



# Essen Haus

Pay with cash and receive a 5% discount on food purchases.  
\$10 minimum purchase on all credit card transactions.

## Appetizers

- Artichoke & Spinach Dip** ..... \$8.95  
*A creamy blend of parmesan, cream cheese, sour cream, artichoke hearts and spinach. Served in a bread bowl with assorted fresh vegetables.*
- Chicken Wings** ..... \$6.95  
*Traditional bone-in chicken wings, breaded and deep-fried. Served plain or tossed in our signature Buffalo or BBQ sauce. Pair with Ranch or Bleu Cheese dipping sauce.*
- Cheese Curds** ..... \$6.95  
*Wisconsin cheddar cheese curds, breaded & deep-fried. Served with choice of Ranch or marinara.*
- Onion Rings** ..... \$6.95  
*Hand-cut, beer-battered and deep-fried. Served with Ranch dressing.*
- Deep-Fried Mushrooms** ..... \$6.95  
*Hand-battered mushrooms, deep-fried and served with Ranch dressing.*
- Batter-Dipped French Fries** ..... \$6.95  
*A heap of golden French fries served in a basket. Choose plain, parmesan, Cajun or Greek.*
- Crab Cakes** ..... \$8.95  
*Three crab cakes served with honey mustard sauce.*
- Fresh Veggie Plate** ..... \$5.95  
*Assorted fresh vegetables served with our hausmade Ranch dressing.*
- Meat & Cheese Platter** ..... \$7.95  
*Assorted meats and cheeses served with a basket of crackers.*
- Reuben Dip** ..... \$9.95  
*Slow-cooked corned beef in a creamy Swiss cheese and sauerkraut sauce. Served with pretzels, rye bread and Thousand Island dressing.*
- Hot Sausages & Sauerkraut** ..... \$8.95  
*Three types of German sausage grilled, sliced and served on a bed of sauerkraut with Düsseldorf mustard and curry ketchup.*
- Kartoffelpuffer** ..... \$8.95  
*Three hausmade potato pancakes served with apfel sauce.*

## German Beer Selections

*\*Selections subject to change.*

### PILSNERS:

- D.A.B. (4.8%)
- Krombacher Pils (4.8%)
- Warsteiner Pilsner (4.8%)

### DOPPELBOCKS:

- Paulaner Salvator (7.9%)
- Spaten Optimator (7.2%)

### LAGERS:

- Hacker-Pschorr Edelhell (5.5%)
- Hofbräu Lager (5.1%)
- Paulaner Lager (4.9%)
- Spaten Lager (5.2%)
- Krombacher Dark Lager (4.8%)

### WEISSBIERS:

- Franziskaner Weiss (5.0%)
- Franziskaner Dunkel Weiss (5.0%)
- Paulaner Weiss (5.5%)

### SEASONALS:

Ask your server or bartender about our current seasonal selections.

## Dinner Wines

### House Wines by Copper Ridge

Cabernet Sauvignon • Chardonnay • Merlot • White Zinfandel

### Select Premium Italian Wines

Valpolicella, Bolla • Pinot Grigio, Placido Soave, Bolla • Lambrusco, Riunite

### Select Premium German Wines

Riesling, Fritz Zimmer • Pieporter Michelsberg Kabinett, St. Christina

### Wisconsin's Own

Prairie Fume, Wollersheim, Prairie du Sac





# German Entrees



*Dinner includes complimentary pretzels and choice of soup, a side salad or a Deutsch salad (a selection of four marinated vegetables over greens).*

## Schweinelenndchen in Pfefferam Sauce: \$18.95

*Tender pork tips with mushrooms and onions in a spicy peppercorn cream sauce. Served with spätzle and red cabbage.*

## Schweine Haxen: \$18.95

*Large pork shank served on a bed of sauerkraut with German potato salad. \*Limited availability.*

## Schweinebraten: \$18.95

*Tender pork loin roasted with herbs and spices. Topped with gravy and served with sauerkraut and German fried potatoes.*

