



ESSEN HAUS GERMAN RESTAURANT



GOOD TIMES, GOOD FOOD AND DRINK... WE. SERVE. BIER.

STARTERS

JUMBO PRETZEL — \$6

A giant pretzel served with Haus mustard, cheese sauce and sauerkraut dip.

PRETZELS & DIPS — \$4

4 hot soft pretzels served with our signature hot and sweet mustard and kraut & cream dipping sauces.

METERWURST PLATE — \$12

A large smoked pork bratwurst served with a hot soft pretzel, sauerkraut, Haus mustard, curry ketchup and choice of French fries or German potato salad.

HOT SAUSAGES & SAUERKRAUT — \$10

Grilled weisswurst, knackwurst and thuringer sausages, sliced and served on a bed of sauerkraut. Paired with Düsseldorf mustard and curry ketchup.

LOADED NACHOS — \$10

A heap of chips loaded with tomatoes, green peppers, fresh jalapenos, cheese, sour cream and a choice of beef, chicken, or vegetarian toppings.

ELLSWORTH CHEESE CURDS — \$9

Wisconsin-made cheese curds, breaded and fried. Served with chipotle ranch.

MEAT & CHEESE BOARD — \$12

Assorted meats and cheeses served with rye bread and hot soft pretzels.

ARTICHOKE DIP — \$11

Haus-made artichoke, cream cheese and spinach dip served in a bread bowl with assorted veggies.

CHICKEN WINGS (GFP*) — \$10

Traditional bone-in chicken wings, breaded and fried. Choose plain, BBQ, Buffalo or Nashville-style. Served with chipotle ranch or bleu cheese.

STUFFED MUSHROOMS — \$11

Hearty mushrooms stuffed with crabmeat, cream cheese and spicy Wisconsin cheddar. *Gluten-free.

KARTOFFELPUFFER — \$9

3 potato pancakes made with goat cheese and green onion. Served with a side of applesauce.

MAIN ENTREES

Unless noted, dinner selections are served with choice of potato (baked potato, German potato salad, German fried potatoes, French fries or spätzle noodles) and choice of vegetable (sauerkraut, red cabbage or veggie of the day). Add a bowl of soup or side salad for \$3.

GFP* = Gluten-Free Possible — Ask your server or bartender.

BUILD-YOUR-OWN SCHNITZEL — \$19

Breaded pork tenderloin served with your choice of toppings:

- **WIENER** — Traditional schnitzel, served plain with a lemon.
- **A LA HOLSTEIN** — Topped with a fried egg, capers and rye bread.
- **JÄGER** — White wine sour cream gravy with button mushrooms and onions.
- **ZIGEUNER** — Mildly-spicy red wine gravy with green peppers, onions, tomatoes, garlic & pickles.

HÜHNERSCHNITZEL — \$18

Boneless chicken breast sautéed in Marsala wine gravy with onions, mushrooms, tomatoes and garlic.

GERMAN COMBO PLATTER — \$18

A smaller portion of our Jägerschnitzel and a smoked bratwurst. Served with sauerkraut.

BLACKENED WALLEYE (GFP*) — \$15

Pan-fried Cajun-blackened walleye served with fresh sautéed vegetables and pan-fried potatoes.

BOB'S NASHVILLE CHICKEN — \$12 / \$15

2-piece or 4-piece fried chicken dinner, breaded and marinated Nashville-style. Served with coleslaw and choice of potato.

BIER STEAK (GFP*) — \$24

12 oz. ribeye prepared to temperature and topped with our haus-made bier, mushroom and onion gravy.

WURST TELLER (GFP*) — \$18

A trio of sausages served on a bed of sauerkraut with choice of potato. Choose from the selections below.

- **WEISSWURST** — Usinger's finely ground Bavarian-style veal and pork blend white bratwurst
- **KNACKWURST** — Klements finely ground pork & beef blend brat, lightly seasoned and smoked
- **THURINGER** — Klements coarse-ground pork & beef blend brat, smoked and seasoned Sheboygan-style
- **SPICY HUNGARIAN** — Usinger's smoked pork & garlic sausage
- **CHEDDAR & JALAPEÑO** — Usinger's smoked pork & beef blend brat
- **GLUTEN-FREE CHICKEN BRATWURST** — Usinger's gluten-free, mildly spiced chicken bratwurst with cilantro.

NOTE: Steaks, hamburgers, seafood and eggs 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 food-borne illness.

