



ESSEN HAUS GERMAN RESTAURANT



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

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.

KARTOFFELPUFFER — \$9

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

METERWURST PLATE — \$11

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 — \$12

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

ELLSWORTH CHEESE CURDS — \$10

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

MEAT & CHEESE BOARD — \$14

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

ARTICHOKE DIP — \$12

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

CHICKEN WINGS (GFP*) — \$15

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

CAJUN NACHOS — \$12

A heap of chips loaded with cheese, peppers, onions, jalapeños, tomatoes and your choice of Andouille sausage, Cajun chicken, beef or vegetarian toppings.

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

Hand-tenderized Wisconsin pork tenderloin, breaded and pan-fried. Served with choice of potato and vegetable.

JÄGERSCHNITZEL — \$20

Hand-tenderized Wisconsin pork tenderloin, breaded and pan-fried and topped with onions + button mushrooms in a white wine sour cream gravy. Served with choice of potato and vegetable.

HÜHNERSCHNITZEL — \$20

Boneless chicken breast sautéed in Marsala wine gravy with onions, mushrooms, tomatoes and garlic. Served with choice of potato and vegetable.

GERMAN COMBO PLATTER — \$19

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

ROULADEN — \$25

Thinly sliced choice prime rib wrapped around ground pork & beef, bacon, onion and a sliced dill pickle spear. Flavored with Dijon mustard and topped with its own gravy. Served with choice of potato and vegetable.

BLACKENED WALLEYE (GFP*) — \$16

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

BIER STEAK (GFP*) — \$26

12 oz. ribeye prepared to temperature and topped with our haus-made bier, mushroom and onion gravy. Served with choice of potato and vegetable.

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** — Klements finely ground pork & beef blend brat, lightly seasoned and smoked
- **THURINGER** — Klements coarse-ground pork & beef blend brat, smoked and seasoned Sheboygan-style



**The Essen Haus is the perfect destination for any special occasion.
Visit essen-haus.com/banquet for more information.**

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 — \$12

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

CAJUN BURGER — \$13

1/2 lb. fresh hand-pattied burger topped pepper jack cheese, sautéed onions, jalapeños, lettuce, and tomato on a bun with garlic sauce.

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.

CAJUN GRILLED CHEESE — \$10

Swiss, smoked cheddar, Andouille sausage, sautéed onions, jalapeños, and voodoo sauce on grilled sour-dough.

PRIME FRENCH DIP — \$13

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

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.

SMOKED PORK SANDWICH — \$11

Special Stoddard's smoked pork shoulder with swiss cheese and sauerkraut on our homemade bun.

CRISPY CHICKEN WRAP — \$11

Hand-breaded chicken tenders with cheddar cheese, mixed greens, diced tomatoes and garlic sauce wrapped in a flour tortilla.

CAJUN RIBEYE STEAK SANDWICH — \$15

Cajun Ribeye steak with pepper jack cheese, sautéed onions, lettuce, and tomato served on a French roll with garlic sauce.

SALADS

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

STRAWBERRY SALAD (GFP*) — \$11

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

DESSERTS

APFEL or CHERRY STRUDEL — \$6

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

DOUBLE CHOCOLATE CAKE — \$6

Savory, rich chocolate cake served with vanilla ice cream and caramel drizzle.

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

WEDNESDAY:

ZIGEUNER — \$20

Mildly-spicy red wine gravy with green peppers, onions, tomatoes, garlic and pickles over freshly breaded tenderized pork tenderloin. Served with choice of potatoes and vegetables.

THURSDAY:

A LA HOLSTEIN — \$20

Hand tenderized pork tenderloin breaded and sauteed and topped with a fried egg and capers. Served with rye bread canapes and choice of potatoes and vegetables.

FISH FRIDAYS:

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

FRIED LAKE PERCH — \$16

Five hand-breaded, deep-fried filets.

FRIDAYS & SATURDAYS (10PM-1AM):

1/4 LB. BURGERS + FRIES — \$5

OMELETTE + FRIES — \$10

Ham and Cheese or Veggie.

SATURDAYS:

PORK HAXEN — \$25

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

PRIME RIB — \$26

Choice 14 oz. prime rib prepared to temperature. Served with veggie of the day and choice of French fries or baked potato.

SUNDAYS:

BROASTED CHICKEN & DUMPLINGS — \$14

Tender, broasted half-chicken served with haus made dumplings and gravy and vegetables.

ASK YOUR SERVER OR BARTENDER
ABOUT OUR DAILY DRINK SPECIALS

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