



# ESSEN HAUS



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

## GERMAN RESTAURANT

---

### STARTERS

#### **JUMBO PRETZEL — \$7**

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

#### **PRETZELS & DIPS — \$6**

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

#### **METERWURST PLATE — \$14**

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.

#### **LOADED NACHOS — \$12**

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 — \$10**

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

#### **KARTOFFELPUFFER — \$9**

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

#### **ARTICHOKE DIP-\$12**

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

#### **LOUISIANA CHICKEN STRIPS-\$10**

Juicy breaded chicken tenders dipped in Voodoo Sauce.

---

### 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.

#### **WIENERSCHNITZEL —\$20**

Traditional schnitzel, served plain with a lemon.

#### **JÄGERSCHNITZEL —\$20**

White wine sour cream gravy with button mushrooms and onions.

#### **HÜHNERSCHNITZEL — \$20**

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

#### **GERMAN COMBO PLATTER — \$19**

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

#### **BIER STEAK (GFP\*) — \$26**

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

#### **WURST TELLER (GFP\*) — \$20**

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** — Usinger's finely ground pork & beef blend brat, lightly seasoned and smoked
- **THURINGER** — Nueske's coarse-ground pork & beef blend brat, smoked and seasoned Sheboygan-style

#### **PAN SEARED SALMON-\$24**

8oz Atlantic salmon with lemon cream sauce

---

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

## **BACON CHEESEBURGER — \$12**

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

## **REUBEN / RACHEL — \$12**

Thick-sliced corned beef brisket (Reuben) or Turkey Pastrami (Rachel) topped with baby Swiss, house-made sauerkraut and Thousand Island dressing on marble rye. Vegetarian option with mushrooms also available.

## **CBI GRILLED CHEESE — \$10**

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

**GFP\* Gluten free possible** — Ask your server or bartender.

## **BREMEN BRATWURST — \$9**

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 — \$11**

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.

## **SHRIMP PO BOY-\$12**

Spicy deep fried shrimp topped with lettuce, tomato and creole sauce on French bread.

---

## SALADS

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

## **STRAWBERRY SALAD (GFP\*) — \$12**

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 — \$6**

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.

## **MAPLE PECAN PIE — \$6**

House made Maple Pecan pie served with your choice of ice cream or whipped cream.

---

## 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 — \$14 / All-you-can-eat — \$16

### **BROILED COD — \$15**

### **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.

### **SATURDAYS:**

### **PORK HAXEN — \$18**

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