







LakeGenevaRestaurantWeek.com



KEY: (I) Indoor Dining, (O) Outdoor Dining, (T) Takeout

Restaurant	Breakfast	Lunch	Dinner	Sips &	Service	Reservations
	Breakrast	Edileli	Dillilei	Snacks	Type	Reservations
240 West						
The Abbey Resort, 269 Fontana Blvd., Fontana					1/0	•
(262) 275-9000					1,0	
theabbeyresort.com/						
Avant Cycle Café						
234 Broad St., Lake Geneva						
(262) 203-5141	•	•			I/T	
avantcyclecafe.com						
The Baker House	1					
327 Wrigley Dr., Lake Geneva			_			_
(262) 248-4700			•		I	•
bakerhouse1885.com						
Barrique Bistro & Wine						
Bar						
835 Wrigley Dr., Lake Geneva		•	•		1/0	
(262) 248-1948					,	
barriquewinebar.com						
Bean + Vine						
W4240 WI-50., Lake Geneva		_				
(262) 249-3834	•	•			I/T	
ridgelakegeneva.com/bean-vine						
Café Calamari						
10 E. Geneva St., Williams Bay					. / -	
(262) 245-9665			•		I/T	•
cafecalamari.com						
Champs Sports Bar &						
Grill						
747 Main St., Lake Geneva				•		
(262) 903-0793						
champslakegeneva.com						
Crafted Italia						
The Ridge Hotel, W4240 WI-50,					. / -	
Lake Geneva (262) 249-3832			•		I/T	•
craftedlakegeneva.com						
Flat Iron Tap						
150 Center St, Lake Geneva						
(262) 812-4064		•			ı	
Flatirontaplg.com						
Geneva Gifts						
150 Broad St, Lake Geneva						
(262) 248-6756						
genevagifts.com						
Gino's East Lake Geneva	\exists					
300 Wrigley Dr., Lake Geneva		•			1/0	
(262) 248-2525		•			1,0	
ginoseastlakegeneva.com						
Grand Café						
7036 Grand Geneva Way		•			1	•
(262) 249-4788		•			'	
grandgeneva.com						



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Restaurant	Breakfast	Lunch	Dinner	Sips & Snacks	Service Type	Reservations
The Grandview Restaurant						
N2009 S. Lake Shore Dr., Lake Geneva (262)					1	
248-5690			•		·	•
thegrandviewrestaurant.com						
Harpoon Willie's						
8 E. Geneva St., Williams Bay					. / -	
(262) 971-7034		•			I/T	
huntclubsteakhouse.com						
Hunt Club Steakhouse						
555 Hunt Club Ct, Lake Geneva					. / -	
(262) 245-7200					I / T	•
hawksviewgolfclub.com						
Lake City Social						
111 Center St., Lake Geneva					LICIT	
(262) 248-7047		•	_		I /O/ T	
lakecitysocialwi.com/lake-geneva/						
Lake Geneva House of Music						
Café						
N3241 County Trunk Hwy H, Lake Geneva				•		
(262) 705-6307						
lghom.com/café/						
Lake Life Market						
607 Main St., Lake Geneva				_		
(262) 729-4068				•		
lakelifemarket.com						
Lookout Bar & Eatery						
Lake Lawn Resort, 2400 E. Geneva St.,						
Delavan			•		1/0/T	
(262) 728-7950					, - ,	
lakelawnresort.com						
Magpie's Den and Pen						
642 Main St, Lake Geneva		_				
(262) 249-2302		•	•		1/0	
magpieslg.com						
Maxwell Mansion						
304 S Wells St., Lake Geneva						
(262) 248-9711				•		
staymaxwell.com						
Next Door Pub & Pizzeria						
411 Interchange N., Lake Geneva						
(262) 248-9551		•	•		I/O/T	
nextdoorpub.com						
O2 Lounge	1		1			
647 W. Main St., Lake Geneva						
(262) 812-8237				•		
Facebook.com/o2lounge						
Oakfire Pizzeria Napolitana	 		+			
835 Wrigley Dr., Lake Geneva (262) 812-8007		•	•		I/O/T	
, ,						
oakfire.pizza	1					



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Restaurant	Breakfast	Lunch	Dinner	Sips & Snacks	Service	Reservations
Pier 290				Snacks	Type	
1 Liechty Dr., Williams Bay						
(262) 245-2100			•		1/0	•
pier290.com						
Privato Pizza Bistro & Lounge						
2 W Geneva St., Williams Bay					. ,_	_
(262) 215-7566			•		I/T	•
privatopizzabistro.com						
Sopra						
724 W. Main St., Lake Geneva						
(262) 249-0800			•		1/0/T	•
soprabistro.com						
Smokey's BBQ						
7020 Grand Geneva Way, Lake Geneva						
(262) 249-3400			•		I/T	
timberridgelodge.com/eat/						
smokeys						
Something Sweet						
105 Townline Rd., Lake Geneva						
(262) 812-4141						
somethingsweetlg.com						
Speedo's Harborside						
100 Broad St., Lake Geneva					1/0/T	
(262) 248-3835					1/0/1	
speedosharborside.com						
The Bottle Shop						
617 W Main St., Lake Geneva						
(262) 348-9463				•		
thebottleshoplakegeneva.com						
Topsy Turvy Brewery						
617 W Main St., Lake Geneva						
(262) 348-9463				•		
Topsyturvybrewery.com						
turf. smokehouse						
727 Geneva St., Lake Geneva					1/0/T	
(262) 812-8323					1/0/1	
destinationgn.com/turf						
Turtle Lake Tap & Grill						
N6513 Anderson Dr., Delavan					1/0	
(262) 458-0342					1/0	
turtlelaketapandgrill.com	1	<u> </u>				
Tuscan Tavern						
430 Broad St., Lake Geneva					1/0	
(262) 248-0888					1,0	
tuscanlg.com						
Waterfront Restaurant						
The Abbey Resort, 269 Fontana Blvd., Fontana					1/0	
(262) 275-9000					1,0	
theabbeyresort.com	1					





The Abbey Resort, 269 Fontana Blvd, Fontana | 800-709-1323 | theabbeyresort.com/lake-geneva-restaurants/240-west/

Dinner \$47 Prix Fixe Meal 5-9pm

First Course — Select One

SHRIMP COCKTAIL*

Fresh Lemon, Cocktail Sauce, Horseradish Cream

WATERMELON & FETA SALAD

"Klondike Cheese Factory" Sundried Tomato & Basil Feta, Hydroponic Butter Lettuce, Balsamic Pearls

Second Course — Select One

FAROE ISLAND SALMON*

Sweet Sake & Mirin, Celery Root Mash, Roasted Carrot, Caviar

CHICKEN & POMEGRANATE GNOCCHI*

All-Natural Free Range Chicken Breast, Fresh Basil, Alfredo

BEEF SHORT RIB*

Mashed Yukon Gold Potato, Pickled Red Onion, Baby Spinach

Third Course

CHOCOLATE & BERRIES

Flourless Chocolate Cake, Sugared Berries, Ganache

*Please notify us of any food allergies. | Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Parties of eight or more will have an automatic 21% gratuity applied.

