

# Appetizers & Side Orders

Spanish Garlic Prawns	9
<i>Prawns sauteed with fresh Garlic and our special homemade Seasoning</i>	
Scallops ala Christina	9
<i>Scallops baked with Lobster Butter topped with our special blend of Cheeses</i>	
Prawn Cocktail	9
<i>Served with Cocktail sauce</i>	
Prawns Tropaz	9
<i>Sauteed in a White Wine &amp; Pernod cream sauce with Mushrooms</i>	
Rib Bits	6
<i>Salt &amp; Pepper, BBQ, Hot or Teriyaki</i>	
Escargots	8
<i>Baked in our own Garlic herb butter under a Pastry Pillow</i>	
Olympic Crab Cakes	9
<i>No explanation necessary; served with Aioli sauce</i>	
Chicken Wings	8
<i>Your choice of Teriyaki, B.B.Q. or Hot sauce</i>	
Calamari	9
<i>With our own special Dipping sauce</i>	
Olive Tapenade	6
<i>Creamy Kalamata Olive Dip served with bread.</i>	
Mozzarella Cheese Sticks	6
	4
	4
<u>Sides:</u>	4
	4
	4
	4
	5

## Soups and Salad

Baked French Onion Soup	Baked with Swiss Cheese	6
Spicy Goulash Soup	A Medley of Meats and Potato	6
Famous Lentil Chowder	Our homemade recipe	6
Caesar Salad (starter size)	Made with our secret recipe	6
House Salad	With a Balsamic Vinegrette Dressing	6

# Continental Specialties

All Entrees include your choice of our Famous Lentil Chowder, Goulash Soup, Caesar Salad or House Salad with our own Balsamic Vinegrette Dressing plus a Vegetable and Red Cabbage. Also your choice of Garlic Mashed Potatoes or Bavarian Pan Fried Potatoes (except those items served with Spatzle) and Garlic Toast

<i>Alaskan Wild Salmon</i>	<i>Pan Seared with Pesto Sauce</i>	19
<i>Bavarian Mixed Grill Platter</i>		22
<i>A Smoked Pork Chop (Kasseler), Bratwurst, Schnitzel and Sauerkraut</i>		
<i>Vienna Schnitzel</i>		16
<i>Breaded cutlet plain with Cranberry Sauce and a wedge of Lemon</i>		
<i>Jaeger Schnitzel</i>		18
<i>Unbreaded cutlet sauteed with Black Forest Ham, fresh Mushrooms and Pickled Onions in a cream sauce served with Spatzle</i>		
<i>Schnitzel Cordon Blue</i>		18
<i>Breaded cutlet filled with Swiss Cheese and Black Forest Ham</i>		
<i>Schnitzel Oskar</i>		22
<i>Breaded cutlet topped with Asparagus, Crab meat and Sauce Bearnaise</i>		
<i>Schnitzel Champignon</i>		18
<i>Breaded cutlet topped with fresh Mushrooms and Sauce Bearnaise</i>		
<i>Schnitzel Neptune</i>		22
<i>Breaded cutlet topped with four Jumbo Prawns and drawn Butter</i>		
<i>Chicken Schnitzel</i>		18
<i>A breaded, boneless, skinless Chicken breast served with Sauce Bearnaise</i>		
<i>Beef Stroganoff</i>		17
<i>Slicers of Tenderloin prepared in a light cream sauce served with Spatzle (Limited Availability)</i>		
<i>Prawns Tropaz Dinner</i>		19
<i>Sauteed in White Wine and Pernod cream Sauce with Mushrooms served with Spatzle</i>		
<i>Caesar Salad Dinner</i>		12
<i>With Bay Shrimp or Chicken Breast (No Potato)</i>		18
<i>With a 10oz. Top Sirloin (No Potato)</i>		19
<i>Chicken Marinara</i>		18
<i>Boneless Chicken Breast baked with Cheese and Ham in a Marinara Sauce served with Spatzle</i>		
<i>Rouladen</i>		18
<i>Thinly sliced Beef Steak filled with Bacon, Onions and Dill Pickle served with Spatzle in a Burgundy Sauce</i>		

# From Our 1600 Degree Flame Broiler

We age our Beef in our own Coolers for 28 days and custom cut our Steaks on the Premises.  
 All Steaks served with your choice of Bavarian Pan Fried Potatoes, Garlic Mashed Potatoes or Fries plus a  
 Vegetable and Garlic toast. You also have a choice of our Famous Lentil Chowder, Goulash Soup,  
 Caesar Salad or House Salad with our own Balsamic Vinegrette Dressing

6 oz. Filet Mignon	For very small appetites	26	8 oz. Filet Mignon	29
10 oz. New York		24	14 oz. New York	29
16 oz. Ribeye	Yes One Pound!	26	Hawaiian BBQ Sauce	2

