

COME BACK IN



STARTERS

JUMBO PRETZEL — \$12

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

PRETZELS + DIPS — \$7

Four hot soft pretzels served with our signature hot and sweet mustard + kraut and cream dipping sauces.

ELLSWORTH CHEESE CURDS — \$11

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

CHICKEN WINGS — \$12

10 Spicy deep fried wings served with celery & carrots. Sauce options: Blue Cheese, Ranch, BBQ, Buffalo, Nashville

CAJUN NACHOS — \$15

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

LOUISIANA CHICKEN STRIPS — \$11

Breaded chicken tenders fried crispy and tossed in a our own spicy sweet sauce. Served with chipotle ranch.

SOUP OF THE DAY — \$5

Ask for today's selection.

MAIN ENTREES

BIER-BATTERED DEEP-FRIED COD — \$14

Fresh cod filets bier battered and deep fried. Served with house-made coleslaw and French fries. Make it spicy: add \$1

SOUTHWEST STEAKJ (GFP*) — \$18

Fresh trimmed Ribeye steak grilled to order. Topped with grilled shrimp, onions, mushrooms and salsa verde. Served with choice of potato and vegetable.

QUESADILLA — \$15

Steak or Chicken, in a flour tortilla with Mexican white cheese, onion, tomato and jalapeño pepper. Served with salsa, sour cream and a side of chips.

PORK CHOP (GFP*) — \$16

Eight ounce pork chop seasoned and char grilled. Topped with our spicy onion tanglers. Served with a choice of potato and vegetable.

SAUSAGE PLATTER (GFP*) — \$21

A trio of sausages served on a bed of sauerkraut with choice of potato.

- **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

SALADS

Dressings: house ranch, house 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*) — \$5

Fresh Spring mix topped with grated cheese, cucumber, grape tomato, 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 — \$7

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

Ask about Banquets at Essen Haus and Come Back In!

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.

HAND HELD

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

CBI BURGER — \$13

Juicy 1/2 lb. beef patty topped with thick hickory bacon, cheddar, lettuce, tomato and red onion, with CBI sauce on the side.

CAJUN BURGER — \$14

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

MUSHROOM & SWISS BURGER — \$14

1/2 lb. fresh hand-pattied burger topped with sautéed mushrooms and Swiss cheese. Lettuce, tomato and onion.

REUBEN / RACHEL — \$13

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

FRENCH DIP — \$14

Thin sliced roast beef topped with fried mushrooms + onions and Swiss cheese on French bread. Add fresh jalapeños for .50 more.

CAJUN RIB EYE STEAK SANDWICH — \$16

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

SMOKED PORK SANDWICH— \$11

Special Stoddard's smoked pork shoulder with Swiss cheese, and sauerkraut served on a brioche bun.

VEGGIE BBQ JACKFRUIT — \$11

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

CAJUN GRILLED CHEESE — \$11

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

FISH SANDWICH — \$12

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

SHRIMP PO'BOY— \$13

Spicy fried shrimp topped with lettuce, tomato and Creole sauce on French Bread.

CRISPY CHICKEN WRAP — \$12

Hand-breaded chicken tenders with cheddar cheese, mixed greens, diced tomatoes and garlic sauce wrapped in a flour tortilla. Add jalapeños \$.50

SPICY FRIED CHICKEN SANDWICH — \$13

Topped with pepper jack cheese, garlic sauce and jalapeños, Served on a brioche bun with lettuce, tomato and onion.

SIGNATURE SPECIALS

ASK YOUR SERVER OR BARTENDER ABOUT OUR DAILY DRINK SPECIALS

MONDAYS and TUESDAYS

WIENERSCHNITZEL — \$21

Hand-tenderized Wisconsin pork tenderloin, breaded and pan-fried. Served with haus-made sauerkraut and pan-fried potatoes.

JÄGERSCHNITZEL — \$21

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

FISH FRIDAYS

Served with coleslaw and choice of pan-fried potatoes or French fries.

BIER-BATTERED DEEP-FRIED COD — \$14/ \$17

3-piece or all-you-can-eat.

BROILED COD — \$15

FRIED LAKE PERCH — \$16

Monday

Beef or Pork tacos - \$1 each

Thursday

Freddie's Fish Tacos - \$3 each

Join us for Oktoberfest - Sep. 16

Gary Beal Band 12-4, Copper Box 4-8pm,

David Austin Band 7-11

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