Dine & Give! The Charity Check

Lake Geneva Restaurant Week isn't just about great food. It's also about great causes.









234 Broad Street, Lake Geneva | 262-203-5141 | avantcyclecafe.com

Breakfast & Lunch

One Hot Food Item, Cookie & Small Coffee of the Day or Select Tea

QUICHE - \$7.99

Choice of:

Florentine Lorraine

BURRITO - \$8.99

Choice of:

Bacon & Egg Black Bean & Egg Chicken & Potato Vegan Fiesta

**Choice of Cookie and Coffee Vary

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327 Wrigley Drive, Lake Geneva | 262-248-4700 | BakerHouse1885.com

Dinner \$38 Prix Fixe Meal

First Course — Select One

- SHE CRAB SOUP
- PROSCIUTTO & CAPRESE SALAD
 Heirloom Tomatoes, Burrata Cheese, Fresh Basil, Balsamic Drizzle, and Prosciutto

Second Course — Select One

- SHRIMP DINNER
 Sauteed Jumbo Shrimp, Garlic Parmesan Risotto with Pineapple Chutney
- **FETTUCCINI**Tossed in a Creamy Tomato Sauce
- ROASTED TENDERLOIN
 Simmered with a Mushroom Gravy

Third Course

CHOCOLATE MOUSSE

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835 Wrigley Drive, Lake Geneva | 262-248-1948 | barriquewinebar.com

Lunch & Dinner

\$15 Meal

First Course (Choose One)

SEAFOOD BISQUE

Crab, shrimp, mussels, clams and calamari in a creamy tomato broth

HOUSE SALAD

Mix greens, cucumber, roma tomato, red onion with balsamic vinaigrette

Second Course (Choose One)

CHICKEN RICE BOWL

Chicken breast, avocado, edamame, radish, carrot, cucumber, jasmine rice finished with a house soy-ginger chili sauce

SALMON BLTA CLASSIC

BLT with Ducktrap smoked salmon, avocado and lemon dill aioli on multigrain toast with kettle potato chips

\$45 Meal

First Course (Choose One)

BURRATA FLATBREAD

Fresh burrata, pesto, heirloom cherry tomato, arugula, EVOO, balsamic glaze, sea salt, pepper

SHRIMP SCAMPI

Baked shrimp, brie, almonds, garlic butter, white wine, herbs with lemon and ciabatta

Second Course (Choose One)

SALMON CRUDO

Sushi grade Ora king salmon, avocado, watermelon radish, salsa macha, red oak lettuce with lemon and corn tortilla chips

LOBSTER ROLL

Traditional NE style cold lobster salad with celery and house herbed aioli, red oak lettuce on a toasted NE bun, served with kettle potato chips

Third Course (Choose One)

CHOCOLATE MOUSSE
MARSCAPONE LEMOCELLO CAKE

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bean+vine

AT THE RIDGE HOTEL

W4240 WI-50, Lake Geneva | 262-249-3834 | ridgelakegeneva.com/bean-vine

Breakfast \$8 Featured Meal

Select One

- ACAI PARFAIT
 - Blended Acai Topped with Banana, Strawberry, Blueberry, and Toasted Maple Oats
- RIDGE WRAP
 - Hash Browns, Cheddar Cheese, Maple Sausage, Farm Fresh Eggs, Caramelized Onions, and Peppers in Flour Tortilla
- SPRING FRITTATA PANINI

Fluffy Eggs with Roasted Asparagus, Spring Onions and Lemon with Swiss Cheese and Applewood Smoked Bacon on Sourdough

All Served with Choice of 12oz. Coffee, Milk, or Orange Juice

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bean+vine

AT THE RIDGE HOTEL

W4240 WI-50, Lake Geneva | 262-249-3834 | ridgelakegeneva.com/bean-vine

Lunch \$12 Featured Meal

Select One

- CRAFTED PESTO CLUB
 Golden Roast Turkey, Fresh Basil, Mozzarella, Pesto Aioli, Heirloom Tomato, and Boar's Head Bacon
- CHOPPED TUSCAN SALAD
 Crisp Romaine Lettuce, Oregano & Lemon Marinated Grilled Chicken, Chopped Red Onion, Bleu Cheese
 Crumbles, Shredded Parmesan and Candied Bacon Served with a Tuscan Vinaignette

Both Served with a Bag of Miss Vickie's Chips and Canned Soda, Water, or 12 oz. Coffee

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Chef Spotlight: Joshua P North at 240 West

Food is what brings people together to celebrate, to bring comfort, and to share a cultural experience. This Restaurant Week we want to celebrate the artistry behind your meal and talk about all the hard work and passion it takes to be a chef.

The restaurant business is one of the fastest paced industries to work in and the typical work day for a chef can start before dawn and can keep them running until well past midnight. Shopping, prepping, designing menus, training support staff, and getting through the meal time rush is just a fraction of what these incredibly dedicated chefs do. We were fortunate to be able to sit down at the Abbey Resort's stunning 240° West Restaurant with Chef Joshua North for a quick Q&A before he jumped back to building his newest seasonal menu and here's what he had to say:

Q: Tell me about your culinary education and training...when did you decide to become a chef?

A: My first job at the age of 15 happened to be in the kitchen of a restaurant. As I grew up, I floated between jobs in the food industry until I ended up working in the kitchen of Le Francais under the mentorship of Certified Master Chef Richard Knox. He



pushed me to grow, taught me the art of running a kitchen, and encouraged me to get formal training. I attended The Cooking and Hospitality Institute in Chicago. Of course, there's no training like actually working in a restaurant itself and experiencing the influence of other talented chefs. I've been in the industry for 26 years and continue to grow.

Q: What excited you about the culinary scene of Lake Geneva?

A: My first job in the area was Executive Chef at the Hunt Club at Geneva National. It was there that I was able to connect with area farmers who I still work with today at The Abbey Resort. The ability to work with local growers along with being close enough to cities to get fresh ingredients brought in on a regular basis provides the opportunity to get the highest quality ingredients for our dishes.

Q: What cuisine did you most enjoy cooking and why?

A: I love international cuisine. With many of these dishes, simplicity and high quality ingredients are key, but the flavors are big and bold. There's a lot to play with in flavor and color.

Q: What is your signature dish and what do people love about it?

A: I don't have one particular signature dish, but our guests love meat and potatoes like our Beef Short Ribs or New York Strip. Meat and potatoes sounds like a simple thing, but our focus on the ingredients we use and handling of the products merges quality and simplicity into a next level meal.



Q: Tell us about your process to create a new dish or menu...

A: The first thing I focus on is what the guests like and what they're looking for. From there, I start with a protein, be it a meat or legume, and start adding ingredients to get the right balance of flavor, texture and, of course color. Any time we're served a dish, we eat it with our eyes first.



Q: What kind of locally grown ingredients do you use/ recommend and where do you get them?

