

## ENTRÉES

*ALL ENTRÉES SERVED WITH ROLLS, BUTTER AND HOUSE SALAD.*

**PAPRIKA CHICKEN**, TWO GRILLED **PAPRIKA CHICKEN** BREASTS TOPPED WITH A SOUR CREAM DILL SAUCE SERVED WITH MASHED POTATOES AND VEGETABLE. 16

**BACON AND PEPPER JACK PENNE**, WITH ROASTED RED PEPPERS AND SHAVED BRUSSEL SPROUTS. 14  
ADD CHICKEN 3; ADD SHRIMP 4

**JAEGER LOIN** BEEF TENDERLOIN MEDALLIONS LIGHTLY BREADED, GRILLED AND FINISHED WITH JAEGER SAUCE (RED WINE, BACON AND MUSHROOM) SERVED WITH MASHED POTATOES AND VEGETABLE. 23

PRETZEL CRUSTED **ATLANTIC SALMON** TOPPED WITH AN HERBED **DIJON AIOLI** SERVED WITH WILD RICE AND VEGETABLE. 20

6-OZ. **FILET OF BEEF** CHARBROILED TO YOUR SPECIFICATION WITH MASHED POTATOES AND VEGETABLE. 25

**SURF AND TURF**, A CHARBROILED 6OZ. FILET OF BEEF WITH THREE JUMBO SHRIMP TOPPED WITH A ROASTED GARLIC TOMATO CREAM, SERVED WITH MASHED POTATOES AND VEGETABLE. 28

LIGHTLY BREADED GRILLED **PORK LOIN CHOPS** TOPPED WITH CARAMELIZED ONIONS, GRANNY SMITH APPLES AND GOAT CHEESE, SERVED WITH WILD RICE AND VEGETABLE. 17

*ADD TO YOUR FILET: **BRANDIED MUSHROOMS AND ONIONS; HERBED BLUE CHEESE AND REDUCED BALSAMIC.** 2*

## HAUS SPEZIALITÄT

*ALL PLATES SERVED WITH ROLLS, BUTTER AND HOUSE SALAD.*

PORK **SCHNITZEL** ATOP GERMAN POTATO SALAD AND RED CABBAGE WITH YOUR CHOICE OF DILL CRÈME SAUCE OR JAEGER (RED WINE, BACON AND MUSHROOM) SAUCE. 14

SHAVED **SAUERBRATEN** OF BEEF WITH A SPICED RED WINE SAUCE ACCOMPANIED BY GERMAN POTATO SALAD AND RED CABBAGE. 14

GERMAN SAMPLER PLATE OF **SAUERBRATEN**, **SCHNITZEL** AND **KNACKWURST** SERVED WITH RED CABBAGE AND POTATO PANCAKE. 16

**PORTABELLA MUSHROOM** STUFFED WITH CREAMED SPINACH, ARTICHOKES AND FINISHED WITH SWISS CHEESE SERVED WITH WILD RICE AND VEGETABLE. 13

**VINTAGE HOUSE-MADE SPATZLE** WITH SAUSAGE, MUSHROOMS, ONIONS, ROASTED RED PEPPERS, AND SPINACH TOSSED IN A BLUE CHEESE CREAM SAUCE. 16

## DESSERTS

*(LUNCH AND DINNER)*

ALL OF OUR **DESSERTS** ARE PREPARED FRESH DAILY IN OUR KITCHEN BY OUR PASTRY CHEF. YOUR SERVER WILL TELL YOU ABOUT ADDITIONAL DESSERT SELECTIONS FOR TODAY.

