

Appetizers & Side Orders

Spanish Garlic Prawns	8.95	
<i>Prawns sauteed with fresh Garlic and our special homemade Seasoning</i>		
Scallops ala Christina	8.95	
<i>Scallops baked with Lobster Butter topped with our special blend of Cheeses</i>		
Prawn Cocktail	8.95	
<i>Served with Cocktail sauce</i>		
Prawns Tropaz	8.95	
<i>Sauteed in a White Wine & Pernod cream sauce with Mushrooms</i>		
Rib Bits	5.95	
<i>Salt & Pepper, BBQ, Hot or Teriyaki</i>		
Escargots	7.95	
<i>Baked in our own Garlic herb butter under a Pastry Pillow</i>		
Olympic Crab Cakes	8.95	
<i>No explanation necessary; served with Aioli sauce</i>		
Chicken Wings	7.95	
<i>Your choice of Teriyaki, B.B.Q. or Hot sauce</i>		
Calamari	8.95	
<i>With our own special Dipping sauce</i>		
Olive Tapenade	5.95	
<i>Creamy Kalamata Olive Dip served with bread.</i>		
Mozzarella Cheese Sticks	5.95	
	<i>Fresh Vegetable of the Day</i>	3.95
	<i>Spatzle - Homemade type of noodle</i>	3.95
<u>Sides:</u>	<i>Red Cabbage</i>	3.95
	<i>Sauteed Fresh Mushrooms</i>	3.95
	<i>Sauce Bearnaise</i>	3.95
	<i>Oskarize or Loggerize a Entree</i>	4.95

Soups and Salad

Baked French Onion Soup	<i>Baked with Swiss Cheese</i>	5.95
Spicy Goulash Soup	<i>A Medley of Meats and Potato</i>	5.95
Famous Lentil Chowder	<i>Our homemade recipe</i>	5.95
Caesar Salad (starter size)	<i>Made with our secret recipe</i>	5.95
House Salad	<i>With a Balsamic Vinegrette Dressing</i>	5.95

Continental Specialties

All Entrees except Salads and Burgers include your choice of our Famous Lentil Soup, Goulash Soup, Caesar Salad or House Salad with our own Balsamic Vinagrette 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

Alaskan Wild Salmon	Pan Seared with Pesto Sauce	18.95
Bavarian Mixed Grill Platter		21.95
A Smoked Pork Chop (Kasseler), Bratwurst, Schnitzel and Sauerkraut		
Vienna Schnitzel		15.95
Breaded Cutlet plain with Cranberry Sauce and a wedge of Lemon		
Schnitzel Cordon Blue		16.95
Breaded Cutlet filled with Swiss Cheese and Black Forest Ham		
Schnitzel Oskar		21.95
Breaded Cutlet topped with Asparagus, Crab meat and Sauce Bearnaise		
Schnitzel Champignon		16.95
Breaded Cutlet topped with fresh Mushrooms and Sauce Bearnaise		
Schnitzel Neptune		17.95
Breaded Cutlet topped with Bay Shrimp and Sauce Bearnaise		
Jaeger Schnitzel		17.95
Unbreaded Cutlet sauteed with Ham, Mushrooms, pickled Onions in a Cream Sauce with Spatzle		
Rouladen		17.95
Thinly sliced Beef Steak filled with Bacon, Onions and Dill Pickle served with Spatzle in a Burgundy Sauce		
Seafood Linguine Marinara	Giant Prawns, Scallops and Bay Shrimp (No Potato)	19.95
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Caesar Salad Dinner		11.95
With Bay Shrimp or Chicken Breast (No Potato)		17.95
With a 10oz. Top Sirloin (No Potato)		18.95
House Salad and Salmon Steak	With Balsamic Vinegarette	18.95

Jack's Steak Burger	<u>All burgers are half pound ground steak</u>	12.95
Home ground steak, mayo, lettuce, pickles, tomato, onion, bacon, mushrooms and cheddar cheese with fries		
Mushroom Monster Steak Burger		10.95
Open faced home ground steak, mayo, lettuce, tomato loaded with Twin Sisters fresh Mushrooms and fries		
Regular Steak Burger	Home ground steak, mayo, lettuce, pickles, tomato and fries (add cheese \$1.00)	9.95

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

John D. P.
Founder,

Sorry, NO Substitutions - 18% Gratuity added to parties of 8 or more. Plus applicable taxes

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, Fries or baked potato plus a Vegetable and Garlic toast. You also have a choice of our Famous Lentil Soup, Goulash Soup, Caesar Salad or House Salad with our own Balsamic Vinagrette Dressing

