



## Specials

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### Appetizers

#### **Digby Fleet Sea Scallops** 10

Pan-seared scallops, julienne of bacon, sun dried tomato, lemon juice, garlic, white wine, and heavy cream.

#### **Okefenokee Alligator** 10

Cajun-seasoned Fried Alligator served with a spicy Remoulade sauce.

#### **Kangaroo Kabob** 11

Marinated filet of kangaroo speared with mushrooms and grilled to perfection.

### Entrées

#### **Baked Stuffed Colossal Shrimp** 22.95

Maryland Blue crab meat and herb stuffing topped with drawn butter.

#### **Munchner Schnitzel** 18.95

This classic of Germany is rubbed with mustard and horseradish, lightly breaded, then sautéed.

#### **Tournedos of Beef Tenderloin “Zwei Wegen”** 25.95

“Two Ways” Beef Tenderloin. One served with a shallot cream sauce, and the other with our famous mushroom sauce.

#### **Venison Medallions** 28.95

Tenderloin of Venison served with a bordelaise sauce.

#### **Roasted Rack of Lamb** 28.95

Herb-cruste, served over a garlic-rosemary sauce.

*All entrées served with soup or salad and two sides*



## Drink Specials

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### Gluehwein

Meaning “Glowing Wine”, it is a red wine infused with cinnamon, cloves, oranges, and sugar. Served warm, it is a German Winter Favorite. **7.50**

### Draft Beer

#### **Andechs Doppelbock Dunkel** Sm. 6.95, Lg. 10.95

This world-famous bock from Bavaria’s Holy Mountain has a powerful, robust body and recognizable sweetness with a finish of roasted cocoa and light, bitter hoppiness.

*Alcohol by volume 7.1%*

#### **Paulaner Salvator** 6.50

This copper colored beer is full bodied with hints of caramel and toffee.

*Alcohol by volume 5.3%*

#### **Spaten Optimator** 6.50

A classic German Double Bock beer. Bottom-fermented dark beer doppelbock with deep dark color and a rich, roasted malt flavor.

*Alcohol by volume 7.5%*

#### **Hofbräu Delicator** 6.50

This bock beer with its full bodied, roasted caramel flavor & hoppy finish is also referred to as “Liquid Bread”.

*Alcohol by volume 7.5%*

### Cocktails

#### **Salted Caramel Martini** 9

Caramel vodka, Bailey’s, Buttershots, salted rim.

#### **Peppermint Patty** 9

White crème de menthe, white creme de coco, and cream.

#### **Black Forest Martini** 9

Black cherry vodka, creme de coco, Bailey’s, chocolate drizzle.

#### **Peppermint Mocha** 9

Coffee, Peppermint Schnapps, half & half, chocolate drizzle.

### Wine

#### **Joh. Jos. Prüm Riesling** 6.50/21

This white wine is a semi-dry riesling that is versatile and food friendly.

#### **Hex Vom Dasenstein** 9.50/36

This German Pinot Noir has earthy and mineral qualities with classic notes of dark cherry, plum, and robust tannins. Its name translates to “The Witch of Dasenstein”, keeping with local lore.