BLACK FOREST CAKE - 5

GERMAN CHOCOLATE PIE - 5

APPLE STRUDEL - 5

ROOT BEER FLOAT - 5

## KIDS' MEALS

*(LUNCH AND DINNER; FOR CHILDREN 12 AND UNDER)*

*SERVED WITH DRINK AND CHOICE OF SIDE: FRENCH FRIES, FRUIT, APPLESAUCE OR POTATO PANCAKE.*

FOUR CHEESE PIZZA - 5

GRILLED CHEESE - 5

CHICKEN TENDERS - 5

Revised 3-12-14

# VINTAGE RESTAURANT

at

## STONE HILL

WINERY®



## TAKE-OUT MENU

**LUNCH SERVED**  
11 A.M. - 4:30 P.M.

**DINNER SERVED**  
SUN. - THURS. 5 P.M. - 8:30 P.M.  
FRI. & SAT. 5 P.M. - 9 P.M.

1110 STONE HILL HIGHWAY • HERMANN, MO 65041  
WINERY - 573-486-2221 • RESTAURANT - 573-486-3479  
www.stonehillwinery.com

## LUNCH MENU

### SOUPS AND SALADS

**SOUP OF THE DAY** - PLEASE ASK YOUR SERVER ABOUT OUR CHANGING DAILY SELECTION. CUP 3; BOWL 4

**FRENCH ONION** SOUP WITH CROUTON AND MELTED SWISS CHEESES. CROCK 5

**GARDEN SALAD** OF MIXED GREENS, CUCUMBER, RED ONION, TOMATO, CROUTONS AND SHREDDED SWISS CHEESE, WITH CHOICE OF DRESSING. 4

**HOUSE SALAD** OF MIXED GREENS, SALAMI, RED ONION, TOMATO, CUCUMBER, CROUTONS, GRATED PARMESAN AND SWISS CHEESE, TOSSED IN A CIDER VINAIGRETTE. 6

**CHEF SALAD** OF MIXED GREENS, RED ONION, TOMATO, CUCUMBER, CROUTONS, HARD-BOILED EGG, SALAMI, HAM, TURKEY, AND SHREDDED SWISS CHEESE, WITH CHOICE OF DRESSING. 8

TRADITIONAL **CAESAR** WITH CROUTONS AND PARMESAN CHEESE. 6

**SPINACH SALAD** WITH RED ONION, HARD-BOILED EGG, PARMESAN CHEESE AND A HOT BACON VINAIGRETTE. 6

**LIGHT LUNCH** - GARDEN SALAD AND FRENCH ONION SOUP. 8 OR **GARDEN SALAD** AND SOUP OF THE DAY. 6

*SERVED WITH CHOICE OF HOUSE-MADE DRESSING: CIDER VINAIGRETTE, RANCH, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, HONEY MUSTARD OR BLUE CHEESE.*

*ADD CHICKEN 3, ADD SHRIMP 4*

### SMALL PLATES

**BARVARIAN PRETZEL STICKS** WITH A PEPPER JACK CHEESE SAUCE. 7

FLASH FRIED **ARTICHOKE HEARTS** SERVED WITH AN HERBED DIJON CREAM. 6

**GERMAN MEAT AND CHEESE TRAY** WITH ASSORTED GERMAN MEATS AND SAUSAGES, ARTISAN CHEESES, AND CRACKERS. SERVES TWO 9, SERVES FOUR 15

**GRILLED SAUSAGE SAMPLER** WITH A LOCALLY PRODUCED BRATWURST AND KNOCKWURST, SERVED WITH SAUERKRAUT, HOUSEMADE PICKLES, AND WHOLE GRAIN MUSTARD. 10

LIGHTLY BATTERED AND FRIED DILL **PICKLES** WITH BUTTERMILK HERB DIPPING SAUCE. 6

### HAUS SPEZIALITÄT

PORK **SCHNITZEL** ATOP GERMAN POTATO SALAD AND RED CABBAGE WITH YOUR CHOICE OF DILL CRÈME SAUCE OR JAEGER (RED WINE, BACON AND MUSHROOM) SAUCE. 12

**VINTAGE HOUSE-MADE SPATZLE** WITH SAUSAGE, MUSHROOMS, ONIONS, ROASTED RED PEPPERS, AND SPINACH TOSSED IN A BLUE CHEESE CREAM SAUCE. 10

