Luncheons

Includes your choice of potato, the vegetable of the day, cole slaw and Teibel's rolls.
Available Tuesday through Saturday, 11am-4pm.

Teibel's Chicken
White Meat | 19 Dark Meat | 17
A quarter of fried chicken prepared with Grandma Teibel's Austrian recipe.

Lake Perch | 26
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 | 24
Lake Erie walleye fried or broiled and served with Teibel's tartar sauce.

Gulf Shrimp | 20
Lightly fried and served with horseradish cocktail sauce.

Frog Legs | 20
Fried and enjoyed with tartar. Add a side of butter for $2.

Tomato Basil Salmon | 27
Pan fried in butter and topped with small heirloom tomatoes, basil and minced garlic.

Chicken Livers & Onions | 20
Sauteed in butter and finished with paprika.

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

Pork Chops | 20
Twin four ounce chops broiled to your liking and served with cinnamon applesauce.

Roast Turkey | 21
Sliced and served with homemade stuffing, mashed potatoes, gravy and cranberry relish.

Sandwiches

Includes fries, cole slaw and a pickle.
Available Tuesday through Saturday, 11am-4pm.

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.

Gluten-Free & Other Allergies

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

Teibel's
RESTAURANT

Our Story

In 1929, two resourceful brothers established a tradition at the Crossroads of America. Martin and Stephen Teibel's famous Northwest Indiana restaurant began as a simple twelve-seat diner where locals and travelers alike enjoyed fresh sandwiches and delicious fried chicken. As word spread from coast to coast along 30 and 41, Teibel's Family Restaurant grew into a Midwest institution. Whether you come back for our famous Fried Chicken, Canadian Lake Perch, or another house specialty, chances are that friends and family have celebrated at Teibel's in some way...weddings, graduation dinners, or special occasion! Our goal, as Martin and Stephen taught us, is to satisfy you and your family as we have for more than 95 years! Our chef continues to mix up our dishes with a variety of fresh ingredients to complement fresh seafood and other delicious entrée items. Be sure to browse the chef's specials book for special appetizers, entrees and desserts "paired" with featured cocktails, wines and craft beers. Now in our fourth generation, our aim is the same as Stephen and Martin Teibel all those years ago – quality, comfort and a smile on your face!

Thank you for being our guests,
Paul and Stephen Teibel

www.teibels.com

Appetizers

Stuffed Mushroom Caps | 17
Perfected with three cheeses, bacon and green onions.

Fried Green Tomatoes | 14
Breaded with a blend of delicious seasonings, fried and served with our housemade remoulade.

Shrimp Cocktail | 17
Six shrimp steamed, chilled and served with our horseradish cocktail sauce.

Onion Rings | 10
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 | 14
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*

Moderate Meals

For those with a smaller appetite, Teibel's moderates are a lighter portion served with your choice of soup, tossed salad or the relish trio, and your choice of one dinner side.

Canadian Lake Perch | 33
Teibel's Fried Chicken | 23
Gulf Shrimp | 26
Lake Erie Walleye | 27
Frog Legs | 26
Ribs Half Slab | 27
Chicken Pot Pie | 26

Dinner Add-Ons

Available to add on to the purchase of any meal.

Grilled Shrimp 4 pcs | 9

Ribs Half Slab | 16

Special Baked Potato | 5
With cheese, bacon and green onion. After 3pm.

Grilled Asparagus or Broccoli | 8
A large side steamed, butter and seasoned, then grilled.

Lake Perch 3 pcs | 10

Dinners

Served all day in the dining room and coffee shop.
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 | 28
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 | 41
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 | 32
Lightly breaded, fried and served with our house horseradish cocktail sauce.

Lake Erie Walleye Filets | 37
Two filets fried or broiled. Enjoy this delicious lake fish with Teibel's tartar sauce.

Frog Legs | 33
Most popularly prepared fried or sauteed in butter. Add a side of butter for $2.

Teibel's Fried Chicken & Lake Perch | 38
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 | 31
Marinated, broiled and served with asparagus.

Center Cut Pork Chops | 30
Twin eight ounce chops broiled and served with housemade cinnamon applesauce.

Chop Steak | 30
A ground beef steak with sauteed mushrooms and onions with a brown beef gravy over the top.

Pepper Steak Filet Tips | 37
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 | 31
Fresh roasted, sliced and served with homemade stuffing, mashed potatoes, gravy and cranberry relish that completes the dish.

Tomato Basil Salmon | 35
Fresh Atlantic salmon over grilled asparagus and topped with small heirloom tomatoes, fresh basil and minced garlic.

Chicken Livers & Onions | 30
Sauteed in butter and finished with paprika.

Barbequed Ribs | 37
A full slab of tender pork ribs sauced with our house barbeque.

Chicken Alfredo | 30
The classic pasta dish with fettuccine, alfredo sauce, chopped vegetable medley and fresh grilled herb chicken breast sliced over the top.

Porcini Mushroom Pasta | 30
Great as a vegetarian option, but delicious for all! Porcini stuffed pastas in a delicious garlic cream sauce with peas and sliced mushrooms.