

#146

DINNER MENU

Welcome to the *Black Forest Restaurant*

Located in the center of Colorado's PEAK—TO-PEAK scenic tourist highway, linking the Black Hawk/Central City gambling towns to the gate of Rocky Mountain National Park in the old mining Town of Nederland. Just 17 miles up the mountain from Boulder and 5 minutes from Eldora Mountain Ski Resort. The Nederland area is considered an Indian Peaks Wilderness fast growth area in Colorado.

Well known in the mountain restaurant community, the Wilhelm Lorenz Family established the Black Forest Inn in Black Hawk, Colorado over forty years ago. In relocating to Nederland Bill Lorenz is joined in partnership with his long time chef Al Arias. They plan to continue their tradition of providing ambience, great service, and unsurpassed food to people from every walk of life and to travelers from all over the world. Emphasis is placed on German and American cuisine, specializing in wild game and fowl.

Four dining rooms are comfortably appointed and arranged to accommodate a quiet, eloquent dinner for two or parties of 200 people. Whether you are out for a casual meal or an evening of fine dining, the Arias and Lorenz families invite you to join them at the Black Forest Restaurant to experience why their guests return time and time again.

Beverage Service

For your dining pleasure full bar service is available including wine by the glass Domestic or imported, draft beer or bottle, sodas and soft drinks, coffee, or tea.

Ask your waiter for the wine list.

APPETIZERS

Goose Liver Pate with Truffles	6.50	Russian Egg	11.25
Kosher Smoked Salmon on Toast	8.50	Marinated Herring	8.50
Tartar Steak on Rye Toast(for two)	18.00	Fresh Fruit Cup(seasonal)	3.25
German Oxtail Soup	3.50	Cold Vichyssoise(seasonal)	3.50
1/2 lb. Boiled Louisiana Shrimp (peel and eat) 10.50			

We Specialize In Wild Game and Fowl. Ask About Our Specials

ENTREES

(Include German sourdough rye bread/butter,
tossed garden salad with choice of dressing)
* No substitutions, please. Side orders are available.

HUNGARIAN GOULASH

Tender beef chunks in a richly flavored gravy served with
German egg noodles and fresh sautéed vegetables 17.00

Ladies' Plate 14.00

GROUND SIRLOIN BOURGUIGNONNE

"as prepared in Burgundy"
Ground sirloin, pan fried with white onion, mushroom and red wine...
served with mashed potato and fresh sautéed vegetables 13.00

HALF CHICKEN a la MARENGO

"created by Napoleon's chef after the 1800 battle of Marengo"
Chicken braised with wine and seasonings, served crispy with
mashed potato and fresh sautéed vegetables 14.00

WIENER SCHNITZEL

"Viennese cutlet"(actually originated in France)
A sautéed tender cutlet dipped in egg batter and seasoned bread crumbs..
served with mashed potato and fresh sautéed vegetables 19.00

Ladies' Plate 15.00

JAEGERSCHNITZEL

Sautéed thick cutlet finished in a mushroom brandy cream sauce..served
with German egg noodles and sweet/sour red cabbage 23.00

SCHNITZEL HOLSTEIN

Sautéed thick cutlet with an egg "up", canapés of caviar, lox and
anchovies...served with mashed potato and fresh sautéed vegetables 23.00

KASSLER RIPPCHEN

Lightly smoked pork loin chop over sauerkraut with mashed potato 17.00

RUMP STEAK a la MAINZ

"in the manner of"
Thick, tender club steak topped with sautéed onions and au jus...served
with mashed potato and fresh sautéed vegetables 19.00

14 OZ NEW YORK CUT SIRLOIN

"second only to 'superb'"

USDA quality cut top sirloin topped with caramelized onions and au jus...
served with mashed potato and fresh sautéed vegetables

23.00
19.00

Ladies' Plate

FILET OF STROGANOFF

"named after a 19th century Russian diplomat"

Tenderloin tips in a sour cream, mushroom and wine sauce
served with German egg noodles

20.00

SAUERBRATEN

Specially marinated German pot roast in sauce served with potato
pancakes and sweet/sour red cabbage

18.00
15.00

Ladies' Plate

FRESH CALF'S LIVER a la BERLIN

"none better"

Pan fried and browned to maintain a moist, delicate liver flavor
over a bed of mashed potato then topped with bacon, caramelized
onion and apple slices...served with fresh sautéed vegetables

16.00

BREADED, BUTTERFLIED JUMBO SHRIMP

Large deep-fried shrimp served with mashed potato, fresh sautéed
vegetables and spicy cocktail sauce

24.00

ROCKY MOUNTAIN RAINBOW TROUT

Whole trout pan fried to a crispy skin with moist meat inside..served
with mashed potato and fresh sautéed vegetables

16.00

AUSTRALIAN LOBSTER TAIL

Succulent lobster tail presented on shell with mashed potato and
fresh sautéed vegetables

MARKET PRICE

NORTH SEA HALIBUT MEUNIERE

(meuniere) "miller's wife"

Halibut filet dusted with flour, sautéed in butter then finished with wine
and capers..served with mashed potato and fresh sautéed vegetables

21.00

VEGETABLE PLATTER

Center-of-the-plate portion of rice or noodles surrounded by
sautéed mushrooms, sweet/sour red cabbage, sautéed fresh
vegetables and champagne sauerkraut(topped with a pan fried egg)

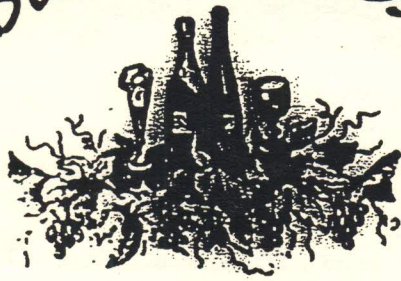
14.00

DESSERTS

NY Style Cheesecake with Strawberry Sauce	3.75	German Apple Strudel	4.50
Fresh Strawberries in Cream	4.25	a la mode	5.50
Vanilla or Chocolate Ice Cream	3.00	Torte du jour	4.25
Homemade Ice Cream	4.25		

18 % Gratuity Added to Checks for Groups of Six or More
Major Credit Cards Accepted

Black Forest



Restaurant

*See Us Regarding Special Banquet Reservations
(303) 279-2333 or (303) 582-9971*