A: Being in Wisconsin, of course cheese is key. I cook with Wisconsin-produced cheeses from Hooks, Carr Valley and Roth. Some of our partners are very local like River Valley Ranch on Highway 50 in Burlington where we get our mushrooms and some of our jellies, and Pinn-Oak Ridge Farm in Delavan where we get fresh lamb.

press juicer. With the cold press, you extract the juice without adding heat, so you won't lose any of the nutrition in the ingredients. Lastly, here on property, we couldn't live without our outdoor woodfired smoker. You can see it (and smell it) running outside our Waterfront restaurant on the harbor year-round. We can smoke 480 pounds of meat at a time – pork, brisket, ribs – that we serve in Waterfront.

Q: How do you inspire creativity in the dining experience and/or your team?

A: For our guests, I love to create more than a meal, but a composition of ingredients and flavors. How the different flavors — sweet, umami, spice — sequence and layer with each other creates not only a memorable dish, but a full dining experience. For our team, I strive to build a culture of creativity and curiosity. By watching our other team members butcher the meats that come in or filet a whole salmon, they're inspired to learn these skills themselves. I teach them how to respect the quality of the ingredients and get the most out of them. If you put the love into it, you get the love out of it.

Q: What 3 ingredients or tools are must have in your kitchen and why?

A: Let me mix and match a little of both. Fresh herbs are essential to have in the kitchen - thyme, rosemary, cilantro. We grow lavender and mint on our grounds that I harvest to use in our restaurants. There's no substitute for the flavor of the freshly-picked leaves of garden herbs. One of my favorite tools is a high quality cold



Finishing up with Chef, we were given the carefully considered Restaurant Week Menu offering a 3 course prix fixe dinner that emphasizes his use of locally sourced fresh ingredients that will be sure to wow guests! For more details about their menu and to book a table for restaurant week visit us at: visitlakegeneva.com/lake-geneva-restaurant-week/





10 E Geneva Street, Williams Bay | 262-245-9665 | cafecalamari.com

Dinner Exclusive Menu Features

- BAKED BRIE EN CROUTE \$14
 Fresh Brie Wrapped and Baked. Served with Raspberry Butter and Toastinis.
- **PESTO PASTA SPECIAL \$22**Our Signature Pesto with a Touch of Cream, Grilled Chicken, Artichokes, Roasted Red Peppers and Cherry Tomatoes Over Fettuccine Pasta. Can be Prepared Gluten-Free Upon Request.
- CREAMY CHICKEN MARSALA \$21
 Chicken Breast Topped with Our Special Creamy Marsala Sauce and Wild Mushrooms Over Fettuccine Pasta. Can Be Prepared Gluten-Free Upon Request.

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W4240 WI-50, Lake Geneva | 262-249-3832 | craftedlakegeneva.com

Dinner \$35 Prix Fixe Meal

First Course – Select One

- BURRATA SALAD
 Burrata Mozzarella, Arugula, Lemon Oil, Balsamic, and Sea Salt
- ZUPPA TOSCANO
 White Bean, Garlic Sausage, Potato, and Kale

Second Course - Select One

- CARBONARA
 Guanciale, Linguini, Aged Parmesan, and Egg Yolk
- ROASTED ASPARAGUS RISOTTO
 Roasted Asparagus, Chardonnay Risotto, Aged Parmesan, and Chicken Stock

Third Course — Select One

- **DUO OF CANNOLI**Pistachio Dust, Whipped Ricotta, and Chocolate Chip
- HOUSE-MADE TIRAMISU
 Ladyfingers, Coffee, Cocoa Dust, and Crème Anglaise

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150 Center Street, Lake Geneva | 262-812-4064 | flatirontaplg.com

Lunch \$17 Prix Fixe Meal

First Course — Select One

- FRIED BRUSSEL SPROUTS
 - Deep Fried Brussel Sprouts with House Made Korean BBQ Sauce, Chopped Hometown Sausage Kitchen Bacon, Red Pepper Flakes & Sesame Seeds
- BAVARAIN PRETZEL
 - Milwaukee Pretzel Co 5 oz Pretzel Served with House Made Cantina Style Cheese Dip & Stone Ground Mustard

Second Course — Select One (Served with Kettle Chips)

- POLLO FRESCO
 - Bell & Evans Grilled Chicken Breast Topped with Oaxacan Style Guacamole, Hill Valley Dairy Habanero Cheddar Cheese& Mixed Greens on a Toasted Brioche Bun
- THE VAN HELSING
 - 8 oz Grass Fed Burger, House Made Garlic Herb Compound Cheese, Garlic Aioli, Caramelized Onions & Arugula on a Toasted Brioche Bun
- SHRIMP NAAN
 - Sauteed Shrimp Topped with Lime Dill Aioli, Arugula & Guacamole Served on a Toasted Naan Flatbread

Drink Specials

Kentucky Vanilla Barrel Cream Ale \$5 Red Sangria \$5

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300 Wrigley Drive, Lake Geneva | 262-248-2525 | ginoseastlakegeneva.com

Lunch & Dinner

EACH DISH SERVED WITH YOUR CHOICE OF SIDE AND DESSERT

\$16 Meal

COMBO ITALIAN BEEF & SAUSAGE SANDWICH

A Chicago Classic Italian Beef & Italian Sausage Served on French Bread and Choice of Sweet Peppers or Giardiniera.

Pair with Lakefront IPA for \$3/Pint or with Proverb Cabernet for \$4/Glass

BBQ BRISKET SANDWICH

Tender Brisket Marinated in House Made BBQ and Topped with Crispy Onions, Served on a Brioche Bun.

Pair with New Glarus Cabin Fever for \$3/Pint or with Proverb Merlot for \$4/Glass

Choice of Side

TOASTED CHEESE RAVIOLI FRIED ZUCCHINI CHIPS ANTIPASTI SALAD CAPRESE SALAD

\$18 Meal

CHICKEN MARSALA

Grilled Chicken on a Bed of Mashed Potatoes, Topped with Creamy Marsala Sauce.

Pair with New Glarus Spotted Cow for \$3/Pint or with Proverb Chardonnay for \$4/Glass

BAKED FISH (GLUTEN FREE)

Baked Cod on a Bed of Arugula, Topped with House Made Lemon Butter Sauce

Pair with Leinenkugel's Summer Shandy for \$3/Pint or with Proverb Pinot Grigio for \$4/Glass

Dessert Options

CHOCOLATE CAKE
CARROT CAKE
VANILLA ICE CREAM SUNDAE

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GRAND CAFÉ

7036 Grand Geneva Way, Lake Geneva | 262-248-8811 | grandgeneva.com/restaurants/grand-cafe

Lunch
\$20 Meal
Two Courses

First Course — Select One

- CAULIFLOWER TEMPURA
 Tempura, Sweet Chili, Scallions, Cilantro, Lime (Vegetarian)
- LEMONGRASS + CHICKEN POTSTICKER
 Sesame, Soy, Lime, Cilantro

Second Course — Select One

• CAFÉ PRIME BURGER

4 Years Cave Aged Cheddar, Tomato Jam, Bread + Butter Pickels, Smoked Applewood Bacon, Brioche Bun

ROASTED TURKEY BLT

Thick Cut Applewood Bacon, Lettuce, Tomato, Avocado, Lemon-Pepper Mayo, Multigrain Bread

FALAFEL

Tomato Relish, Cucumber, Citrus-Yogurt, Greens + Grilled Naan (Vegetarian)

