

Steinhaus Keller

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MAIN MENU 8

Oma’s Meatloaf

\$25.00

German-style meatloaf served with a traditional brown Hunter cream sauce with sautéed mushrooms.

Beef Stroganoff

\$32.00

Haus-braised prime cut beef cubed then tossed in a sautéed mushroom sour cream sauce. Finished with Haus-made fried onion straws. Traditionally Served with Spaetzle.

Braised Pork Knuckle-Schweinshaxe

Giant Bavarian bone-in pork knuckle slow braised in a sherry and herb au jus until tender.

Goulash

\$31.00

Cubed beef braised in a garlic and paprika beef stock until tender. Finished with a beef based Hunter cream sauce with sautéed mushrooms, onions, and bell peppers. Traditionally Served with Spaetzle.

Chicken Paprikash

\$30.00

Grilled then cubed chicken breast simmered in a roasted red pepper, garlic, onion, and paprika sour cream sauce.

Onion Roast-Zwiebelrostbraten

\$35.00

Pan fried sirloin steak with a pan dripping au jus sauce. Finished with a haus-fried onion nest.

German Pork Chop

\$34.00

Grilled 16oz Pork Chop. Finished with Haus-stewed apples and horseradish sauce.

Chicken Diane

\$30.00

Tenderized scaloppini cut chicken breast simmered in a mushroom, brown butter, and cognac cream sauce.

SMALL PLATES 7

Ham and Cheese Spaetzle-Schinkennudeln

\$15.00

Haus-made Spaetzle pan fried with cubed ham, scrambled eggs, cream, and Swiss cheese. Served with toast points and finished with fresh chives.

Traditional Onion Pie-Zwiebelkuchen

\$16.00

Savory German onion pie with a buttery yeasted dough crust and a filling of onions and bacon bound together in rich custard.

Smoked Trout Dip

\$15.00

Fresh water smoked trout, cream cheese, capers, fresh dill, paprika, lemon juice, and trinity spice. Served with crunchy pretzels for dipping.

Sauerkraut Cakes	\$15.00
Ground pork and beef, Haus-made sauerkraut, cream cheese, and a spice blend rolled in bread crumbs then fried. Finished with a horseradish sour cream dipping sauce.	

Cabbage Rolls	AVAILABLE OPTIONS
Ground pork and beef, sautéed garlic, mirepoix, and parsley wrapped in giant red cabbage leaves then braised. Finished with a Haus-marinara and Parmesan cheese.	2 Rolls: \$16.00
	4 Rolls: \$20.00

Sautéed Mushrooms	\$15.00
Quartered mushrooms and garlic sautéed in clarified butter and white wine. Accompanied by toast points for dipping.	

Haus-Pickled Egg Flight	\$15.00
Three different varieties of Haus-pickled eggs. Accompanied by mustard, pickled red onions, and capers.	

BOARDS 4

Smorgasbord	\$41.00
A sampling of all the offerings under the small plates section. Served with an array of Haus-made sauces for dipping.	

German Cheese Ball-Obatzda	\$20.00
A Bavarian cheese delicacy of aged soft cheese, butter, black lager, paprika, trinity spice, and caraway seeds rolled into a ball. Accompanied by crunchy pretzels, gherkins, and Haus-made flatbread.	

Sausage and Cheese Board	\$39.00
Seasonal German sausage, fruit, nuts, and cheeses built around a giant Bavarian pretzel and served on a carving board with Haus-made bier cheese and an array of mustard.	

Giant Bavarian Pretzel	\$16.00
10.5" traditional Bavarian giant pretzel lightly salted, baked, then hung on a hook. Served with Haus-made bier cheese and spicy brown mustard.	

SOUP 5

Bier Cheese Soup	AVAILABLE OPTIONS
A cream soup with sharp cheddar cheese, Austrian black lager, German mustard, carrots, onions, celery, garlic, and a Haus-blend of spices.	Cup: \$6.00
	Bowl: \$12.00

Goulash Soup
Paprika, cayenne pepper, and beef au jus broth with cubed filet and pork, fire roasted tomatoes, tri-colored peppers, potatoes, and onions.

Sauerkraut Soup
Haus-made sauerkraut, sausage, mirepoix, and potatoes in a butter broth.

Soup Du Jour
A rotating Chef's soup selection.

Soup Flight	\$14.00
Cups of all three of the main menu soups and the soup du jour.	