SANDWICHES

Served with French fries (plain, Cajun or parmesan) or German fried potatoes and a pickle on the side.
Gluten-free bun available for \$1.50 more.

BACON CHEESEBURGER — \$11

Juicy 1/2 lb. beef patty topped with thick hickory bacon, cheddar, lettuce, tomato and red onion on a bun.

BLEU CHEESE BURGER — \$12

1/2 lb. fresh hand-pattied burger topped with thick hickory bacon, mushrooms and bleu cheese crumbles. Served with lettuce, tomato and red onion on a bun.

NOMAD SCHNITZEL SANDWICH — \$11

Hand-tenderized breaded pork tenderloin, deep-fried and topped with sautéed green peppers, onions and Swiss cheese on a bun.

HEARTY REUBEN — \$11

Thick-sliced brisket topped with baby Swiss and haus-made sauerkraut on marble rye. Served with Thousand Island on the side. Vegetarian option with mushrooms also available.

CBI GRILLED CHEESE — \$10

Wisconsin Gouda cheese, 2-year smoked cheddar, tomatoes and bacon on grilled sourdough.

FRENCH DIP — \$12

Thin-sliced roast beef topped with fried mushrooms and onions and baby Swiss on a fresh hoagie. Add fresh jalapeños for 50¢ more.

CRISPY CHICKEN WRAP — \$11

Hand-breaded chicken tenders with Feta, mixed greens, diced tomatoes and chipotle ranch wrapped in a flour tortilla.

BUILD-YOUR-OWN BRAT — \$8

Choose a brat and any 2 toppings. Served on a bun.

BRATS:

- Weisswurst
- Knackwurst
- Thuringer
- Spicy Hungarian
- Cheddar & Jalapeño
- Gluten-free Chicken

TOPPINGS:

- Sauerkraut
- Onions
- Jalapeños
- Green peppers
- Diced pickles
- Pineapple-cilantro slaw
- Green salsa
- Picante sauce
- Shredded Cheese

BREMEN BRATWURST — \$8

Grilled 1/4 lb. Wisconsin weisswurst topped with haus-made sauerkraut and baby Swiss. Served on a bun with Dusseldorf mustard + curry ketchup on the side.

FISH SANDWICH — \$10

6 oz. breaded Icelandic cod filet, breaded and topped with 2-year cheddar, lettuce, tomato and red onion on a bun. Served with a side of haus-made tartar sauce.

VEGGIE BBQ JACKFRUIT — \$11

Pulled jackfruit tossed in BBQ sauce and topped with red onions. Served on a bun with a side of coleslaw.

SALADS

Dressings: haus ranch, haus bleu cheese, French, Thousand Island, Italian, raspberry vinaigrette or balsamic vinaigrette.

STRAWBERRY SALAD (GFP*) — \$11

Mixed greens with strawberries, dried cranberries, glazed pecans, red onion and feta cheese. Served with raspberry vinaigrette. Add chicken — \$4

SIDE SALAD (GFP*) — \$4.50

Fresh romaine lettuce topped with grated cheese, grape tomato, cucumber, croutons and your choice of dressing.

DESSERTS

APFEL STRUDEL — \$5

Flaky, buttery pastry dough filled with warm apple filling and baked until golden brown. Topped with caramel sauce and your choice of ice cream or whipped cream.

HAUS-MADE DESSERT OF THE DAY — \$5

Ask your server or bartender to tell you about the delicious treat we've whipped up today.

SIGNATURE SPECIALS

Add your choice of sausage to any entree for \$3.75

EVERYDAY: FISH FRY

Served with coleslaw and choice of baked potato, French fries, German-fried potatoes or German potato salad.

BIER-BATTERED DEEP-FRIED COD

3-piece — \$13 / All-you-can-eat — \$15

BROILED COD — \$14

FRIDAYS:

Served with coleslaw and choice of baked potato, French fries, German-fried potatoes or German potato salad.

FRIED LAKE PERCH — \$16

Five hand-breaded, deep-fried filets.

FRIDAYS & SATURDAYS (10PM-1AM):

1/4 LB. BURGERS + FRIES — \$5

12" PIZZA — \$10

SATURDAYS:

PORK HAXEN — \$15

Large roast pork shank (haxen) served with sauerkraut and choice of French fries or baked potato.

SUNDAYS:

BROASTED CHICKEN — \$14

Tender, broasted half-chicken served with French fries and coleslaw.

ASK YOUR SERVER OR BARTENDER
ABOUT OUR DAILY DRINK SPECIALS

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