10 oz. Top Sirloin Steak	19.95
6 oz. Filet Mignon For very small appetites	25.95
8 oz. Filet Mignon	27.95
Filet Mignon " Oskar " Steak 6 oz. Topped with Asparagus and Crab meat, laced with Sauce Bearnaise	28.95
10 oz. New York	23.95
14 oz. New York	27.95
Carpet Bag 14 oz. New York Strip loin filled with Crab meat and topped with Sauce Bearnaise	28.95
Steak and Giant Prawns 10 oz. New York and four Jumbo Prawns served with drawn Butter	28.95
Brandy Peppercorn Steak 10 oz. New York Strip loin cooked in our own fresh Green Madagascar Peppercorn Sauce	24.95
Cajun New York 10 oz. Blackened, Spicy and Hot	24.95
Logger New York 10 oz. Topped with sauteed Onions and Mushrooms	24.95
Teriyaki New York 10 oz. A Black Forest Favorite	24.95
Steak and Lobster A 10 oz. New York Striploin and 5 oz. Lobster tail with drawn Butter	44.95
16 oz. Ribeye Yes One Pound!	25.95
Hawaiian Ribeye 16 oz. Yes! One Pound basted with our special homemade Hawaiian B.B.Q. Sauce	26.95
20 oz. T-Bone Our advertising dollars at work; a forty nine dollar value!	28.95
10 oz. Ground Sirloin Steak Smothered with Fresh Mushrooms and onions!	15.95

(Limited Availability)

Slow Roasted Prime Rib

(★ Raw Weight)

★ 10 oz. Small Cut 18.95

★ 16 oz. Large Cut 23.95

★ 20 oz. Super Cut 28.95

Rare: Partially raw, warm in the center

Medium Rare: Fully cooked, pink all the way through, tender & 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

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

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Jack D. M.
Founder,

Black Forest Desserts

Homemade Apple Strudel	6
With Vanilla Ice Cream	8
Creme Brulee	6
Bread Pudding With caramel sauce	6
Black Forest Cake	6
Mud Pie Mocha ice cream	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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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
Grapelicious	3 Olives Grape vodka, Sweet & Sour and a splash of Sierra mist	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 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

Draft Beers

Mac & Jacks IPA, 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 peps, dr. Pepper,	2.75
sierra mist, Iced tea, lemonade	

Happy Hour 4-6

Black Forest Bar Menu

Happy Hour 4-6

			<u>H.H.</u>
Spanish Garlic Prawns			8.95 6.95
	<i>Prawns sauteed with fresh Garlic and our special homemade seasoning</i>		
Scallops ala Christina			8.95 6.95
	<i>Scallops baked with Lobster Butter topped with our special blend of Cheeses</i>		
Prawn Cocktail			8.95 6.95
	<i>Served with Cocktail sauce</i>		
Rib Bits			7.95 5.95
	<i>Salt & Pepper, Hot, BBQ or Teriyaki</i>		
Escargots			7.95 5.95
	<i>Baked in our own Garlic Herb Butter under a Pastry Pillow</i>		
Olympic Crab Cakes			8.95 6.95
	<i>No explanation necessary, served with Aioli sauce</i>		
Chicken Wings			7.95 5.95
	<i>Your choice of Teriyaki, B.B.Q. or Hot sauce</i>		
Calamari			8.95 6.95
	<i>With our own special dipping sauce</i>		
Olive Tapenade			5.95 3.95
	<i>Creamy Kalamata Olive Dip served with bread</i>		
Chicken strips	<i>With ranch dressing and fries</i>		6.95 4.95
Cheese Sticks	<i>Mozzarella</i>		6.95 4.95
House Salad	<i>With a Balsamic Vinaigrette</i>		5.95 3.95
Baked French onion Soup	<i>Baked with Swiss cheese</i>		5.95 3.95
Spicy Goulash Soup	<i>A Medley of Meats and Potato</i>		5.95 3.95
Famous Lentil Chowder	<i>Our homemade recipe</i>		5.95 3.95
Caesar Salad (starter size)	<i>Made with our secret recipe</i>		5.95 3.95
Schnitzel Burger	<i>Lettuce, tomato and mayo, served with fries</i>		6.95 4.95
Schnitzel Champignon			12.95 9.95
	<i>One breaded cutlet topped with fresh mushrooms and sauce Bearnaise</i>		
Soup & Caesar	<i>Lentil or Goulash Soup & Caesar Salad (French Onion Soup Add \$2)</i>		8.95 5.95
Bratwurst (2) and Sauerkraut	<i>Served with Pan fried potatoes</i>		8.95 6.95
Prime Rib Dip	<i>Served with Au Jus and Fries (Limited Availability)</i>		11.95 8.95

10oz. Top Sirloin Bar Steak	<i>served with choice of potato and garlic toast</i>	10.95 ★ 15.95 Reg.
Steak Burger	<i>8oz. Ground Sirloin steak with lettuce, tomato and mayo (Fries Add \$2)</i>	5.95 ★ 9.95 Reg.
★ With Beverage Purchase		

Passport Cards and Any \$10.00 Gift Cert/Coupons are not valid with the Bar Menu

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