(Limited Availability)	<u>Slow Roasted Prime Rib</u>	(★Raw Weight)
*10 oz. Small Cut 19	*16 oz. Large Cut 24	*20 oz. Super Cut 29

100z. Top Sirloin Steak	19
Steak and Calamari Combo	A 100z. Top Sirloin and Calamari 24
Steak and 4 Giant Sea Scallops	A 100z. Top Sirloin 25
Steak and Lobster	39
A 10 oz. Sirloin and 5 oz. Lobster tail with drawn Butter	
Carpet Bag 14 oz.	29
New York Strip loin filled with Crab meat and topped with Sauce Bearnaise	
Filet Mignon " Oskar " Steak 6 oz.	29
Topped with Asparagus and Crab meat, laced with Sauce Bearnaise	
Steak and Giant Prawns 10 oz.	29
Top Sirloin and four Jumbo Prawns served with drawn Butter	
Brandy Peppercorn Steak 10 oz.	25
New York Strip loin cooked in our own fresh Green Madagascar Peppercorn Sauce	
Hawaiian Ribeye 16 oz.	27
Yes! One Pound basted with our special homemade Hawaiian B.B.Q. Sauce	
Cajun Top Sirloin 10 oz.	Blackened, Spicy and Hot (NY Add \$3) 22
Logger Top Sirloin 10 oz.	Topped with sauteed Onions and Mushrooms (NY Add \$3) 24
Teriyaki Top Sirloin 10 oz.	A Black Forest Favorite (NY Add \$3) 23
20 oz. T-Bone	Our advertising dollars at work; a forty nine dollar value! 29
100z. Ground Sirloin Steak	Smothered with Fresh Mushrooms! 16

<p>Rare: Partially raw, warm in the center                  Medium Rare: Fully cooked, pink all the way through, tender &amp; juicy                  Medium: Partially over cooked, pink in the center                  Medium Well: Over cooked, very slight pink in center, dried out with 24% loss of original weight                  Well Done: Completely over cooked, with most of the flavor, texture and weight destroyed</p>
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## Martini's

Black Forest Bellini (BFB)	Our signature drink, a Frozen peach Martini topped with Sangria	8
Classic Cosmopolitan	Stolichnaya, Cointreau and Cranberry juice	9
Sour Appletini	Stoli, Apple Pucker and Sweet & Sour mix	9
Raspberry Lemon Drop	Raspberry vodka, Triple Sec, fresh lemon and Sweet & Sour	9
Chambord Kamikaze	Chambord liquor, Triple Sec, Absolute vodka Sweet & Sour, Roses L.	9
007	Kettle One and Vermouth, Shaken not stirred with Dbl. Olives	10
Klondike Bar	Rumplemintz, Kahlua and Cream	9
Grapelicious	3 Olives Grape vodka, Sweet & Sour and a splash of 7up	9

## Specialty Drinks

Absolute Bloody Caesar	Absolute Citron vodka, Clamato juice, Spices and fresh Lime	8
Sandro's "Mojito"	Muddled lime and mint, Bacardi Light Rum and 7up	8
Cadillac Margarita	Patron, Triple Sec, Grand Marnier, Sweet & Sour and Lime juice	10
Killer Koolade	Stolichnaya, Midori, cranberry juice and a dash of Amaretto	9
Blueberry Bomb	Blueberry Stoli and Red Bull	8
Lynchberg Lemonade	Jack Daniels, Triple Sec, Sweet & Sour and a splash of 7up	9
Top Shelf Black Opal	Stoli, Bacardi, Tanqueray, Triple Sec, Chambord, Sweet & Sour splash of 7up	10

## Draft Beers

Becks	4
Stella Artois	4
Widmer Hefeweizen	4
Mac & Jack's	4
Bud light	3

*My culinary art is wasted on  
those who salt before they've tasted*

*Jack D. [Signature]*  
Founder,

# Black Forest Desserts

Homemade Apple Strudel	6
<i>With Vanilla Ice Cream</i>	8
Creme Brulee	6
Bread Pudding <i>With caramel sauce</i>	6
Black Forest Cake	6
Mud Pie <i>Mocha ice cream</i>	6
Bailey's Chocolate Mousse	5
New York Cheese Cake	6

# Special After Dinner Drinks

All \$ 6 each

Black Forest House Coffee	Wh. Creme de Cacao, Frangelico + Bailey's
Monte Cristo	Kahlua and Grand Marnier
Irish Coffee	Bushmills Irish Whiskey
Spanish Coffee	Kahlua and Brandy
Coffee Nudge	Dk Creme de Cacao, Kahlua and Brandy
Bailey's Coffee	Bailey's Irish Creme
B-52 Coffee	Kahlua, Bailey's and Grand Marnier