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CORN BISQUE - Provided by Chef Joshau P. North

Yield: 128oz

Soup Ingredients:

1 ea Yellow Onions, Large Dice ½ cup Garlic Cloves 1 ea Red Bell Peppers, Large Dice 12 ea Corn on the Cob, Fresh Shucked 1 gal Corn Stock (see recipe below) TTKosher Salt TTGround White Pepper

Soup:

- 1. Sautee onion, garlic, red peppers and corn kernels
- 2. Add stock
- 3. Puree with blender until smooth
- 4. Strain through fine metal strainer
- 5. Heat and serve

Corn Stock Ingredients:

2tsp whole black peppercorns
12ea sprigs flat leaf parsley
6 sprigs thyme
2ea bay leaves
1ea yellow onion, skin on, roughly chopped
2ea unpeeled carrots, roughly chopped
4 stalks celery, roughly chopped
12ea corn cobs, kernels reserved

Method:

- 1. Combine all ingredients with one gallon of water in large sauce pan
- 2. Bring to a boil
- 3. Reduce heat to simmer and cook 45 minutes
- 4. Strain through fine metal strainer



Smash Burgers - Provided by Chef Shawn Williams

Thin juicy beef patties topped with cheddar cheese and stacked for the most amazing homemade double cheeseburger you will ever make.

Yield: 6 Patties

Patty Ingredients:

1-2 Tbsp Granulated Garlic2 Tbsp Worcestershire Sauce1 Lb 80-85% Lean Ground Beef1-2 Tbsp Vegetable/Canola Oil for Cooking Salt, Pepper, Onion Powder to taste

Burger Toppings:

Sesame Buns
Mild Orange Cheddar Cheese
1 Sliced Red Onion (try caramelized)
Ketchup/Mustard/Mayo
Dill Sandwich Pickle Chips

Instructions:

- 1. Roll the beef into 2-inch diameter balls. I was able to get 6 patties out of 1 pound of ground beef. Shoot for that for the proper size. Set aside.
- 2. Bring a skillet or **flat** cast iron griddle to medium-high heat (on the stove or on the grill). Let get hot and brush with a little oil.
- 3. Place beef balls on the hot skillet and immediately press down **firmly** (use two hands) with a flat spatula until the patty is smashed into a uniform 1/2 an inch thick patty (or just under). Season with salt, pepper, onion powder to taste. Let simmer for 2 minutes. The edges may split and won't be perfect. This is OK and actually preferred as it adds texture.
- 4. Flip burgers, season with salt and pepper, and cook for 2 more minutes (burgers will be cooked medium and no longer pink). In the last 30 seconds, top each patty with cheese. Remove from the heat and serve with toppings/buns. These are the perfect size for double cheeseburgers.



Croque Madame Toast - Provided by VISIT Lake Geneva Staffer

A French bistro classic that is easier to make than you think!

Ingredients:

Mornay Sauce

1 tbsp unsalted butter
1 tbsp all-purpose flour
½ cup plus 2 tbsp whole milk
½ tsp dry mustard
½ tsp ground ginger
¾ cup shredded Gruyere cheese
3 tbsp grated Parmesan cheese
Salt and cracked black pepper to taste

Egg Assembly

3 slices sourdough bread, lightly buttered and toasted 3 tablespoons whole grain prepared mustard 6 ounces smoked ham, thinly sliced 3 large egg yolks

Instructions:

Mornay Sauce -

1. Melt the butter in a small saucepan over medium heat. Add the flour and stir over the heat for 2 to 3 minutes to cook off the raw flour taste. Add the milk in a steady stream while whisking, then continue to cook and whisk until the mixture thickens enough to coat the back of a spoon. Whisk in the mustard, ginger, gruyere, and parmesan. Continue to cook and stir until the cheeses melt and the sauce is smooth, 3 to 4 minutes. Season to taste with salt and pepper. Set aside.

Egg Assembly -

- 1. Preheat broiler. Spread whole grain mustard onto one side of the toast slices. Top slices of the toast with
- 2. Transfer the ham-topped toasts to a baking sheet and top each with a 1/2 cup of the mornay sauce.
- 3. Carefully create a well atop each toast, with the ham and mornay sauce and drop each yolk into each well.
- 4. Broil the toasts until the sauce is hot and bubbling, but the yolk is still soft, 3 to 4 minutes. Lightly season with salt and pepper and serve immediately.



Tito's Cocktails of the Week - Part One

Mule w/ Blueberries

1 ½ oz Tito's Handmade Vodka ½ oz fresh squeezed lime 3 oz ginger beer Fresh blueberries Lime slice

Muddle fresh blueberries in a chilled copper mug. Add other ingredients over ice. Stir and garnish with a lime slice and blueberries.

TitoRita

1½ oz Tito's Handmade Vodka½ oz orange liqueur2 oz lime juice1/4 oz agave1 lime slice

Add all ingredients to a shaker with ice. Shake and strain into a glass with or without fresh ice. Garnish with a lime slice. Pro-Tip: If you like it salty, use a glass with a salt rim.

Bloody Mary

1½ oz Tito's Handmade Vodka4 oz Bloody Mary mix

Just add Tito's Handmade Vodka, Bloody Mary mix and ice to a shaker. Shake and pour everything into a pint glass. Go wild with your garnishes! Try celery stalks, olives, dill pickles, pickled green beans, lemon, parsley, bacon, cheese cubes, boiled shrimp, etc.

Dine & Give! The Charity Check

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N2009 South Lake Shore Drive, Lake Geneva | 262-248-5680 | thegrandviewrestaurant.com

Dinner \$39 Prix Fixe Meal

First Course — Select One

- SOUP
 - Chicken & Wild Rice | Mushroom Truffle | Soup of the Day
- HOUSE SALAD
 - Mixed Greens, Sweet Onion, English Cucumber Wild Wonder Grape Tomato, Champagne Vinaigrette
- CAESAR SALAD
 - Hearts of Romaine, Parmesan, Crumbled Crouton, House Caesar Dressing

Second Course — Select One

- CRAB & LOBSTER ROLL
 - Lobster Claw and Knuckle, Jumbo Lump Blue Crab, House Mayo, Chive, Shallot, Boursin, NE Style Roll
- CHICKEN MARSALA
 - Twin Frenched Chicken Breast, Wild Rice, Brussel Sprouts, Mushroom Marsala
- WIENER SCHNITZEL
 - Lightly Breaded Veal, Mustard Spaetzle, Haricots Verts, Bavarian Red Cabbage, Fried Capers, Lemon Gastrique
- KIMCHI FRIED RICE
 - Jasmine Rice, Onion, Carrot, Scallion, Kimchi

Third Course — Select One

- TIRAMISU
 - Lady Finders, Mascarpone, Cocoa Powder
- HOUSE BROWNIE
 - Chewy Brownie, Chocolate Ganache, Confectioners Sugar, Vanilla Bean Whipped Cream

Dine & Give! The Charity Check

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8 E Geneva Street, Williams Bay | 262-245-6906 | harpoonwillies.com

Lunch & Dinner Exclusive Menu Features

LOADED FRIES - \$14

Sweet Potato Fries, House-Made Chili, BBQ Pulled Pork, Cheddar Jack Cheese, Green Onions, Lettuce, Tomato, Jalapenos, and Avocado Poblano Sauce.