SHAVED **SAUERBRATEN** OF BEEF WITH A SPICED RED WINE SAUCE ACCOMPANIED BY GERMAN POTATO SALAD AND RED CABBAGE. 12

GERMAN SAMPLER PLATE OF **SAUERBRATEN**, **SCHNITZEL** AND **KNACKWURST** SERVED WITH RED CABBAGE AND POTATO PANCAKE. 14

**PORTABELLA MUSHROOM** STUFFED WITH CREAMED SPINACH, ARTICHOKES AND FINISHED WITH SWISS CHEESE SERVED WITH WILD RICE. 9

CAJUN **CATFISH FILET** ACCOMPANIED BY AN HERBED DIJON AIOLI SERVED WITH WILD RICE AND RED CABBAGE. 11

**JAEGER SPECIAL**, AN OPEN FACED HALF POUND HAMBURGER SERVED ON MARBLE RYE, THEN TOPPED WITH MASHED POTATOES, JAEGER SAUCE, AND FRENCH FRIED ONIONS, SERVED WITH SEASONAL VEGETABLE. 11

HOUSE-MADE **QUICHE** OF THE DAY SERVED WITH FRESH FRUIT. 8

SPLIT PLATE 2; SUBSTITUTIONS 1

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## SANDWICHES

*ALL SANDWICHES ARE SERVED WITH A CHOICE OF SIDE: FRENCH FRIES, RED CABBAGE, GERMAN POTATO SALAD, SAUERKRAUT, FRESH FRUIT OR POTATO PANCAKE.*

CLASSIC **REUBEN** WITH CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING ON GRILLED MARBLE RYE. 9

**CRIOSSANT CLUB** WITH BLACK FOREST HAM, SMOKED TURKEY, BACON, LETTUCE, TOMATO, SWISS CHEESE AND MAYONNAISE. 9

**TURKEY REUBEN WRAP**, SWISS CHEESE, 1000 ISLAND, RED CABBAGE, AND SMOKED TURKEY IN A WHOLE WHEAT TORTILLA. 8

**SAUERBRATEN SANDWICH** WITH CARAMELIZED ONIONS, MIENSTER CHEESE AND HORSERADISH SAUCE ON GRILLED RYE. 9

**WALDORF CHICKEN SALAD** WITH CREAMY APPLE, GRAPE AND WALNUT COLE SLAW SERVED ON SWEET HAWAIIAN BREAD. 8

**VINTAGE BURGER**, A SEASONED BLEND OF FRESHLY GROUND BEEF AND PORK, SERVED ON A PRETZEL BUN WITH HOUSEMADE PICKLES, CARAMELIZED ONION, LETTUCE AND DIJON MAYONNAISE. 8

**CHICKPEA SALAD** SANDWICH WITH TOASTED PECANS AND CRANBERRIES SERVED ON A SWEET HAWAIIAN BREAD. 7

THINLY SLICED **ROASTED PORK LOIN** SERVED ON A PRETZEL ROLL WITH MAPLE CREAM CHEESE, CARAMELIZED APPLES AND ONIONS. 8

## DINNER MENU

### SOUPS AND SALADS

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**FRENCH ONION** SOUP WITH CROUTON AND MELTED SWISS CHEESES. CROCK 5

**HOUSE SALAD** OF MIXED GREENS, SALAMI, RED ONION, TOMATO, CUCUMBER, CROUTONS, GRATED PARMESAN AND SWISS CHEESE, TOSSED IN A CIDER VINAIGRETTE. 6

TRADITIONAL **CAESAR** WITH CROUTONS AND PARMESAN CHEESE. 6

**SPINACH SALAD** WITH RED ONION, HARD-BOILED EGG, PARMESAN CHEESE AND A HOT BACON VINAIGRETTE. 6

**GARDEN SALAD** OF MIXED GREENS, CUCUMBER, RED ONION, TOMATO, CROUTONS AND SHREDDED SWISS CHEESE, WITH CHOICE OF DRESSING. 4

*SERVED WITH CHOICE OF HOUSE-MADE DRESSING: CIDER VINAIGRETTE, RANCH, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, HONEY MUSTARD OR BLUE CHEESE.*

### SMALL PLATES

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LIGHTLY BATTERED AND FRIED DILL **PICKLES** WITH BUTTERMILK HERB DIPPING SAUCE. 6