



SPECIAL MENU

9/17-20 & 9/24-27

STARTERS

KARTOFFELKUCHEN \$15

Crispy fried potato cakes served with apple butter and chive sour cream.

OBATZDA \$16

Traditional Bavarian soft cheese dip, served with radish, onion, and house made pumpernickel rolls.

SAUERKRAUTSUPPE \$6 CUP/\$8 BOWL

German sauerkraut soup made with caramelized onion, sauerkraut, bacon and caraway.

ENTRÉES

CURRYWURST \$12 HALF/\$20 FULL

Crispy beef tallow french fries, topped with thinly sliced hand cranked Bratwurst, tossed in curry sauce.

SAUSAGE PLATTER \$26 (FEEDS 2-4)

Hand cranked Jagerwurst, Käsekrainer, Bratwurst, and Landjager. Served with Gus's perfect pretzel, beer cheese, bier mustard, and roktohl.

SPÄTZLE \$14 HALF/\$26 FULL

German dumplings sauteed in brown butter with tomato, red onion, house made sausage. Topped with gruyere, fontina, gouda and chive.

LODGE FAVORITES

GUS' PERFECT PRETZEL \$13

Made from scratch soft pretzel using Shepherd's Grain flour, which promotes and supports American regenerative farming. Topped with sea salt flakes, and served with beer cheese.

HUNTER'S SCHNITZEL \$26

Crispy battered pork loin, topped with cremini mushroom demi-glace. Served with mashed potatoes and sauteed shaved Brussels sprouts.