## Ports & Special Dessert Wine

Fonseca Late Bottled Vintage Port, Portugal	7
Chenin Blanc, Late Harvest, 375ml, Wa.	50

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Chambord Kamikaze	Chambord liquor, Triple Sec, Absolute vodka Sweet & Sour, Roses L.	9
007	Kettle One and Vermouth, Shaken not stirred with Dbl. Olives	10
Grapelicious	3 Olives Grape vodka, Sweet & Sour and a splash of Sierra mist	9

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Sandro's "Mojito"	Muddled lime and mint, Bacardi Light Rum and Sierra mist	9
Cadillac Margarita	Patron, Triple Sec, Grand Marnier, Sweet & Sour and Lime juice	10
Lynchberg Lemonade	Jack Daniels, Triple Sec, Sweet & Sour and a splash of Sierra mist	9
Top Shelf Black Opal	Stoli, Bacardi, Tanqueray, Triple Sec, Chambord, Sweet & Sour splash of Sierra mist	10

<u>Draft Beers</u>	Becks, Stella Artois, Widmer Hefeweizen, Mac & Jacks	4
	Bud light	3

## Bottles

Budweiser	3	Heineken	4	Mike's Hard Lemonade	4
Coors Light	3	Guinness	4.25	Sierra Nevada Pale Ale	4
Michelob Light	3	Alaskan Amber	4	Black Butte Porter	4
MGD	3	Corona	4	Fat Tire Amber	4
Bud Light Lime	3	Blue Moon	4	Long Hammer IPA	4

## Daily Drink Specials

Monday's	Mojito's	6
Tuesday's	Cosmopolitan's	6
Wednesday's	White Russian's	4
Thursday's	Lime Margarita's	4
Friday's	Apfel Schnapps shot	4
Saturday's	BF Bellini's	6
Sunday's	Bloody Mary's	6

## Non Alcoholic

Perrier, natural or lemon	3
Thomas Kemper Root Beer	2.75
Haake Beck	4
Red Bull, Reg. or sugar free	3
Pepsi, diet pepsi, dr. Pepper,	2.75
sierra mist, Iced tea, lemonade	

2009 Bar Menu

			<u>H.H.</u>
Spanish Garlic Prawns			9 6
	<i>Prawns sauteed with fresh Garlic and our special homemade seasoning</i>		
Scallops ala Christina			9 6
	<i>Scallops baked with Lobster Butter topped with our special blend of Cheeses</i>		
Prawn Cocktail			9 6
	<i>Served with Cocktail sauce</i>		
Rib Bits			8 5
	<i>Salt &amp; Pepper, Hot, BBQ or Teriyaki</i>		
Escargots			8 5
	<i>Baked in our own Garlic Herb Butter under a Pastry Pillow</i>		
Olympic Crab Cakes			9 6
	<i>No explanation necessary, served with Aioli sauce</i>		
Chicken Wings			8 5
	<i>Your choice of Teriyaki, B.B.Q. or Hot sauce</i>		
Calamari			9 6
	<i>With our own special dipping sauce</i>		
Olive Tapenade			6 4
	<i>Creamy Kalamata Olive Dip served with bread</i>		
Chicken strips	<i>With ranch dressing and fries</i>		7 5
Cheese Sticks			7 5
House Salad	<i>With a Balsamic Vinegrette</i>		6 4
Baked French onion Soup	<i>Baked with Swiss cheese</i>		6 4
Spicy Goulash Soup	<i>A Medley of Meats and Potato</i>		6 4
Famous Lentil Chowder	<i>Our homemade recipe</i>		6 4
Caesar Salad (starter size)	<i>Made with our secret recipe</i>		6 4
Schnitzel Burger	<i>Lettuce, tomato and mayo, served with fries</i>		7 5
Schnitzel Champignon			12 9
	<i>One breaded cutlet topped with fresh mushrooms and sauce Bearnaise</i>		
Soup & Caesar	<i>Lentil or Goulash Soup &amp; Caesar Salad (French Onion Soup Add \$2)</i>		9 6
Bratwurst (2) and Sauerkraut	<i>Served with Pan fried potatoes</i>		9 6
Prime Rib Dip	<i>Served with Au Jus and Fries (Limited Availability)</i>		12 9

10oz. Top Sirloin Bar Steak	<i>served with choice of potato and garlic toast</i>	10★	15 Reg.
Steak Burger	<i>8oz. Ground Sirloin steak with lettuce, tomato and mayo (Fries Add\$2)</i>	5★	8 Reg.

★ With Beverage Purchase