

#124

Luncheon 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.

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

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. Louisiana Boiled Shrimp (peel and eat)	10.50		

SOUPS

Soup du jour	Cup 2.50	Bowl 3.25
German Oxtail Soup	Cup 3.50	Bowl 4.25

SALADS

*Not Available After 4:00 p m

Mixed Garden Salad	3.25
Chef Salad (with choice of dressing)	6.75
Avocado Stuffed with Assorted Seafood*	9.25
Avocado Stuffed with Chicken Salad Waldorf*	8.25
Tomato Stuffed with Assorted Seafood*	9.25
Tomato Stuffed with Chicken Salad Waldorf*	7.75
Fresh Fruit Plate with Cottage Cheese or Sherbet*	8.95

SANDWICHES

Served with French Fries, Chips, or German Potato Salad

Ham and Cheese, served chilled or grilled (Swiss or American)	5.25
Hamburger, 1/3 lb. freshly ground lean sirloin	5.50
Swiss or American cheese	6.00
Bacon, add	1.00
Mixed German Cold Cuts (braunschweiger, ham and salami)	5.25
Wiener Schnitzel Sandwich on sourdough rye with German potato salad	7.95
Rueben Sandwich, thin sliced corned beef with Swiss cheese, sauerkraut, thousand island dressing on grilled sourdough rye	7.95
6 oz. New York Steak Sandwich, served open face	8.95
Bacon, Lettuce and Tomato on toast	5.95

CHILDREN'S FARE

Grilled Cheese Sandwich with fries	3.75
Hot Dog (1/4 lb. - all beef) with fries	3.25
Chicken Fingers (ranch dressing) with fries	5.75
Beef Stew with noodles and vegetables	5.75

DESSERTS

N. Y. 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		

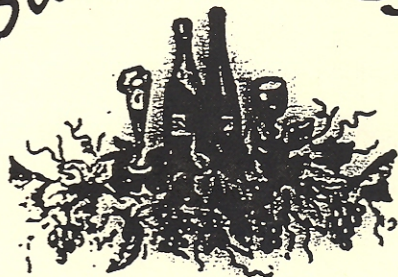
ENTREES

(Include German sourdough rye bread/butter,
tossed green salad with choice of dressing)

HUNGARIAN GOULASH	
Tender beef chunks in a richly flavored gravy served with German egg noodles and fresh sautéed vegetables	7.25
GROUND SIRLOIN BOURGUIGNONNE	
Ground sirloin, pan fried with white onion, mushroom and red wine, served with mashed potato and fresh sautéed vegetables	6.95
PORK CHOPS	
Two country style pork chops served with mashed potato and fresh sautéed vegetables	10.95
CALVES LIVER AND ONIONS	
Pan fried and browned to maintain a delicate flavor, over a bed of mashed potato then topped with sautéed onions and apple slices, served with fresh sautéed vegetables	7.25
HOMEMADE GERMAN BRATWURST	
German sausage made of pork and veal seasoned with an "old country" spice blend...served over champagne sauerkraut with mashed potato	8.50
OVEN BAKED CHICKEN	
Chicken braised with wine and seasonings, served crispy with mashed potato and fresh sautéed vegetables	7.25
FRESH FISH CATCH OF THE DAY	
Dusted with flour, sautéed in butter then finished with wine and capers, served with mashed potato and fresh sautéed vegetables	14.50
JUMBO FRIED SHRIMP	
Large breaded deep-fried shrimp served with mashed potato and fresh sautéed vegetables and a spicy cocktail sauce	16.00
FRESHLY GROUND SALISBURY STEAK	
Ground sirloin flavored with minced onion and seasonings topped with "pan drippings" gravy, served with mashed potato and sweet & sour red cabbage	6.75
CHICKEN FRIED STEAK	
Ground sirloin patty dipped in a seasoned flour and egg mixture then fried until crispy, served with mashed potato and fresh sautéed vegetables	6.75
SAUERBRATEN	
Specially marinated German pot roast in sauce served with potato pancakes and sweet & sour red cabbage	9.95
WIENER SCHNITZEL	
Sautéed tender cutlet dipped in egg batter and seasoned bread crumbs, served with mashed potato and fresh sautéed vegetables	9.95
FILET OF STROGANOFF	
Tenderloin tips in a sour cream, mushroom and wine sauce served with German egg noodles	9.95
KASSLER RIPCHEN	
Lightly smoked pork loin chop over sauerkraut with mashed potato	8.95
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)	7.25

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*