

Parcel 180, on the corner of Lincoln Street and Main Street (then known as Garten Street and San Sabo Street) was first known in 1851 as the Old School House Lot of the German Emigration Company. The property passed thru several owners until in 1867 when the title passed to Heinrich Wisse who was a wheelwright. In 1878 Charles F. Priess purchased the property and began construction of a large two-story limestone building with a basement, which was completed in 1883. The Priesses had a general merchandise and hardware store on the ground floor and lived upstairs. The Priesses owned the property until 1917. In 1919 Dr. Victor Keidel bought the property from Ernst Herbert and Alfred Petsch. In 1927 Victor and his son, Albert, began construction on a new hospital by adding a two-story wing. The new hospital was dedicated on July 31, 1938. It was called the Keidel Memorial Hospital. Dr. J. Hardin Perry, Dr. Keidel's son-in-law also practiced here. Dr. Keidel passed away in 1952. Dr. Perry purchased full ownership of the property in 1960 and it remains in the Perry family. Today the building is home to Perry & Associates (2nd Story), Der Kuchen Laden (1st Floor) and Rothseller Restaurant (Basement). Rothseller - in Old Germany a rathsheller was the basement of the Town Hall (Rathaus), usually used as a restaurant or a tavern that sold beer.

KINDER MENU

BUTTERED NOODLES
PB & GRAPE JELLY SANDWICH
GRILLED CHEESE SANDWICH
CHICKEN TENDERS (2)
GRILLED CHICKEN BREAST

Choice of Potato Chips, French Fries,
Seasonal Veggie or Cheddar-Mashed
Potatoes **\$6.99**

DESSERTS

WARMED & SERVED WITH HOUSE-
WHIPPED CREAM **\$6.99**

APFEL "APPLE" STRUDEL
Pastry braided with green
apples & cinnamon

MOLTEN CHOCOLATE LAVA CAKE
Molten center chocolate cake

PEACH BREAD PUDDING
Baked custard & peaches
with house-made caramel sauce

BOURBON PECAN PIE
Ooey Gooey Bourbon soaked
pecans in shell

20% GRATUITY MAY BE ADDED
TO PARTIES OF 8 PEOPLE OR MORE

SIDES \$2.99

Buttered Corn	House-made Red Cabbage	Sauerkraut with Bacon pieces
Creamy Coleslaw	French Fries	Seasonal Veggies
Cheddar-Mashed Potatoe	Potato Chips	Sauteed Spinach
Country-Style Green Beans	Rice Pilaf	Sweet Potato Fries
Avocado 1/5	Red Beans	Warmed German Potato Salad

The Texas Department of State Health Services states that eating raw or undercooked meats, poultry, seafood, or eggs poses a risk of foodborne illness. Thorough cooking of such foods reduces these risks. Please alert your server if you have any food allergies.

GERMAN SPECIALTIES

SERVED WITH GERMAN POTATO SALAD & RED CABBAGE

▶ **"THE KRAUT"** GERMAN SAMPLER PLATE
Half portions of Bratwurst, Smoked Sausage & Jaeger Schnitzel, side Sauerkraut \$18.99

WIENER SCHNITZEL
Veal Schnitzel served with lemons \$16.99

BAVARIAN SCHNITZEL

Veal Schnitzel topped with onion & peppers, stewed tomatoes & Swiss cheese \$18.99

▶ JAEGER SCHNITZEL

Veal Schnitzel topped with a home-made mushroom gravy \$18.99

BURGERS

SERVED WITH FRENCH FRIES & PICKLES

▶ PATTY MELT

Boz chuck patty, caramelized onions, swiss cheese, on toasted Texas Toast 14.99

CLASSIC BISTRO BURGER

Boz chuck patty, lettuce, tomatoe, red onion on a toasted Brioche bun 12.99

Add Toppings

^{1/2} Avocado, Bacon, Caramelized Onions, Jalapenos, Sauteed Mushrooms \$1.99

Add Cheese

Cheddar, Swiss or Blue \$1.49

OPA'S GERMAN SAUSAGE ENTREE

Links of Knockwurst-Bratwurst-Jalapeno & Cheese with sauerkraut, German potato salad, house-made red cabbage & side of German Mustard

— \$18.99 —

MAIN STREET ENTREES

ADD A SIDE SALAD FOR \$4.99

▶ TEXAS SIZED CHICKEN FRIED STEAK

Hand-breaded steak topped with creamy gravy, cheddar-mashed potatoes & country-style green beans \$19.99

▶ BACON-WRAPPED FILET MIGNON

7-Ounce charboiled filet, topped with blue cheese & demi-glaze, cheddar-mashed potatoes & country-style green beans \$27.99

