



ESSEN HAUS GERMAN RESTAURANT



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

STARTERS

JUMBO PRETZEL — \$12

A giant pretzel served with Haus mustard, cheese sauce and kraut and cream dipping sauces.

PRETZELS & DIPS — \$7

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

KARTOFFELPUFFER — \$10

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

METERWURST PLATE — \$16

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.

ELLSWORTH CHEESE CURDS — \$11

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

ARTICHOKE DIP — \$12

Haus-made artichoke, cream cheese and spinach dip served with toasted crostini and assorted veggies.

SMOKED TROUT (GFP*) — \$16

Wisconsin smoked trout served with cream cheese, diced red onions and gourmet crackers.

DEEP FRIED MUSHROOMS — \$12

Portabella mushrooms served with Chipotle Ranch.

SPICY CATFISH NUGGETS — \$12

Served with our own Cajun dipping 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.

All served with complimentary pretzel & and spiraled white radish.

WIENERSCHNITZEL — \$21

Hand-tenderized Wisconsin pork tenderloin, breaded and pan-fried.

JÄGERSCHNITZEL — \$22

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

BROASTED CHICKEN — \$17

1/2 chicken broasted with our own spicy breading and served with choice of potato and vegetable.

GERMAN COMBO PLATTER — \$22

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

ROULADEN — \$27

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.

KÄSE SPAETZLE— \$18

Vegetarian option available
Homemade spaetzle mixed with fresh vegetables, cheeses and ham, baked into a casserole.

BLACKENED WALLEYE (GFP*) — \$17

Pan-fried Cajun-blackened walleye served with fresh sautéed vegetables and choice of potato.

RIBEYE STEAK (GFP*) — \$28

Fresh trimmed 14oz Ribeye steak topped with mushroom cream sauce.

WURST TELLER (GFP*) — \$22

A trio of sausages served on a bed of sauerkraut with choice of potato. Served with one each of the following.

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

SAUERBRATEN — \$21

German classic of braised roast beef marinated in a classic blend of spices and topped with our own haus made gingersnap gravy.

ASK YOUR SERVER OR BARTENDER
ABOUT OUR DAILY DRINK SPECIALS



**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.

BURGER OF THE WEEK — \$13

Jalapeño Cream Cheese Burger

8 oz. hand pattied burger topped with Jalapeño cream cheese sauce and bacon jam on a brioche bun.

BACON CHEESEBURGER — \$13

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

REUBEN / RACHEL — \$13

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 — \$13

Swiss, smoked cheddar, Andouille sausage, sautéed onions, jalapeños, and voodoo sauce on grilled sourdough.

FRENCH DIP — \$14

Thin-sliced prime rib topped with fried mushrooms and onions and baby Swiss on a fresh hoagie. Add fresh jalapeños for 75¢ more.

BREMEN BRATWURST — \$11

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 — \$12

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.

CRISPY CHICKEN WRAP — \$12

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

RIBEYE STEAK SANDWICH — \$18

Ribeye steak with pepper jack cheese, sautéed onions, jalapeños, lettuce and tomato served on a French roll with horseradish mayo.

SALADS

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

STRAWBERRY SALAD (GFP*) — \$12

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

SIDE SALAD (GFP*) — \$5

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

DESSERTS

APFEL or CHERRY STRUDEL — \$6

Warm, sweet, and buttery pastry filled with rum sauce and warm apple or cherry filling. Topped with ice cream and whipped cream.

DOUBLE CHOCOLATE CAKE — \$7

Savory, rich chocolate cake served with vanilla ice cream, whipped cream, chocolate 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

2-piece - \$15 / 3-piece - \$18

THURSDAY:

SCHNITZEL OF THE DAY — \$22.00

FISH FRIDAYS:

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

BIER-BATTERED DEEP-FRIED COD

2-piece — \$15 / 3-piece — \$18

BROILED COD — \$18

FRIED LAKE PERCH — \$20

Five hand-breaded, deep-fried filets.

SEAFOOD COMBO — \$28

Deep fried calamari, catfish and jumbo shrimp.

SATURDAYS:

PORK HAXEN — \$26

Large roast pork shank (haxen) served with sauerkraut and choice of potato.

PRIME RIB — \$29

Choice 14 oz. prime rib prepared to temperature. Served with choice of vegetable and loaded mashed potatoes.

ROAST DUCK — \$28

Half duck roasted golden brown with an orange glaze and served with choice of vegetable and loaded mashed potatoes.

FRIDAYS & SATURDAYS

10PM-MIDNIGHT:

1/4 LB. BURGER + FRIES — \$5

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