



~First Course~  
“Vorspeisen”

Daily Soup  
“Tages Suppe”  
\$10.00 Bowl ~ \$6.75 Cup

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Ontario’s West Coast “Lakefood Chowder”  
\$10.95 Bowl ~ \$7.75 Cup

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The Hessenland Gulasch Soup  
“Die Hessenland Gulasch Suppe”  
\$10.95 Bowl ~ \$7.75 Cup

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Garden Greens, Julienne of Vegetables and Hessenland Balsamic Vinaigrette  
“Bunter Blatt Salat”  
\$10.00

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The Hessenland Caesar  
“Der Hessenland Caesar Salat”  
Crisp Romaine tossed with our own Caesar dressing, Westphalia Ham,  
Aged White Cheddar & 12 Rye Bread  
\$11.50

~ The chef will add \$3.00 for splitting appetizers and entrees~

All prices exclude applicable taxes



~Second Course~  
“Hauptgang”

Pork Schnitzel, “Schweine Schnitzel”  
Huron County Pork breaded sautéed & served with Gravy  
\$25.95

Add Mushroom Sauce for \$2.75 (Jaeger Schnitzel)  
Add a Sunny Side Egg for \$2.75 (Holsteiner Schnitzel)

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Wiener Schnitzel, “Kalbs Schnitzel Wiener Art”  
Huron County Veal breaded sautéed & served with Gravy  
\$27.95

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Beef Rouladen, “Rinder Rouladen”  
Tender slices of Beef stuffed with vegetables, bacon & spices  
\$27.95

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Chef's Featured Lakefood, “Von Fluss uud See”  
Market Price

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Chef's Featured Chicken, “Taegliches Huenchen Gericht”  
\$28.95

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Chef's Featured Beef, “Taegliches Rinder Gericht”  
\$26.95

Entrees served with selection of Potatoes or Spaetzle & Vegetables, Red Cabbage or Sauerkraut  
A charge of \$2.50 will be applied for multiple sides per order

~ Vegetarian Dishes prepared Daily ~

Side Orders \$7  
Roasted Potatoes, Spaetzle, Red Cabbage, Sauerkraut, Mixed Vegetables

~ The chef will add \$3.00 for splitting appetizers and entrees ~

~All prices exclude applicable taxes~