CHICKEN PARMESAN SANDWICH - \$14

Fried Chicken Breast with herbed Breadcrumbs, Marinara, and Parmesan Baked on a Toasted Roll. Served with Chips. Side Upgrades Available.

MEATBALL SUB - \$13

Our House-Made Meatballs in a Toasted Hoagie Roll Smothered in Marinara and Mozzarella Cheese. Served with Chips. Side Upgrades Available.

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HUNT CLUB steakhouse

555 Hunt Club Court, Lake Geneva | 262-245-7200 | huntclubsteakhouse.com/

Dinner \$60 Prix Fixe Meal

First Course — Select One

- BURRATA & ROASTED ASPARAGUS SALAD
 Toasted Hazelnuts, Confit Shallots, Crisp Pork Belly, Preserved Lemon & Truffle Vinaigrette
- FRENCH ONION SOUP
 Toasted Brioche, Melted Gruyere, and Fontina Cheese

Second Course - Select One

- PECAN ENCRUSTED TOURNEDOS
 Over Wild Mushroom Risotto, Parmesan Frites, Demi-Glace
- RUSHING WATERS TROUT
 With Browned Butter, Toasted Marcona Almonds, Blistered Grapes & Watercress Salad Tossed in Pernod

Third Course — Select One

Aioli and Pickled Red Onion

- TIRAMISU
 With Kahlua Anglaise, Fresh Mint, and Cocoa
- CHOCOLATE POT DE CRÉME
 With Caramelized Bananas, Candied Peanut, and Whipped Cream

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111 Center Street, Lake Geneva | 262-248-7047 | lakecitysocialwi.com/lake-geneva

Lunch & Dinner

Exclusive Restaurant Week Features

Appetizers:

BRUSCHETTA - \$11.99

Toasted Garlic Crostinis Topped with Diced Heirloom Tomatoes, Fresh Garlic, Mozzarella, EVOO and Dressed with a Drizzle of Balsamic

QUESO FUEGO - \$11.99

Creamy Aged White Cheddar with a Ranchero Sauce Glazed Over the Top, Melted to Perfection, and Served with Toast Points

Entrees:

BAJA SHRIMP TACOS - \$19.99

Pacific Ocean Shrimp Marinated with Fresh Citrus and Spices, Topped with a Red Cabbage Slaw, and Cotija Cheese on Buttery Corn Tortillas. Accompanied by Chef's Creamy Baja Rice

CHICKEN PARMESAN - \$15.99

Chicken Breast Hand Tenderized and Coated in Our House Made Parmesan Garlic Breadcrumbs, Fried To Juicy Perfection and Then Baked with House Made Marinara and Mozzarella Cheese. Served Atop Perfectly Cooked Penne Pasta

MEAT LOAF - \$17.99

Prime Ground Beef and Pork Blended Together with Creamy House Cheese Curds and Fresh Herbs. Topped with a Rich Demi-Glace Served over Social Mashed Potatoes and Sauteed Veg

Dessert:

BREAD PUDDING - \$7

Fresh Baked Cinnamon Bread Pudding Dressed in a Caramel Bourbon Sauce

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2400 Geneva Street, Delavan | 262-728-7950 | lakelawnresort.com/dining/lookout-bar-eatery/

Lunch & Dinner

\$20 Meal (\$30 Value)
Two Course Lunch

REUBEN WONG BURGER

Ground Brisket & Chuck, House-cured Corned Beef, Swiss Cheese, Orient 1000 Aioli, Kimchi

DOOR COUNTY CHERRIES JUBILEE CHEESECAKE

\$39 Meal (\$49 Value)
Three Course Dinner

POOL SIDE GREENS SALAD

Field Greens, Blue Cheese, Candied Pecans, Cherry-raisins, Lemon Poppy Seed Vinaigrette

SEARED CHILI MAPLE SALMON

Grilled Broccolini, Loaded Baked Potato Mash, Chili Lemon Curd Maple Drizzle, Herb Infused EVOO

DOOR COUNTY CHERRIES JUBILEE CHEESECAKE

Dine & Give! The Charity Check

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642 W Main Street, Lake Geneva | 262-249-2302 | magpieslg.com

Lunch & Dinner \$15 Meal

Two Course Lunch

APPETIZER

GARLIC CHEESE CURDS

Served with Marinara or Ranch Dipping Sauces

ENTRÉE CHOICES:

- SMASH BURGER (Cheese +\$2)
 Smash Sauce, Lettuce, Tomato, Onion
- PORTABELLA BURGER (Cheese +\$2)
 Seasoned Mushroom Cap, Lettuce
 Tomato, Onion
- LAKE GENEVA COUNTRY MEATS BRAT BURGER
 Poppyseed Mustard, Swiss, Grilled
 Onion, Sauerkraut

All Sandwiches Served with Fries

Two Course Dinner

APPETIZER CHOICES:

- GARLIC CHEESE CURDS
 Served with Marinara or Ranch Dipping Sauces
- NORTHWOODS PICKLES
 Served with Parmesan Dipping Sauce

ENTRÉE CHOICES:

- SMASH BURGER (Cheese +\$2)
 Smash Sauce, Lettuce, Tomato, Onion
- BUFFALO SHRIMP PO BOY
 Pan Fried Shrimp, Buffalo Sauce,
 Coleslaw, Tomato, Onion
- SAUSAGE & PEPPER SANDWICH
 Hand Pattied Italian Sausage, Grilled
 Peppers & Onions, Fontina Cheese

All Sandwiches Served with Fries

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Chef Spotlight: Nic Holm at Baker House

We are dishing up all the juicy details about this year's Lake Geneva Restaurant Week and what better way to whet your appetite than with a taste of the magic from our chefs in the industry?! Read about the rock stars in the culinary world who decided to plant some roots in Lake Geneva.

This spotlight, we are talking with Chef Nic and how he's bringing back some creations from a bygone era for the boutique restaurant and inn at the <u>Baker House</u>.



The Baker House 1885 is located in the heart of Downtown Lake Geneva near the water on Wrigley Drive. This historic mansion is truly a step back in time designed with an eye for the vintage glamour of The Gilded Age. While the upper floors house several lodging rooms for their boutique inn, the first floor of the mansion and the expansive lakefront garden are open to the public for an exquisite dining experience. Chef Nic has been the executive chef with Baker House for nearly a year and has been a part of Baker House family for ages. We caught him while designing their next seasonal menu with an emphasis on bringing the Gilded Age classical cuisine to modern day Lake Geneva!

Q: Tell me what it means to be bringing back historic fine dining?

A: A lot of what you saw in the earlier part of the 20th century, especially here, focused on luxury - on rich and sophisticated flavors. When you are thinking of proteins, it's bringing back a lot of what used to be eaten then; quail, wild boar, grass fed beef. Our She-Crab soup was a famous staple in the early 1900's and being able to recreate these dishes pays homage to our roots in Lake Geneva. And while some of these ingredients are harder

to come by these days, it gives an even more unique experience because you know you can't find my dishes everywhere else.