## Käse Spätzle: \$17.95

*Hausmade spätzle casserole baked with a blend of cheeses, mushrooms, broccoli, tomatoes, onions and smoked ham. Also available vegetarian.*

## Sauerbraten: \$18.95

*Choice beef aged in a red wine vinegar marinade. Topped with a sweet & sour gravy and served with red cabbage and German potato salad.*

## Kassler Ripchen: \$18.95

*Two smoked pork chops seasoned with herbs and spices. Served with sauerkraut and German fried potatoes.*

## Wurst Teller: \$18.95

*A trio of sausages served on a bed of sauerkraut with German fried potatoes. Choose from the sausage selection listed below. \*Add a fourth sausage for \$3.75.*

**Weisswurst** - Finely-ground, Bavarian-style veal & pork blend white bratwurst

**Knackwurst** - Finely-ground pork & beef blend bratwurst, lightly seasoned and smoked

**Thuringer** - Coarse-ground pork & beef blend brat, smoked and seasoned Sheboygan-style

**Nürnberger** - Spicy pork & beef blend bratwurst

**Italian Sausage** - Mildly-spiced, course-ground pork & beef blend bratwurst

**Italian Chicken Brat** - Gluten-free, mildly-spiced chicken bratwurst

# Schnitzels

## Wiener Schnitzel: Pork - \$19.95 / Veal - \$22.95

*Hand-tenderized, breaded, and pan-fried. Served with sauerkraut and German fried potatoes.*

## Jaeger Schnitzel: \$18.95

*Hand-tenderized pork tenderloin, pan-fried with onions and button mushrooms in a white wine sour cream gravy. Served with red cabbage and spätzle.*

## Hühner Schnitzel: \$18.95

*Boneless chicken breast sautéed in a Marsala wine sauce with onions, mushrooms, tomatoes and garlic. Served with sauerkraut and German fried potatoes.*

## Zigeuner Schnitzel: \$18.95

*Hand-tenderized pork tenderloin, pan-fried with onions, tomatoes, mushrooms, green peppers and dill pickle in a mildly-spiced gravy. Served with red cabbage and spätzle.*

## Rahm Schnitzel: \$18.95

*Hand-tenderized pork tenderloin, breaded, pan-fried and topped with a mushroom & caper cream sauce. Served with red cabbage and spätzle.*

# Combo Platters

*Smaller portions of some of our most popular entrees plated together so you can try a little bit of everything.*

## Deutsch Sampler

*Smoked pork chop, Schweinebraten and smoked Thuringer sausage served on a bed of sauerkraut with German potato salad.*


## Bavarian Combo

*Pork Wiener Schnitzel, Jaeger Schnitzel and Weisswurst served on a bed of sauerkraut with German potato salad.*

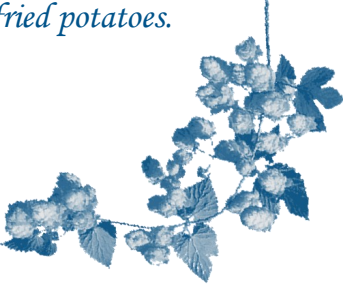
## Munich Combo

*Pork Wiener Schnitzel, Hühner Schnitzel and Knackwurst served on a bed of sauerkraut with German fried potatoes.*

**\$19.95 Each**



*\*\*Steaks, hamburgers and seafood served rare or medium rare may be undercooked and will only be served upon customer request. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness.*





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## Family-Style Dinner: \$97.50

*Recommended for six or more. No substitutions. Served with six choices of soup or salad and choice of a 2 liter boot of bier OR strudel (apfel or kirsch).*

**Entrees:** Jaeger Schnitzel, Pork Wiener Schnitzel, Schweinebraten, Sauerbraten

**Sides:** German Fried Potatoes, Spätzle, Red Cabbage, Sauerkraut

## Nightly Specials

*All entrees are served with soup, a side salad or a Deutsch salad (a selection of four marinated vegetables over greens) and choice of potato. Potato selections include: Batter-dipped French fries, baked potato, mashed potatoes, potato pancakes, German fried potatoes or German potato salad.*

