

Black Forest Inn

German-Continental Cuisine

Cold Appetizers:

Premium **Oysters** on the Half Shell

with Continental Cocktail Sauce \$15.75

Smoked Salmon *with Dill Cream, Black Forest \$12.95*

Smoked Trout *with Horseradish Cream \$12.75*

Jumbo **Shrimp Cocktail** *with Continental Sauce \$14.75*

Scandinavian **Matjes Herring** *with Apples & Crème Fraiche \$13.00*

Fresh **Mozzarella** *with Tomato, Roasted Pepper & Prosciutto,*

White Balsamic Vinaigrette \$11.75

Hot Appetizers:

Flammkuchen, our Own German Pizza,

Three-cheese 7" \$9.25 / 10" \$15.25

with Apple wood Smoked Bacon 7" \$9.75 / 10" \$15.25

with Shitake & Porcini Mushrooms 7" \$10.25 / 10" \$15.75

with Bacon, Red Onion & Mushrooms 7" \$10.75 / 10" \$17.25

Maultaschen *with Caraway Jus: German Ravioli*

with Veal & Spinach \$8.75

Pretzel Sticks *with House made Beer Cheese Sauce \$5.75*

Potato Pancakes *with Applesauce \$8.25*

Jagermeister **BBQ Wings**, 8 pieces \$12.50

Black Forest **Escargot** *Herb Butter \$11.95*

Coconut Shrimp, *Sweet Chili Riesling with Pineapple, 7 Pieces \$13.75*

Soups:

Potato Leek Cream \$6.75 **Lobster Bisque** \$7.25 **Soup Du Jour** *Market*

Salads:

Tossed Salad *with Tomato & Cucumber, House Dressing \$4.95*

Beet Salad, German Potato Salad or Cucumber Salad: \$6.25

Traditional Caesar Salad \$11.75

+ *Grilled Chicken*, add \$10.00 + *Smoked Salmon*, add \$10.00

+ *Grilled Shrimp*, add \$10.75 + *Grilled Salmon*, add \$15.00

Exotic Greens *with Sun-Dried Cherries, Caramelized Pecans, Goat Cheese,*

Drizzled Local Honey, White Balsamic Vinaigrette \$11.75

Lighter Fare:

Schnitzelburger with Lettuce, Tomato, Onion, Bacon & Swiss on a Kaiser Roll, French Fries
Pork or Chicken \$17.00 Veal \$19.00

Caprese Sandwich: Fresh **Mozzarella, Tomato, Roasted Sweet Peppers. Romaine**
with Vinaigrette on a Crispy Baguette \$13.95, with Prosciutto di Parma \$16.95

Norwegian **Smoked Salmon** Sandwich with Tomato, Red Onion, Lettuce
& Dill Mayonnaise on a Crispy Baguette \$17.25

Fish –n– Chips Black Forest \$19.75

Maultaschen with Caraway Jus: German Ravioli with **Veal & Spinach** \$18.50

Sausages:

Curry Wurst Black Forest with French Fries \$18.25

Pork Sausage Combination: (Regensburger, Bratwurst & Bauernwurst)
with Sauerkraut \$21.75

House made **Bratwurst** on Sauerkraut \$18.75

Entrees: with choice of two sides: Spatzle, Potato Dumpling,
Potato du Jour, Red Cabbage, Sauerkraut, Vegetable du Jour

Sole in Potato Crust, Mustard Sauce \$26.95

Black Forest **Salmon** in Dill Cream \$27.95

Chilean **Sea Bass** in Potato Crust, Lobster Sauce \$36.95

Grilled **Tuna** on Pineapple Sweet Chili \$27.95

Jersey Day Boat **Sea Scallops** Orange Ginger Reduction \$32.95

Combination **Fish & Seafood Medley: Shrimp, Scallops, Salmon, Lobster & Sole** \$32.25

Organic Free-Range **Chicken Schnitzel**, prepared as your choice of: \$25.95

Francaise: White Wine Lemon Butter Cream Sauce **Jager:** Wine Mushroom Cream Sauce

Plain: Breaded and Sauteed , no Sauce **Grilled:** Chicken Breast

Traditional **Wienerschnitzel** Black Forest, prepared as: **Veal:** \$29.95 **Pork:** \$26.95

Jagerschnitzel Black Forest,

Wild Mushroom Cream Sauce, prepared as: **Veal:** \$31.75 **Pork:** \$26.95

Gruyere with Prosciutto Cream Sauce, prepared as: **Veal:** \$25.75 **Pork:** \$24.50

Veal Noisette Black Forest, Three Sauces: Bernaise, Paprika & Borderlaise \$32.95

Traditional Beef Rouladen, Bacon, Pickle & Onion \$26.95

Marinated **Beef Sauerbraten** \$26.75

Roastbraten Black Forest Fried Onions Caraway Jus \$31.25

Roast Crisp **Pork Shank** Caraway Jus \$32.95

Roast Crisp **Duck Breast** Apples Cassis \$32.95

Beef Stroganoff Sherry & Crème Fraiche Mushroom Demi Glace \$27.95

*****All items subject to availability*** Thank you for your continued patronage!**