

The Sherman

Circa 1852 Restaurant

STARTERS

WARM BAVARIAN-STYLE PRETZELS	6
Bier + horseradish + Dijon mustard	
ADD BAVARIAN BIER CHEESE TO PRETZELS	3
Whipped cheeses + sweet cream + herbs	
GINGER SHRIMP SKEWERS	10
Two skewers of four shrimp each + fried rice + Asian Ginger Sauce	
BACON SAUERKRAUT BALLS	7
Sherman Thousand Island dressing	
STEAK CROSTINI	12
Four crostini + sirloin cooked to order + kale & pomegranate vinaigrette + horsey sauce	
BAKED BRIE AND FIG	10
Fillo pastry dough + brie + fig compote	
SALMON SPREAD	11
Blackened salmon + cream cheese & herbs + toast points + carrots + cucumber chips	

SOUPS

BAVARIAN ONION SOUP	6
TAGESSUPPE	5
Chef's daily creation	

SALADS*

DINNER SALAD	5
Heritage mixed greens + tomatoes + cucumber + house bacon bits	
APPLE AND GOAT CHEESE SALAD	7/13
Heritage mixed greens + herb goat cheese + Granny Smith apples + dried cranberries + apple vinegar	
INDIANA FALL SALAD	7/13
Heritage mixed greens + feta cheese + candied walnuts + pomegranate vinaigrette	
BOEHRINGER WEDGE	8
Bacon + tomatoes + red onion + cucumber + sunflower seeds + Boehringer ranch dressing	
CAESAR	7/13
Chopped romaine + shaved parmesan + Sherman Caesar dressing + house crouton	

***Add grilled chicken breast, salmon or steak filet to any salad 4/6/8**

Andrew Catt — Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

GERMAN AMERICAN BISTRO

BEST WURST PLATTER EVER	14
German sausage trio + house sauerkraut + mashed potatoes + three mustards	
SAUERBRATEN	19
Ultra-tender German-styled roast + red wine sauce marinade + mashed potatoes + red cabbage	
SCHNITZEL WIENER ART	14
Pork cutlet + panko bread crumbs + bratkartoffeln	
HILDE'S STROGANOFF	18
Tender beef + wild mushrooms + onions + fettuccine + creamy sherry demi-glace	
FALSCHER HASE (GERMAN MEATLOAF)	15
Ground chuck + sour cream + Dijon mustard + mushroom cream sauce + mashed potatoes + Brussel sprouts	
ROASTED HERB PORK TENDERLOIN	17
Spice-crust + Balsamic reduction + Brussel sprouts + baked apples	
MARYLAND CRAB CAKES WITH APPLE AND GOAT CHEESE SALAD	20
Fresh crab + Granny Green apples + herb goat cheese + pomegranate vinaigrette	
FRESH FISH CATCH	MP
Chef's choice sides	
DUNKEL SALMON	22
Blackened Faroe Island salmon + port wine sauce + Brussel sprouts + chestnut mashed potatoes	
FRIED CATFISH	14
Cole slaw + French fries	
ROASTED CHICKEN GNOCCHI	14
Vegetable + bacon + herbs + rich chicken veloute	
KASE SPÄTZLE (GERMAN NOODLE-DUMPLING WITH CHEESE)	12
Four-cheese blend + frizzled onions (add double hardwood smoked bacon for \$5)	

THE CHOP HOUSE

Steaks Served with Sherman Fried Green Tomatoes, Rolls and Choice of a Side

NEW YORK STRIP 12 OZ _____ 28	⋮	THE GENERAL'S RIBEYE 14 OZ _____ 34
FILET MIGNON 6 OZ _____ 33		BRAUMEISTER TOP SIRLOIN STEAK 8 OZ _____ 20
MUNICH BURGER _____ 12		
Ground beef + ground pork + Emmentaler cheese + sweet gherkins + mayo + pretzel bun		
STEAK TOPPINGS		
Bleu Cheese Crust _____ 3		Maitre D' Hotel Butter _____ 2
Horseradish Mustard Demi-Glace _____ 3		Horseradish and Chive Butter _____ 2

SIDES A LA CARTE

MUSHROOMS _____ 7	SAUERKRAUT _____ 3	YUKON MASHED POTATOES _____ 4
MUSHROOM RISOTTO _____ 5	BROCCOLINI _____ 5	AU GRATIN POTATOES _____ 6
CREAMED SPINACH _____ 5	BRUSSEL SPROUTS _____ 6	BRATKARTOFFELN POTATOES _____ 4