### Tuesday: Pepper Steak - \$21.95

*Choice prime rib, cubed and prepared medium with sautéed peppers, mushrooms, onions and tomatoes in our savory hausmade burgundy wine brown gravy. Served over a bed of spätzle in lieu of potato choice.*

### Wednesday: Chef's Choice

*Our chef will put his creativity to the test to bring you a deliciously different dinner entrée each week.*

### Thursday: Apfel Horseradish Pork Chops - \$16.95

*Two tender, boneless pork chops topped with our hausmade apple horseradish sauce. Served with vegetable of the day.*

### Friday: Fish Fry

**Bier-Battered, Deep-Fried Cod: 3 piece - \$9.95 / All you can eat - \$11.95**

**Broiled Cod: \$11.95**

**Fried Lake Perch: \$14.95** \*Served with vegetable of the day.

### Saturday: Smoked Prime Rib\*\* - \$22.95

*Slow-roasted, 16oz boneless prime rib smoked and prepared to temperature. Served with vegetable of the day and a side of au jus. Add mushrooms, sautéed onions or blackened seasoning for 50¢ each.*

### Sunday: Grilled Liver & Onions - \$13.95

*Pan-fried veal liver smothered in sautéed onions. Add fresh grilled bacon for just \$1.50*

*Also serving a complimentary bottle of Haus Reisling or Merlot with the any two dinner entrees.*

*\*Must be of legal drinking age. May not be combined with any other discounts or promotional offers.*

## Traditional Entrees

*All entrees are served with soup, a side salad or a Deutsch salad (a selection of four marinated vegetables over greens), choice of potato and vegetable of the day.*

**Ribeye \*\*: 10oz - \$18.95 / 16oz - \$22.95**

*Top grade, Angus beef prepared to temperature and served with a side of au jus.*

**Baby Back Pork Ribs: \$18.95**

*Half rack of tender, baby back ribs smothered in BBQ sauce. \*Limited Availability.*

## Seafood Selections

*All entrees are served with soup, a side salad or a Deutsch salad (a selection of four marinated vegetables over greens), choice of potato and vegetable of the day.*

**Jumbo Shrimp Dinner: \$19.95**

*Six piece jumbo shrimp dinner served with cocktail sauce. Choose deep-fried or broiled.*

**Citrus Salmon: \$18.95**

*Broiled salmon filet topped with our fresh citrus cranberry sauce.*

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# Essen Haus

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## Sandwiches

*All sandwiches are served with a pickle and your choice of batter-dipped French fries, hausmade potato chips or German potato salad. \*Upgrade to a bowl of soup, a side salad or a Deutsch salad (a selection of four marinated vegetables over greens) for an additional \$1.00.*

### **Hamburger\*\* or Chicken Sandwich: \$8.95**

*Seasoned half-pound beef patty or boneless chicken breast served on a pretzel bun with lettuce, tomato and red onion. Add additional toppings for 50¢ each.*

*Toppings: cheddar, Swiss, mozzarella, pepper jack, fried onions, bacon, mushrooms*

### **Veggie Burger: \$8.95**

*Hand-pattied veggie burger made with chipotle pepper and black beans. Served on a pretzel bun with lettuce, tomato and red onion. Add additional toppings for 50¢ each.*

### **Steak Sandwich \*\*: \$10.95**

*Choice 8oz ribeye prepared to temperature and topped with lettuce, tomato and red onion. Served with a side of au jus. Smother it instead with sautéed onions, mushrooms, peppers and pepper jack cheese for an additional \$2.00.*

### **Sauerbraten Sandwich: \$10.95**

*Choice beef aged in a red wine vinegar marinade and topped with melted Swiss cheese, sauerkraut and a sweet & sour gravy. Served on hausmade French bread.*

### **Grilled Portabella Mushroom Sandwich: \$8.95**

*Portabella mushroom cap marinated in our red wine vinaigrette and topped with spinach, feta and mozzarella cheese on a pretzel bun.*

