COFFEE SHOP

Teibel's

Appetizers

Stuffed Mushroom Caps | 16
Perfected with three cheeses, bacon and green onions.

Fried Green Tomatoes | 13
Breaded with a blend of delicious seasonings, fried and served with our housemade remoulade.

Shrimp Cocktail | 16
Six shrimp steamed, chilled and served with our horseradish cocktail sauce.

Onion Rings | 9
Freshly sliced spanish onions battered, breaded and fried.

Cauliflower & Zucchini Medley | 13
Fresh cut and breaded, deep fried and served with a housemade vegetable mustard sauce.

Chicken Tenders | 13
Fresh cut, breaded and fried, served with your choice of a ranch or barbeque sauce.

Chicken Livers & Onions | 16
Sauteed in butter and finished with paprika.

Soups & Salads

Homemade Soup* Cup | 4 Bowl | 8

Relish Trio | 8
The Teibel's classic cole slaw, cottage cheese and pickled beets.

Side Salad | 8
Mixed greens with tomato, purple onion, cucumber, croutons and your choice of homemade salad dressing.

Chopped Chicken Dinner Salad* | 19
A freshly grilled chicken breast with mixed greens, tomato, onion, cucumber, croutons, cheese and your choice of dressing.

Ham & Chicken Club Dinner Salad* | 19
Pulled chicken and baked ham atop mixed greens with bell pepper, tomato, onion, cucumber, croutons and cheese with your choice of dressing.

**served with Teibel's dinner rolls*

Luncheons

Includes your choice of potato, the vegetable of the day, cole slaw and Teibel's rolls.

Teibel's Chicken
White Meat | 18 Dark Meat | 16
A quarter of fried chicken prepared with Grandma Teibel's Austrian recipe.

Lake Perch | 25
Lake Erie yellow perch lightly fried and finished with butter. Served with Teibel's tartar sauce. Add a side of butter for $2.

Walleye Filet | 23
Lake Erie walleye fried or broiled and served with Teibel's tartar sauce.

Gulf Shrimp | 19
Lightly fried and served with horseradish cocktail sauce.

Frog Legs | 19
Fried and enjoyed with tartar. Add a side of butter for $2.

Tomato Basil Salmon | 25
Pan fried in butter and topped with small heirloom tomatoes, basil and minced garlic.

Chicken Livers & Onions | 19
Sauteed in butter and finished with paprika.

Barbequed Ribs | 20
A half slab sauced in our house barbeque.

Pork Chops | 19
Twin four ounce chops broiled to your liking and served with cinnamon applesauce.

Roast Turkey | 20
Sliced and served with homemade stuffing, mashed potatoes, gravy and cranberry relish.

Gluten-Free & Other Allergies

Most items can be prepared gluten-free. Please speak with your server regarding gluten friendly meals and other accommodations.

Sandwiches

Includes fries, cole slaw and a pickle.

Reuben | 18
Housemade corned beef and sauerkraut on marbled rye with our thousand island dressing and swiss cheese.

Classic Club | 17
Chicken, bacon, lettuce, tomato and mayonnaise stacked with toasted white bread then sliced.

Deli Burger | 17
Lettuce, tomato and onion on a brioche bun with your choice of cheese.

Tomato Basil Grilled Cheese | 15
Fresh basil, sliced tomato and mozzarella on grilled panini.

Italian Beef | 18
Served in a toasted hoagie roll with giardiniera and mozzarella.

Chicken Bacon Cheddar | 17
Fresh grilled chicken breast with bacon and cheddar cheese on a brioche bun.

Walleye Po Boy | 19
Lake Erie walleye filet lightly fried and served on a hoagie roll with lettuce, tomato and onion.

Dinners

Dinners include homemade soup, tossed salad or a relish trio, your choice of a dinner side and ice cream for dessert.

Teibel's Classic Entrees

Grandma Teibel's Fried Chicken | 26
Brought with her from Austria four generations ago and enjoyed by our guests for over 90 years. Half of a chicken prepared our favorite way!

Lake Perch | 39
Lake Erie yellow perch lightly fried and finished with butter. Served with Teibel's tartar sauce. Add a side of butter for $2.

Gulf Shrimp | 30
Lightly breaded, fried and served with our house horseradish cocktail sauce.

Lake Erie Walleye Filets | 35
Two filets fried or broiled, enjoy this delicious lake fish with Teibel's tartar sauce.

Frog Legs | 31
Most popularly prepared fried or sauteed in butter. Add a side of butter for $2.

Teibel's Fried Chicken & Lake Perch | 36
The Best of both worlds on a combination plate with tartar and butter!

From the Broiler

Ribeye 16 oz | MP
Add mushrooms, onions or both | 4

Filet Mignon 8 oz | MP
Served with sauteed mushrooms.

Herb Chicken | 29
Marinated, broiled and served with asparagus.

Center Cut Pork Chops | 28
Twin eight ounce chops broiled and served with housemade cinnamon applesauce.

Chop Steak | 28
A ground beef steak with sauteed mushrooms and onions with a brown beef gravy over the top.

Pepper Steak Filet Tips | 34
Beef tenderloin tips with bell pepper, sliced onion and a brown beef gravy.

Dinner Sides

Mashed Potatoes with Gravy
Baked Potato with Sour Cream *(available after 3pm)*
French Fries
Rice Pilaf
Vegetable of the Day

Other Favorites

Roast Turkey | 29
Fresh roasted, sliced and served with homemade stuffing, mashed potatoes, gravy and cranberry relish that completes the dish.

Tomato Basil Salmon | 33
Fresh Atlantic salmon over grilled asparagus and topped with small heirloom tomatoes, fresh basil and minced garlic.

Chicken Livers & Onions | 29
Sauteed in butter and finished with paprika.

Barbequed Ribs | 35
A full slab of tender pork ribs sauced with our house barbeque.

Chicken Alfredo | 29
The classic pasta dish with fettuccine, alfredo sauce, chopped vegetable medley and fresh grilled herb chicken breast sliced over the top.

Porcini Mushroom Pasta | 29
Great as a vegetarian option, but delicious for all! Porcini stuffed pastas in a delicious garlic cream sauce with peas and sliced mushrooms.