

## ENTRÉES

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

GRILLED **PORK LOIN** STUFFED WITH CARAMELIZED ONIONS, SAUSAGE, GRANNY SMITH APPLES, AND GOAT CHEESE SERVED WITH WILD RICE AND VEGETABLE. 17

OVEN ROASTED **PAPRIKA CHICKEN** TOPPED WITH A SOUR CREAM DILL SAUCE SERVED WITH MASHED POTATOES AND VEGETABLE. 16

GRILLED **ATLANTIC SALMON** TOPPED WITH AN HERBED STEINBERG COMPOUND BUTTER SERVED WITH WILD RICE AND VEGETABLE. 19

CORNMEAL-CRUSTED **TROUT** HAMBURG STYLE (BACON, CARAMELIZED ONION, AND LEMON) SERVED WITH WILD RICE AND VEGETABLE. 17

**VEGETABLE GRATIN** OF CARAMELIZED ONIONS, TOMATO, ZUCCHINI, AND EGGPLANT WITH A PARMESAN CRUST. 15

**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

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

10-OZ. **KC STRIP STEAK** CHARBROILED TO YOUR SPECIFICATION WITH MASHED POTATOES AND VEGETABLE. 23

*ADD TO YOUR FILET OR KC STRIP STEAK: **BRANDIED MUSHROOMS AND ONIONS;** **HERBED BLUE CHEESE AND REDUCED BALSAMIC;** OR **SHRIMP AND BACON BUTTER.** 3*

## HAUS SPEZIALITÄT

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

TWO LOCALLY PRODUCED **SAUSAGES** SERVED WITH GERMAN POTATO SALAD AND SAUERKRAUT. 13

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

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

GERMAN SAMPLER PLATTER OF **SAUERBRATEN, SCHNITZEL AND KNACKWURST** SERVED WITH RED CABBAGE AND POTATO PANCAKE. 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 - 4

GERMAN CHOCOLATE PIE - 4

NEW YORK-STYLE CHEESECAKE - 4

APPLE STRUDEL - 4

## 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

CHEESEBURGER - 5

# 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 6

**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

*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

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

BACON AND CARAMELIZED **ONION TART** WITH SOUR CREAM CUSTARD AND CARAWAY SEEDS. 6

**BARVARIAN PRETZEL STICKS** WITH A MUIENSTER CHEESE SAUCE. 7

**GERMAN MEAT AND CHEESE TRAY** WITH LIVERWURST, SUMMER SAUSAGE, PORT WINE DERBY, BOURSIN AND MUIENSTER CHEESE WITH PICKLED VEGGIES, FRESH APPLES AND WHOLE-GRAIN MUSTARD. SERVES TWO 9, SERVES FOUR 15

JUMBO **SHRIMP** WITH ARTICHOKE HEARTS, FRESH MUSHROOMS, WHITE WINE AND WHOLE-GRAIN MUSTARD. 9

**PORTABELLA MUSHROOM** STUFFED WITH CREAMED SPINACH, ARTICHOKE AND FINISHED WITH SWISS CHEESE. 6

KONIGSBERGER KLOPSE-HOUSEMADE **GERMANN MEATBALLS** IN A WHITE CAPER GRAVY. 7

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

TWO LOCALLY PRODUCED **SAUSAGES** WITH GERMAN POTATO SALAD AND SAUERKRAUT. 11

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

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

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

SEARED **TILAPIA HAMBURG-STYLE** (BACON, CARAMELIZED ONIONS AND LEMON) 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

SPLIT PLATE 2; SUBSTITUTIONS 1

PARTIES OF SIX OR MORE WILL BE CHARGED A 17% GRATUITY, AND PLEASE NO SEPARATE CHECKS FOR PARTIES GREATER THAN 10

### SANDWICHES

*ALL SANDWICHES ARE SERVED WITH A CHOICE OF SIDE: STEAK 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

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

THINLY SLICED ROASTED **PORK LOIN** ON A KAISER ROLL WITH PICKLED VEGGIES AND PEPPERJACK CHEESE. 9

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

**TUNA SALAD**, PORT-SOAKED CRANBERRIES, SLIVERED ALMONDS, APPLES, LETTUCE AND TOMATO SERVED ON TOASTED FOCACCIA. 8

**VEGGIE SANDWICH** WITH GRILLED PORTABELLA MUSHROOM, CUCUMBER, TOMATO, SPRING MIX AND RED ONION SERVED ON A FOCACCIA WITH BALSAMIC VINAIGRETTE. 7

STONE HILL **BURGER** WITH CHOICE OF CHEESE, LETTUCE, TOMATO, PICKLE AND ONION. 8

HERB MARINATED GRILLED **CHICKEN** SANDWICH WITH CHOICE OF CHEESE, LETTUCE, TOMATO, PICKLE AND ONION. 8

LOCALLY PRODUCED **BRATWURST** ON A BUN WITH SAUERKRAUT. 7

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

**CHICKEN CAESAR WRAP**, WITH SLICED GRILLED CHICKEN, ROMAINE LETTUCE, CAESAR DRESSING, AND PARMESAN CHEESE IN A WHOLE WHEAT TORTILLA. 8

## DINNER 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 6

**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

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

BACON AND CARAMELIZED **ONION TART** WITH SOUR CREAM CUSTARD AND CARAWAY SEEDS. 6

**BARVARIAN PRETZEL STICKS** WITH A MUIENSTER CHEESE SAUCE. 7

**GERMAN MEAT AND CHEESE TRAY** WITH LIVERWURST, SUMMER SAUSAGE, PORT WINE DERBY, BOURSIN AND MUIENSTER CHEESE WITH PICKLED VEGGIES, FRESH APPLES AND WHOLE-GRAIN MUSTARD. SERVES TWO 9, SERVES FOUR 15

JUMBO **SHRIMP** WITH ARTICHOKE HEARTS, FRESH MUSHROOMS, WHITE WINE AND WHOLE-GRAIN MUSTARD. 9

**PORTABELLA MUSHROOM** STUFFED WITH CREAMED SPINACH, ARTICHOKE AND FINISHED WITH SWISS CHEESE. 6

HOUSEMADE **GERMANN MEATBALLS** WITH A DIJON BBQ SAUCE. 7 APPLES AND WHOLE-GRAIN MUSTARD. SERVES TWO 9, SERVES FOUR 15