

# DINNER

## hors d'oeuvres

<b>brussel sprouts</b> balsamic glaze & Parmesan	6
<b>Caesar</b> romaine, crouton, lemon, fresh ground pepper, Parmesan anchovies	6 2
<b>calamari</b> warm marinara or cocktail sauce & lemon	9
<b>escargot</b> lots of fresh garlic, butter & blue cheese	11
<b>mussels</b> Riesling, herbs de Provence, tomato & cream	10
<b>panko artichoke hearts</b> warm marinara	8
<b>shrimp cocktail</b> chilled shrimp, cocktail sauce, lemon	9

## German

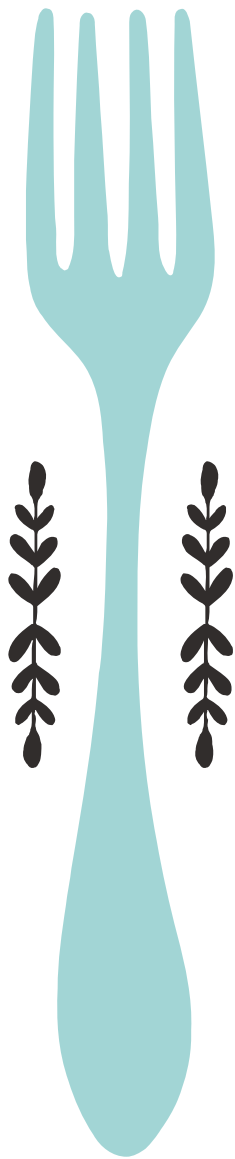
<b>black forest</b> spätzle, mushrooms, garlic, ham, cream, Parmesan	14
<b>green forest</b> veggie spätzle plate loses ham & adds spinach	13
<b>käsespätzle</b> The mac-n-cheese of Germany – layers of spätzle, Swiss & caramelized onions baked until golden add a grilled sliced kielbasa	12 5
<b>currywurst</b> grilled sliced bratwurst, curry sauce, French fries & Spitzweck rolls	12
<b>schnitzel</b> breaded pork cutlet, lemon, French fries	16.5
<b>schnitzel vinaigrette</b> topped with heritage greens & a white wine Dijon vinaigrette	19
<b>cordon blue</b> chicken schnitzel, shaved ham, Swiss, mashed potato & vegetable du jour	18.5
<b>weinerschnitzel</b> breaded veal cutlet, lemon, spätzle, vegetable du jour	22
<b>sausage plate</b> any 2 bratwurst, bockwurst, weisswurst or kielbasa over a bed of warm sauerkraut, mustards & horseradish, German potato salad & Spitzweck rolls	17

## burgers & specialties

<b>patty* melt</b> 8 oz of ground AZ beef brisket* char-grilled to order, mayonnaise, sautéed onions & mushrooms, Swiss on grilled sourdough, French fries or coleslaw	12
<b>dinnerburger*</b> fried onion rings, blue cheese, iceberg & tomato, French fries or coleslaw	13
<b>chicken Marsala</b> floured breast, pan sauce of mushrooms, butter, Marsala wine, rice pilaf	18
<b>panko salmon*</b> cream sauce & spinach, potato & vegetable du jour	20
<b>shrimp scampi</b> linguini, broccoli, Parmesan & fresh garlic	19
<b>fish fry Friday</b> all you can eat beer-battered fried fish (MSC certified sustainable seafood) served with fries, coleslaw & soup du jour	14
<b>German Saturday</b> chef's choice of German cuisine	MP
<b>prime rib* Thursday</b> 10 oz of boneless ribeye* cut to order, au jus, horseradish, baked potato, vegetable du jour	22

Split plate charge \$2.5 • Gratuity of 19% is added for parties of (6) or more

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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