Q: What brought you here to Baker House?

A: I've worked in the Lake Geneva area dining scene for the last 7 years or so for The Abbey Resort and Grand Geneva, but I was always close to the Baker House. I used to bartend here, cooked here before, and then decided to take this position because all of us are a really connected family dynamic. The "House" kind of chooses who belongs here in a way. I wasn't even always a chef; I actually used to be a tattoo artist, but I could never get away from the vibes of the restaurant scene, especially here in Lake Geneva. What started as a side hustle and personal interest became the passion on how I cook today.

Q: What dishes are you known for? What is your favorite to cook?

A: Well here at Baker House, we offer SBA Prime meats and have one of the best Manhattan cut filets. One of the more popular dishes we have seasonally is our quail dish which I describe like a gourmet Thanksgiving dinner in one bite. The quail is stuffed with herbed rice, wrapped in prosciutto and topped with a honey cinnamon glaze with cranberry chutney. We are looking forward to putting pheasant back on the menu this summer and our She Crab soup is a huge crowd pleaser.





Q: Let's talk about skills and your inspiration. How do you come up with these recipes?

A: Old school cookbooks are kind of an obsession for me. I was fortunate to learn a lot from my grandma and her recipes were passed down to me. My family supports my passion and often sends me cook books about cuisine you don't find common place here. I traveled a lot to learn about different American cooking techniques, and especially worked with a lot of southern cooking, seafood, and BBQ.

We also got Chef Nic to open up about his knife skills which are imperative to working with such unique and delicate proteins. He won a Chef Sac de Sable Award for their 2022 Chef's Sak Knife Challenge which demands the completion of five separate skills tests and, out of 1500 entries nation-wide, Chef Nic was one of only four winners for this year! He's also a huge fan of local competitions, winning People's Choice for Walworth County's local Burger Throwdown previously and is constantly challenging himself and his team to experiment with new techniques and flavor.

Q: Tell us about your process to create a new dish or menu...

A: One of the best parts of cooking in the area is the local chef camaraderie. You hear about the competitive nature of chefs in regards to their creativity and product sourcing but here, at least in my experience, it's just not really like that. We have either all cooked together at some point or have eaten at each other's places so we like to work together. Last summer I invited a bunch of friends from area restaurants out for a night with our whole Baker House team. We sat outside with a couple drinks and bites and played around

in the kitchen collaboratively. It's an organic process of throwing ideas out there, reflecting on the experience of dishes already had, and figuring out ways to spice things up. It's also important that our whole staff offers input of what works and what does not work. And of course it's about the availability of ingredients too.

Q: What kind of locally grown ingredients do you use/ recommend and where do you get them?

A: We're big on farm to restaurant products. We work with a couple local farms to get our proteins like grass fed beef and pheasant and we also work with farmer's markets here and in Kenosha/Racine to find the top ingredients.

Q: What 3 ingredients or tools are must have in your kitchen and why?

A: Tarragon is my my obsession herb because it has such a long range of flavor. Same with Rosemary. They are great herbs that take on different profiles whether you use it in dry rubs in the aging process, marinades, or pair with other ingredients to enhance a specific International cuisine. For kitchen supplies, my high induction stove is awesome for what it kicks out during our rush and then my chef knives (one of which he won at Sak's Knife Challenge), I can't cook without them!

For more details about their menu and to book a table visit us at:



visitlakegeneva.com/lake-genevarestaurant-week





411 Interchange N, Lake Geneva | 262-248-9551 | nextdoorpub.com

Lunch & Dinner \$20 Meal

APPETIZER

Garlic Bread or Cheese Bread

MAIN MEAL

14-inch Pizza with up to Three Toppings

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835 Wrigley Drive | 262-812-8007 | oakfire.pizza

Lunch & Dinner \$16 Meal

MARGHERITA PIZZA + MARGARITA

Mozzarella, Basil, Pecorino Romano & Olive Oil

Enhance Your Meal

APPETIZER - CHEESE CURDS - \$11

DESSERT- AFFOGATO - \$6

Espresso Poured Over a Scoop of Italian Bean Gelato with Toasted Almonds

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1 Liechty Drive, Williams Bay | 262-245-2100 | pier290.com

Lunch

FRESH BERRY SALAD \$18

Fresh Garden Spring Mix with Berries, Candied Walnuts, Goat Cheese, and Red Onion Served with Pomegranate Vinaigrette.

ASIAN STEAK SALAD \$26

Sliced Ribeye with Onion, Bell Peppers, Hoisin Sauce, and a Bean Sprout Garnish.

ISLAND SHRIMP PO'BOY SANDWICH \$19

Chipotle Spiced Island Shrimp with Kohlrabi Slaw and French Fries.

Dinner

APPETIZER: \$21 SHRIMP SALAD STUFFED AVOCADO

Halved Avocado Stuffed with Shrimp, Heirloom Tomatoes, Fire Roasted Corn, Greek Yogurt, and Lemon Juice.

ENTRÉE: PAN SEARED HALIBUT

Olive Oil & Citrus Herb Marinated. Served with Quinoa Couscous Blend and Green Beans.

TEXAS BEEF SHORT RIB \$39

Signature Big Bone Beef Rib with 290 BBQ Rub, Slow Cooked to Fork Tender. Drizzled with Texas BBQ Sauce, Served with Mashed Potatoes and Roasted Brussel Sprouts

DESSERT: \$12 FRESH BERRY SHORTCAKE

Savory Biscuit Layered with Berry Compote and Garnished with a Touch of Vanilla Bean Whipped Cream.

Dine & Give! The Charity Check

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After your meal, be sure to fill out a Charity Check ballot to vote for a local non-profit organization to win a cash donation to support their mission. The top vote recipient will receive a \$5000 donation and four runners up will each receive \$1000, courtesy of our Charity Check sponsor, Tito's Handmade Vodka. Hover your smartphone camera over the code at right to learn about our nominees.





\$35





2 W Geneva Street, Williams Bay | 262-729-3016 | privatopizzabistro.com

Dinner Exclusive Menu Features

- GIARDINIERA GARLIC BREAD \$13
 Herbed Focaccia Bread, Brushed with Garlic Butter, Topped with Hot Giardiniera and Mozzarella. Side of Marinara.
- SPECIALTY PIZZA \$16 SMALL/ \$21 LARGE
 Our Signature Thin Crust Topped with Olive Oil, Garlic, Goat Cheese, Spinach, Roasted Red Peppers, and Chicken.
- ITALIAN SUB \$13
 Capicola, Sopressata, Mortadella, Provolone, Lettuce, Tomato, Red Onion, Italian Dressing, on a French Roll. Side of Giardiniera.

