

# The Sherman

## *Circa 1852 Restaurant*

### STARTERS

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<b>PROSCIUTTO &amp; CANTALOUPE</b>	8
Thinly sliced, dry cured ham + sweet cantaloupe	
<b>WARM BAVARIAN-STYLE PRETZELS</b>	6
Bier + horseradish + Dijon mustard	
<b>ADD BAVARIAN BIER CHEESE TO PRETZELS</b>	3
Whipped cheeses + sweet cream + herbs	
<b>GINGER SHRIMP SKEWERS</b>	10
Two skewers of four shrimp each + fried rice + Asian Ginger Sauce	
<b>BACON SAUERKRAUT BALLS</b>	7
Sherman Thousand Island dressing	
<b>STEAK CROSTINI</b>	12
Four crostini + sirloin cooked to order + kale & pomegranate vinaigrette + horsey sauce	
<b>BAKED BRIE AND FIG</b>	10
Baked brie + fig compote + French baguette toast points	

### SOUPS

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<b>BAVARIAN ONION SOUP</b>	6
<b>TAGESSUPPE</b>	5
Chef's daily creation	

### SALADS\*

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<b>DINNER SALAD</b>	5
Heritage mixed greens + tomatoes + cucumber + bacon bits	
<b>BOEHRINGER WEDGE</b>	8
Bacon + iceberg lettuce + sunflower seeds + tomatoes + cucumber + Boehringer ranch	
<b>APPLE AND GOAT CHEESE</b>	7/13
Heritage mixed greens + herb goat cheese + Granny Smith apples + dried cranberries + apple vinaigrette	
<b>SHERMAN STEAK</b>	14
Grilled filet mignon + heritage greens + blue cheese + frizzled onions + cherry tomatoes + pomegranate vinaigrette	
<b>DUNKEL SALMON</b>	12
Blackened salmon + heritage greens + feta cheese + mandarin orange + strawberries + apple vinaigrette	
<b>GRILLED CHICKEN</b>	10
Chicken breast strips + heritage greens + bacon + blueberries + tomatoes + herb vinaigrette	
<b>CHOPPED CAESAR</b>	7/13
Romaine + shaved parmesan + Sherman Caesar + house croutons	

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

# THE CHOP HOUSE

Steaks Served with Rolls and Choice of a Side

<b>NEW YORK STRIP 12 OZ</b> _____ <b>28</b>	<b>THE GENERAL'S RIBEYE 14 OZ</b> _____ <b>34</b>
<b>FILET MIGNON 6 OZ</b> _____ <b>33</b>	<b>BRAUMEISTER TOP SIRLOIN STEAK 8 OZ</b> _____ <b>18</b>
<b>GRASS-FED BEEF FEATURE</b> _____ <b>MP</b>	

## STEAK TOPPINGS

<b>Bleu Cheese Crust</b> _____ <b>3</b>	<b>Maitre D' Hotel Butter</b> _____ <b>2</b>
<b>Horseradish Mustard Demi-Glace</b> _____ <b>3</b>	<b>Horseradish and Chive Butter</b> _____ <b>2</b>

## SIDES

<b>Mushrooms</b>	<b>Sauerkraut</b>	<b>Yukon Mashed Potatoes</b>
<b>Mushroom Risotto</b>	<b>Broccolini</b>	<b>Au Gratin Potatoes</b>
<b>Baked Apples</b>	<b>Brussel Sprouts</b>	<b>Bratkartoffeln</b>

## GERMAN AMERICAN BISTRO

<b>BEST WURST PLATTER EVER</b> _____ <b>14</b>
German sausage trio + house sauerkraut + Yukon mashed potatoes + three mustards
<b>SAUERBRATEN</b> _____ <b>19</b>
Ultra-tender German-styled roast + red wine sauce marinade + Yukon mashed potatoes + red cabbage
<b>SCHNITZEL WIENER ART</b> _____ <b>14</b>
Thin cut pork loin pan-fried crispy + bratkartoffeln
<b>HILDE'S STROGANOFF</b> _____ <b>18</b>
Tender beef + wild mushrooms + onions + fettuccine + creamy sherry demi-glace
<b>FALSCHER HASE (GERMAN MEATLOAF)</b> _____ <b>15</b>
Ground chuck + sour cream + Dijon mustard + mushroom cream sauce + Yukon mashed potatoes + Brussel sprouts
<b>ROASTED HERB PORK TENDERLOIN</b> _____ <b>17</b>
Spice-crust + Balsamic reduction + Brussel sprouts + baked apples
<b>MARYLAND CRAB CAKES WITH APPLE AND GOAT CHEESE SALAD</b> _____ <b>20</b>
Fresh crab + Granny Green apples + herb goat cheese + pomegranate vinaigrette
<b>FRESH FISH CATCH</b> _____ <b>MP</b>
Chef's choice sides
<b>DUNKEL SALMON</b> _____ <b>22</b>
Blackened Faroe Island salmon + port wine sauce + Brussel sprouts + Yukon mashed potatoes
<b>FRIED OR GRILLED CAJUN CATFISH</b> _____ <b>14</b>
Cole slaw + French fries
<b>CHICKEN MARSALA</b> _____ <b>16</b>
Pan-seared chicken breast + mushrooms + creamy marsala wine + asparagus + Yukon masked potatoes
<b>ROASTED CHICKEN GNOCCHI</b> _____ <b>12</b>
Vegetable + bacon + herbs + rich chicken véloute