

# The Sherman

## Circa 1852 Restaurant

### STARTERS

<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
Fillo pastry dough + brie + fig compote	
<b>SALMON SPREAD</b>	11
Blackened salmon + cream cheese & herbs + toast points + carrots + cucumber chips	

### SOUPS

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

### SALADS\*

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

<b>BEST WURST PLATTER EVER</b>	<b>14</b>
German sausage trio + house sauerkraut + mashed potatoes + three mustards	
<b>SAUERBRATEN</b>	<b>19</b>
Ultra-tender German-styled roast + red wine sauce marinade + mashed potatoes + red cabbage	
<b>SCHNITZEL WIENER ART</b>	<b>14</b>
Pork cutlet + panko bread crumbs + 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 + 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 + chestnut mashed potatoes	
<b>FRIED CATFISH</b>	<b>14</b>
Cole slaw + French fries	
<b>ROASTED CHICKEN GNOCCHI</b>	<b>14</b>
Vegetable + bacon + herbs + rich chicken veloute	
<b>KASE SPÄTZLE (GERMAN NOODLE-DUMPLING WITH CHEESE)</b>	<b>12</b>
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*

<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>20</b>
<b>MUNICH BURGER</b> _____ <b>12</b>		
Ground beef + ground pork + Emmentaler cheese + sweet gherkins + mayo + pretzel bun		
<b>STEAK TOPPINGS</b>		
<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 A LA CARTE

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