### **Reuben: \$9.95**

*Slow-cooked, thick-cut corned beef grilled with our specially prepared sauerkraut and Swiss cheese on marble rye. Also available vegetarian with sautéed mushrooms for \$8.95.*

### **Grilled Cheese Sandwich: \$8.95**

*Smoked gouda, smoked cheddar, tomato and bacon served on grilled sourdough.*

## Salads

*All salads are served with your choice of dressing: Haus Ranch or Bleu Cheese, French, Italian, Thousand Island, Balsamic or Raspberry Vinaigrette or Oil & Vinegar.*

### **Haus Cobb Salad: \$12.95**

*Tender, sliced chicken served over a bed of mixed greens with bacon, hard boiled egg, tomatoes and avocado. Topped with bleu cheese crumbles and croutons.*

### **Roquefort Prime Rib Salad: \$15.95**

*Strips of juicy prime rib grilled with bleu cheese crumbles and served over mixed greens with sliced onion and avocado. Topped with croutons.*

### **Garden Salad: \$9.95**

*Mixed greens topped with assorted vegetables, a blend of shredded cheese and croutons. Add Cajun-seasoned chicken breast or sliced ribeye steak for an additional \$2.00.*

## Desserts

### **Apfel or Kirsch Strudel: \$5.25**

*Flaky butter crust filled with warm apple slices or cherry filling and baked until golden brown. Topped with confectioner's sugar and a vanilla rum sauce.*

### **German Chocolate Cake \$5.25**

*Rich, chocolate layer cake with a sweet pecan and coconut frosting.*

### **Kirschennplotzer: \$5.25**

*Sweet, dark cherries bedded in an aromatic bread pudding infused with cinnamon, cloves and kirsch liqueur. Topped with our hausmade vanilla cream.*

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# Essen Haus History

*Essen Haus opened in early September, 1983, in the remodeled Wilson Street Dinner Theater. The building is best known as the site of the original Hoffman House, which was considered to be one of the best dining places in Madison in the 1940's and 1950's.*

*The building is also part of the historic Germania Hotel built in 1863, the first to be built on the 500 block of East Wilson Street. The hotel is believed to have offered quarters to German immigrants new to the Madison area.*

*Much of the original décor is revealed in the wooden floors and brick entryways. The Essen Haus is decorated with antique pieces, including one of the original cherry wood back bars from the Fauerbach Brewery, wine barrels made by Confederate German immigrants and a grand collection of bier steins and pilsners. The bar and oversized wooden booths overlook the stage and dance floor for live oompah music nightly.*

*Your Essen Haus experience promises to be filled with good food, good bier and good times. Gutes Essen und Gemütlichkeit - Good eating in an atmosphere of warmth and friendship. We hope you and your guests will come to savor the good times at the Essen Haus again and again.*

## The Boot Legacy

*If you've been to the Essen Haus, it's likely that you've experienced our infamous 2 liter boot. You probably passed it around the table, played the "Das Boot" game and perhaps fell victim to the notorious air bubble that forms toward the bottom of the boot. But how did this tradition originate?*

*Bier boots, or "Bierfstiefel" in German, have over a century of history and culture behind them. It is commonly believed that a Prussian general promised his troops a drink of beer from his boot if they were victorious in battle. When the troops prevailed, the general had a glass maker fashion a glass version of his boot to fulfill his promise without tainting the bier with the smell and taste of his feet.*

*Another theory places the boot in the hands of German soldiers during World War I. It is said that the soldiers began passing around a leather boot filled with bier (as glasses were not available), which evolved into a symbol for good luck. The soldiers would flick the boot before drinking for good luck, and again after drinking to wish the next soldier good luck. Since then, soldiers and citizens alike have toasted special occasions with a boot of bier.*

*Now available in a wide array of sizes, glass boots have become a staple in German restaurants and bier gardens around the world. The Essen Haus carries both 1 liter and 2 liter glass boots for you to enjoy. Whether it's your first visit or you're a returning customer, remember to make tonight a boot night.*



# Prosit!