CHICKEN FRIED CHICKEN

Hand-breaded chicken breast, topped with creamy gravy, cheddar-mashed potatoes & buttered corn \$15.99

▶ THE NEW YORKER

10-oz Choice New York Strip, charbroiled & served over a bacon-mushroom-jalapeno demi-glaze, cheddar-mashed potatoes & country-style green beans \$25.99

SIDES \$2.99

Buttered Corn

Creamy Coleslaw

Cheddar-Mashed Potatoe

Country-Style Green Beans

German Potato Salad

Avocado ^{1/3}

French Fries

Red Beans

Red Cabbage

Rice Pilaf

Sauerkraut

Sauteed Spinach

Seasonal Veggies

Sweet Potato Fries

LITTLE ITALY

ALL SERVED WITH GARLIC TOAST

▶ PASTA CRUDO VEG

Sauteed tomatoes, basil, toasted garlic & olive oil, over angel hair pasta \$11.99

Add grilled chicken for \$5.99

Add 5-grilled shrimp for \$7.99

FETTUCCINE ALFREDO VEG

House-made sauce \$12.99

Add chicken for \$5.99 or 5-grilled shrimp for \$7.99

▶ POLLO PARMESAN

Hand-breaded chicken breast topped with house-made marinara & mozzarella, served over fettuccine alfredo \$18.99

▶ CHICKEN ARTICHOKE

Flour dusted, pan seared chicken breast over fettuccine pasta & an artichoke & lemon-caper butter sauce \$15.99

Try it with Gulf Coast Shrimp for \$18.99

STARTERS

SPINACH ARTICHOKE DIP VEG

Served with tortilla chips \$12.99

Add Smoked Jalapeno Salsa for \$1.99

SOUTH OF THE BORDER QUESADILLA

12" Flour tortilla filled with cheddar & mozzarella cheeses, grilled onions & peppers, topped with sour cream & pico de gallo \$11.99 VEG

Add chicken for \$5.99

Add shrimp for \$7.99

AVOCADO CRAB DIP GF

Served with Tortilla Chips \$15.99

THE ZEUS - GREEK APPETIZER VEG

House-made hummus, olive relish & toasted pita \$9.99

OPA'S GERMAN SAUSAGE SAMPLER

Each of Opa's Smoked Sausage-Bratwurst-Jalapeno & Cheese Sausage with grilled onions & peppers, sauerkraut, cheddar & toasted Pumpnickel bread. Served with German Mustard

\$18.99

SOUP OF THE DAY

Cup \$3.99 Bowl \$6.99

FROM THE SEA

HEAVENLY TILAPIA GF

Grilled & finished with parmesan & scampi butter under the broiler, rice pilaf & sauteed spinach \$18.99

SEAFOOD STUFFED EGGPLANT

Hand-breaded and flash fried eggplant stuffed with shrimp & crab, finished with a creamy parmesan sauce, served on a rice pilaf \$21.99

TEXAS GULF SHRIMP

Lightly hand-breaded, six-jumbo shrimp, served with french fries, coleslaw & creole dippin' sauce \$17.99

SALADS

CHATEAU SALAD GFA

Mixed greens, grilled chicken, smoked bacon, diced egg, avocado, tomato & cheddar cheese \$16.99

GREEK CHICKEN SALAD GFA

Mixed greens, grilled chicken, housemade hummus, olive relish, red onion & feta cheese, toasted pita bread \$15.99

THE RATHSKELLER GFA, VEG

Mixed greens, tomato, red onions, black olives, parmesan cheese & croutons \$9.99
Add chicken grilled or blackened \$5.99
Add blackened or grilled shrimp \$7.99

MIXED GREENS & SUCH GF, VEG

Mixed greens, tomato & parmesan cheese \$4.99

TWISTED CAESAR GFA

Grilled chicken, spring mix, sliced avocado, red onion, croutons & parmesan 15.99

AVAILABLE DRESSINGS

Balsamic vinaigrette, blue cheese, cilantro vinaigrette, caesar, ranch & thousand island, tomato vinaigrette

GF - Gluten Free, GFA - Gluten Free Available, VEG - Vegetarian

CORNMEAL CRUSTED CATFISH

Flash fried and served with house-cut fries, cole slaw & tartar sauce \$15.99

"LOIS" SEARED SALMON FILET

Cornmeal crusted and seared on a bed of spinach & seasonal vegetable, topped with a lemon-caper butter sauce \$20.99

STUFFED SALMON

Atlantic salmon filet stuffed with a spinach, almond, sundried tomato & basil pesto and topped with a sundried tomato-basil cream sauce, rice pilaf & sauteed spinach \$22.99

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