALAND GRASS FED YOUNG LAMB RACK</b>	34
White Beans, Zucchini, Tomatoes, Grilled Green Onions, Triple Dijon Mustard Sauce	
<b>SEARED MAINE SCALLOPS</b>	29
Sautéed Spinach, Ginger, Shiitake Mushrooms, Togarashi Honey Sake Lemon Reduction	
<b>THAI SHRIMP CURRY</b>	24
Tiger Shrimp, Green Beans, Cauliflower, Tomatoes, Organic Basmati Rice	
<b>8OZ CHOPPED "JÄGER" KOBE BEEF STEAK</b>	19
Swiss Cheese, Mushroom, Bacon & Red Wine Sauce, Blue Lake Green Beans, Fries	

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

\*\*\* For An Additional 3.00 Choose From An Array Of Schnitzel Toppings Or Sauces \*\*\*

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

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: Luis Vega*

**January 2012**