GREENS 4

Hot Cabbage Salad	\$15.00
Shredded red cabbage, garlic, and onions wilted down with hot red wine vinegar then tossed with crispy bacon and melted Gorgonzola cheese.	
Belgian Lentil Salad	\$14.00
Belgian black lentils sautéed with garlic and onions, tossed over fresh greens, drizzled with balsamic glaze, and sprinkled with parmesan cheese.	
Waldorf Salad	\$15.00
Green apples, grapes, walnuts and red onion in a sweet Greek yogurt and mayonnaise sauce. Served on romaine lettuce leaves.	
Caesar Salad	\$15.00
Romaine lettuce and croutons dressed with a traditional Haus-made dressing with lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper. Finished with soft boiled eggs.	

WURST PLATTERS 7

Single Sausage	\$17.00
Double Sausage	\$22.00
Quad Sausage	\$32.00
Vinegar Sausage-Saure Zipfel	\$23.00
Two sausages cooked with onions, vinegar, white wine and spices.	
Glazed Sausage	\$23.00
Two sausages glazed in an onion, mustard, honey, and vinegar sauce.	
Steinhaus Platter	\$37.00
Choice of two sausages and roasted pork loin with Haus-pork gravy.	
Curry Wurst	\$25.00
Sliced Bratwurst and Knockwurst topped with a Haus-made sweet tomato curry sauce.	

HAND HELDS 5

German Doner Kebab	\$16.00
German/Turkish fusion of grilled herbed chicken or beef, fresh tomatoes, onions, cucumbers, shredded red cabbage, and lettuce in a grilled lavash-style flat bread. Served with a fresh lemon and dill Greek yogurt sauce.	
Pork Chop Sandwich-Schwenkbraten	\$16.00
Marinated pork chops and onions fire grilled then served on a pretzel bun with spicy brown mustard aioli.	
Deutsche Fried Bologna	\$16.00
German bologna thick-cut then fried. Served with cheddar cheese, mayo, spicy brown mustard, onion, tomato, and lettuce on a pretzel bun.	
Double Smash Burger	\$17.00
Haus-seasoned ground beef hand-pattied twice, then smashed on the grill. Layered with cheddar and Swiss cheeses, a tomato and onion chef's relish, pickles, and romaine lettuce on a grilled pretzel bun. Condiments on the side.	

German Pizza-Flammkuchen	\$18.00
Haus-made garlic flat bread topped with crispy bacon, bratwurst, caramelized onion, sauerkraut, crème fraîche, and Swiss cheese then baked.	

SCHNITZELS 6

Wiener	AVAILABLE OPTIONS
Served Viennese style with capers and lemons.	Pork: \$21.00
	Veal: \$26.00
Jager	AVAILABLE OPTIONS
Beef based Hunter cream sauce with sautéed mushrooms.	Pork: \$26.00
	Veal: \$31.00
Cheese-Käse	AVAILABLE OPTIONS
German mustard infused Haus-made bier cheese with sautéed mushrooms, onions, and bacon.	Pork: \$22.00
	Veal: \$28.00
Kirsch	AVAILABLE OPTIONS
Black cherry and brandy cream sauce.	Pork: \$22.00
	Veal: \$28.00
Holsteiner	AVAILABLE OPTIONS
Two butter fried medium cooked eggs laid atop the schnitzel then garnished with fresh chives.	Pork: \$23.00
	Veal: \$28.00
Madagascar	AVAILABLE OPTIONS
Green and pink peppercorn, butter, shallot, and sherry cream sauce.	Pork: \$22.00
	Veal: \$28.00

TRADITIONAL MAINS 3

Braised Beef Roast-Sauerbraten	\$32.00
Whole beef roast marinated in apple cider vinegar, juniper berries, ginger, mirepoix vegetables, and burgundy wine for 5-days. Braised, sliced, then finished with an apple cider burgundy reduction.	
Chicken Kiev	\$28.00
Tenderized chicken breast rolled around butter and spices, coated in bread crumbs, then fried. Finished with a mustard cream sauce.	
Beef Roulade	\$40.00
Tenderized prime cut beef painted with German mustard then rolled around a quartered pickle spear, sliced onion, a quarter sausage, wrapped in bacon, then braised until tender. Finished with a burgundy au jus with pickles, mushrooms, and sausage.	