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7020 Grand Geneva Way, Lake Geneva | 262-249-0800 | timberridgelodge.com/eat/smokeys

Dinner

Exclusive Restaurant Week Features

Appetizers:

FLIGHTS & BITES FOR 2 - \$18.99

Beer Flight Featuring 3 – 5oz Drafts of Beer Per Person + Appetizer Platter to Share: Includes Our Jumbo Wings (5 Sauces to Choose From), Cheese Curds with Marinara, and Smokey's Tatchos Topped with Pulled Pork, House-Made Cheese Sauce, and Drizzled Sour Cream

SMOKED BRISKET QUESADILLA - \$10.99

Shredded 14hr Smoked Brisket with Grilled Onions and Smokey's House-Made BBQ Sauce

Entrees:

SMOKEY'S STREET TACOS - \$14.99

This Taco Trio Features: One Breaded Shrimp Taco Topped with Creamy Slaw and Pico de Gallo, One Smoked Brisket Taco with Pickled Onions, Jalapenos and a Drizzle of Our House-Made BBQ Sauce, One Pulled Pork Taco with Onion, Cilantro, and Fresh Lime Wedge with Choice of Any Amazing Side

BRISKET CHEESESTEAK SANDWICH - \$15.99

Sliced 14hr Smoked Beef Brisket Topped with Sauteed Onions and Roasted Peppers with White American Cheese Served on a Hoagie Bun and Choice of Any Amazing Side

Dessert:

WARM CHOCOLATE CHIP COOKIE - \$8

Served with Vanilla Ice Cream Topped with a Drizzle of Chocolate Sauce and Caramel

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River Valley Ranch Mushroom Bisque



Serves 12 INGREDIENTS:

1 lb. fresh oyster and assorted mushrooms (oyster, cremini, shitake)
% cup butter
2 cloves garlic, chopped fine
3 stalks celery, chopped fine
2 med onions, chopped fine
% cup flour

4 cups chicken broth Worcestershire Sauce Tabasco sauce Chef John's Signature Seasoning ½ cup heavy cream

PREPARATION:

1. Wash mushrooms, remove stems and slice mushrooms.

½ cup sherry

- 2. Melt butter and sauté onions, celery and garlic until tender (5-6 minutes) add mushrooms.
- 3. Sauté an additional 3-4 minutes.
- 4. Whisk in flour until blended. Deglaze with sherry. Add stock and simmer for 20 minutes.
- 5. Season to taste with Worcestershire, Tabasco and Chef John's Signature Seasoning.
- 6. Puree soup with blender. Add cream and whisk.
- 7. Reheat before serving. Garnish bowls with cheddar baskets and sautéed mushrooms.

Cheddar Baskets

INGREDIENTS:

8 Tbsp grated cheddar cheese

- 1. Place 4 individual tablespoons of grated cheese on sheet pan or silpat and spread out into 2" rounds. Bake in 375° oven for 7 minutes.
- 2. Place hot cheese over silicon mold, while pressing down to form bowl. Let cool.
- 3. Repeat.



Grilled Asparagus w/Mediterranean Chopped Egg



Serves 8 INGREDIENTS:

24 asparagus spears 4 Tbsps. extra-virgin olive oil Chef John's Signature Seasoning, to taste 1/2 Tbsp. fresh lemon juice 4 hard boiled eggs (see below)
12 olives, pitted, quartered lengthwise
½ Tbsp. drained capers
2 Tbsps. bread crumbs
1 Tbsp. chopped parsley
8 leaves of romaine, medium size
4 cups romaine chiffonade
Strawberry Balsamic

PREPARATION:

- 1. Rinse asparagus. Cut tough stem off. Peel ends 1" to 1 ½" up stalk.
- 2. Mix asparagus with 1 tablespoon EVOO, fresh lemon juice and Chef John's Signature Seasoning. Grill asparagus for 2 to 3 minutes only.
- 3. Meanwhile, in a bowl, mix 1 tablespoon EVOO with eggs, olives, capers, bread crumbs and parsley; mix gently to avoid mashing yolks. Season to taste with Chef John's Signature Seasoning.
- 4. Mound romaine chiffonade on romaine leaf. Drizzle lettuce with 2 tablespoons EVOO, Strawberry Balsamic and Chef John's Signature Seasoning.
- 5. Toss asparagus with lemon juice and arrange on greens, spoon egg salad over asparagus.

Hard Boiled Egg Preparation:

- 1. Place in a 3- to 4-quart pan and cover with cold water.
- 2. Bring to a boil over high heat, reduce heat, and boil gently, uncovered, for about 15 minutes.
- 3. With a slotted spoon, lift eggs from water and immerse in cold water until cool.
- 4. Peel eggs and chop coarsely.





Chicken Au Poivre w/Cremini Mushroom Reduction

INGREDIENTS

10 chicken breasts, 5 oz. each

1 Tbsp. green peppercorns

4 Tbsps. butter

14 cup shallots, chopped fine

1 tsp. garlic, minced

3 cups mushroom, sliced 1/4" thick

2 Tbsps. Dijon mustard

3 oz. Cream Sherry

8 oz. chicken stock reduction

3 oz. heavy cream

1 Tbsp. parsley, chopped

Chef John's Signature Seasoning, to taste



PREPERATION (Serves 10)

- 1. Crush green peppercorns with rolling pin, or spice grinder.
- 2. Season chicken with Chef John's Signature Seasoning and crushed peppercorns. Coating as much of the filet with the peppercorns to your taste.
- 3. In a large 12 inch sauté pan, heat 2 Tbsps. butter and sauté shallots and garlic for 2 minutes, add mushrooms over medium heat.
- 4. After 4 minutes, deglaze the pan with Cream Sherry, let the flame catch the Sherry vapors and ignite it. Swirl the pan slightly and let the flame burn out.
- 5. Add the Dijon mustard, chicken stock reduction, and let reduce in half.
- 6. Add heavy cream, chopped parsley and Chef John's Signature Seasoning to taste. Reduce until desired thickness.
- 7. Set oven to 335 degrees.
- 8. Grill chicken over medium to high heat on grill, 3 minutes on one side, pick up and rotate, grill 3 minutes and the same side, to create diamond char marks.
- 9. Turn over the chicken and grill 3 more minutes on back side.
- 10. Take the chicken off the grill and finish in oven for 8-10 minutes.
- 11. Let chicken rest for 10 minutes and slice on diagonal.
- 12. Serve with Cremini mushroom reduction.





Rhubarb-Strawberry Cobbler

Serves 8-10

INGREDIENTS

Filling

4 cups rhubarb 1 "slices

½ cup sugar

2 cups strawberries, med slice

3 tablespoons cornstarch

1 teaspoon vanilla extract

1 orange, zested

Dough

1 2/3 cups all-purpose flour

3 ½ tablespoons sugar

1/2 tablespoon baking powder

1 pinch salt

6 Tbsp (3/4 stick) cold unsalted butter, cut into small dice

1 cup plus 1 Tbsp heavy cream

1 egg yolk

Raw sugar, for garnish



PREPERATION

Mix the rhubarb and sugar in a large bowl. Let set for 20 minutes. Drain the rhubarb and discard any liquid.

Toss the rhubarb with the strawberries, cornstarch, vanilla, and orange zest. Mix well. Divide the mixture into baking dishes.

Preheat the oven to 350° F.

To order your copy: lakegenevacookingschool.com/shop

In a large mixer bowl or a food processor, combine the flour, sugar, baking powder, and salt. Add the butter and mix briefly, just until the mixture resembles coarse crumbs. Add the 1 cup heavy cream and blend just until moistened.

