

Scott Baumann
Executive Chef

Jesus Contreras
Sous Chef



Saturday June 28th Sommerfest
Music By—The Gruber Family Band

Friday Night Jazz—Every Friday Night

Teske's Germania

restaurant and beer garden

Appetizers

Sausage Combination Platte	15
<i>Bavarian Bratwurst, Knackwurst, Polish Sausage, and Swiss Bockwurst</i>	
Potato Pancakes.....	8
<i>served with Apple Sauce Vesperplatte</i>	
Vesperplatte.....	15
<i>Assorted Deli Meats and Cheeses</i>	
Mini Schweine Haxe.....	15
<i>Topped with a Jack Daniels BBQ Peppercorn Sauce</i>	
Reuben Sliders	12
<i>Corned Beef, Sauerkraut and Swiss Cheese Wrapped in a Puff Pastry</i>	
Baked Brie.....	10
<i>Topped with Fresh Garlic</i>	
Jalapeño Cheese Pretzels.....	15
Teske's Own Garlic French Fries.....	15
Marinated Herring.....	15
Käse Spätzle mit Schwarzwälder Schinken.....	15
Baked Homemade Noodles	15
<i>Swiss Cheese and Black Forest Ham</i>	

Salads

Traditional Caesar Salad	10
<i>(Raw egg is contained in the Caesar Salad Dressing) Chicken Breast – Add 5</i>	
Wurstsalat.....	10
<i>Black Forest Ham and Swiss Cheese Tossed in a House Vinaigrette</i>	
Traditional Chef Salad	14
Heirloom Tomatoes and Mozzarella Cheese.....	12
<i>Topped with a House Infused Basil Olive Oil</i>	

Small Plates

Bauernfrühstück.....	15
<i>Diced Black Forrest Ham Spätzle Scallions, and Mushrooms mixed in Scrambled Eggs</i>	
Leberkäse	14
<i>Topped with Sautéed Onions Served with Potato Salad and Sauerkraut</i>	
Wild Boar Sausages.....	14
<i>Topped with Beer Braised Onions served with Fingerling Potatoes and Sauerkraut</i>	
Buffalo Burger	15
<i>with French Fries or Potato Salad (American, Swiss, Pepperjack or Cheddar) add .50</i>	

Dinner Entrées

<i>(All Dinner Entrée's served with Home Made Soup, Garden Salad, Entrée and Home Made Apple Strudel)</i>	
Schwäbische Filet Platte serviert mit Pilz und Spätzle	30
<i>Beef and Pork Filet with a Cream Sauce served with Sautéed Mushrooms and House Made Noodles</i>	
Schweine Haxe mit Kartoffelsalat und Sauerkraut.....	AQ
<i>Baked Pork Shank served with German Potato Salad and Sauerkraut</i>	
Angus Steak mit Kräuterbutter serviert mit Kartoffelscheiben und Gemüse.....	27
<i>Choice Angus N.Y. Strip Topped with a Herb Butter served with Scalloped Potatoes and Seasonal Vegetables</i>	
Wiener Schnitzel mit Kartoffelsalat oder Pommes Frites.....	25
<i>Breaded Veal Cutlet served with German Potato Salad or French Fries</i>	
Jägerschnitzel mit unserer speziellen Pilzsoße und Spätzle.....	24
<i>Breaded Pork Cutlet Topped with our Special White Wine Mushroom Sauce served with Home Made Pasta</i>	
Paprikagulasch mit Spätzle und Rotkohl	24
<i>Cubed Tender Beef in a Spicy Paprika Sauce served with Home Made Pasta and Red Cabbage</i>	
Kalb Cordon Bleu mit gebackenen Kartoffeln und frischem Gemüse.....	25
<i>Slices of Veal filled with Swiss Cheese and Ham served with Panfried Potatoes and Seasonal Vegetables</i>	
Kassler Rippchen mit Kartoffelsalat und Sauerkraut.....	25
<i>Smoked Pork Chop served with German Potato Salad and Sauerkraut</i>	
Schwäbischer Sauerrahmbraten mit Spätzle und Rotkohl	25
<i>Swabian Sour Beef Roast served with Home Made Pasta and Red Cabbage</i>	
Polnische und Bayrische Bratwurst Platte serviert	22
<i>Polish and Bavarian Bratwurst served with German Potato Salad and Sauerkraut</i>	
Hühner Zigeunerschnitzel mit Reis und Gemüse.....	24
<i>Chicken Breast Topped with a Red and Green Bellpepper Sauce served with Rice and Seasonal Vegetables</i>	
Lachs in Orange Ingwer Soße mit Reis und Gemüse.....	24
<i>Salmon Filet Topped with an Orange Ginger Sauce served with Rice Pilaf and Seasonal Vegetables</i>	
Vegetable Filled 'Gluten Free' Raviolis	22
<i>Served in a House Made Alfredo Sauce</i>	