Turn the dough out onto a lightly floured surface and knead with flour 5 or 6 times to mix thoroughly.

On a lightly floured surface, roll out the dough to a **1/3-inch** thickness.

With a round cutter, cut out 3-inch circles. Place the circles on top of the fruit filled ramekins. Reroll dough and cut out heart shapes and place on top of dough.

Brush the top of the dough with the remaining 1 tablespoon of cream. Brush the heart cut-outs with egg yolk. Sprinkle with raw sugar.

Bake @ 350° F for 15 minutes.

Lower the oven temperature to 325° F. Bake 12 minutes more, or until the crust is lightly browned, and the fruit juice is bubbling.

Let rest 20 minutes. Serve warm with vanilla bean ice cream.



Tito's Cocktails of the Week - Part 2

Tito's Garden Party

1½ oz Tito's Handmade Vodka

2 oz sparkling water

1 oz lemon juice

¾ oz simple syrup

2 lemon slices

1 rosemary sprig

1 thyme sprig

Add Tito's Handmade Vodka, lemon juice and simple syrup to a Collins glass with ice. Top with sparkling water. Garnish with two lemon slices and rosemary and thyme sprigs.

Tito's Classic Cosmo

1½ oz Tito's Handmade Vodka
1 oz orange liqueur
¾ oz fresh lime juice
1/5 oz cranberry juice
1 lime slice

Add all ingredients to a shaker with ice. Shake and strain into a martini glass. Garnish with a lime slice.

The Grackle

1½ oz Tito's Handmade Vodka½ oz bitter herbal liqueur2 oz fresh blood orange juice1 orange peel

Add all ingredients to a rocks glass with ice. Stir and garnish with an orange peel.

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724 West Main Street, Lake Geneva | 262-249-0800 | soprabistro.com

Dinner

\$44 Prix Fixe Meal

First Course — Select One

- DONALD HAD HIS WINGS CLIPPED Fried Duck Wings, AJI Amarillo, Cilantro
- TIMONE COOKED PUMBA
 Coca Cola Classic Marinated Wild Boar Ribs, Roasted Corn Salsa
- CAKES OF SEBASTIAN
 Seared Lobster Cake, Shaved Fennel and Parsley Salad, Lemon Aioli

Second Course — Select One

- DORY STOPPED SWIMMING
 Blackened John Dory, Fingerling Potato Salad, Grilled Broccolini
- KAA FELL FROM THE TREE
 Python, Straw Mushrooms, Water Chestnuts, Tomato, Basil, Rice Noodles, Thai Coconut Curry Sauce
- BAMBI BOURGUIGNON
 Braised Venison, Roasted Pearl Onions, Bacon Mixed Wild Mushrooms, Caramelized Carrots, Gnocchi, Natural Jus, Shaved Parmesan

Third Course — Select One

- COPPA TIRAMISU
- COPPA MASCARPONE
- COPPA 3 CHOCOLATES

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100 Broad Street, Lake Geneva | 262-248-3835 | speedosharborside.com

Lunch \$15 Meal

First Course CALAMARI

Second Course

AWARD WINNING THROWDOWN BURGER WITH FRENCH FRIES

Grilled to Perfection and Topped with Cream Cheese, Jalapeños, Bacon and Cheddar Cheese. Served with Lettuce, Tomato, and a Pickle.

Serving Breakfast, Lunch, and Dinner Specialties In-House with a Full Available Bar Menu All Week Long!

Dine & Give! The Charity Check

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turf. smokehouse

1221 Geneva National Ave S, Lake Geneva | 262-245-7042 | genevanational resort.com/turf

Breakfast \$10 Meal — Select One

- **SMOKED BRISKET BREAKFAST BURRITO** Smoked Brisket and Farm Fresh Eggs Burrito Stuffed with Pico de Gallo, Queso Blanco, and Fresh Cilantro
- **CINNAMON ROLL FRENCH TOAST** Freshly Prepared with Vanilla Icing, Cinnamon Crumble, and Roasted Apples

Dine & Give! The Charity Check

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turf. smokehouse

1221 Geneva National Ave S, Lake Geneva | 262-245-7042 | genevanational resort.com/turf

Lunch \$15 Meal

First Course — Select One

- CHIPS AND DIP
 Fresh Fried Chips with House Made Choriqueso Dip
- ELOTE SALAD
 Roasted Corn, Black Beans, and Fresh Lime & Tajin Vinaigrette

Second Course - Select One

- AL PASTOR ENCHILADAS
 Alden Hills Chicken with Roasted Pineapple Pico, Cojita Cheese and Spanish Rice
- SOPES
 Chile Verde Sopes with Shredded Lettuce, Fresh Cilantro, Cumin Crema, and Fresh Avocado

Dine & Give! The Charity Check

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turf.

smokehouse

1221 Geneva National Ave S, Lake Geneva | 262-245-7042 | genevanational resort.com/turf

Dinner \$35 Prix Fixe Meal

First Course — Select One

- EMPANADA
 - Roasted Corn and Beef Empanada with Avocado Cream and Pico de Gallo
- BEET SALAD
 - Roasted Beet Salad with Blood Orange Vinaigrette, Shaved Manchego Cheese, Candied Pistachio, and Shaved Fennel

Second Course - Select One

- PORK OSSO BUCCO
 - Braised Pork over Sofrito Risotto and Herbed Salsa Verde
- SHRIMP TOSTADA
 - Blackened Shrimp Tostada with Grilled Pineapple Pico, Shredded Cabbage and Cumin Crema

Third Course – Select One

- MANCHEGO CHEESECAKE
 - With Dulce de Leche Sauce
- VANILLA FLAN
 - With Fresh Berries

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N6513 Anderson Drive, Delavan | 262-458-0342 | turtlelaketapandgrill.com

Lunch & Dinner \$19.99 Prix Fixe Meal

First Course Options — Select One

- STUFFED MUSHROOMS (Baked or Fried)
- STUFFED JALAPENOS (Baked or Fried)
- SIDE SALAD

Second Course Options - Select One

- BAJA BURGER
- SPICY TL CHICKEN SANDWICH
- CHICKEN SANTA FE WRAP
- STEAK AU BLUE PIZZA

Includes French Fries (Except Pizza). Add Homemade Chips for \$1.00 More

Third Course Options - Select One

- TURTLE BAR
- BROWNIE
- CHEESECAKE

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WATERFRONT

DRINK • DINE • DANCE

The Abbey Resort, 269 Fontana Blvd, Fontana | 800-709-1323 | theabbeyresort.com/lake-geneva-restaurants/the-waterfront/

Lunch \$19 Prix Fixe Meal 11:00am-5:00pm

First Course Options — Select One

- BABY BACK RIBS*
 Pit-Smoked ½ Slab BBQ Baby Back Ribs Served with French Fries
- BBQ SALMON BOWL*
 Signature BBQ, Grilled House Cut Salmon Filet Served with Cauliflower Rice
- BRISKET MAC'N CHEESE*
 BBQ Beef Brisket, Cavatappi Pasta, Blend of WI cheeses

Second Course

VANILLA CRÈME BRULEE
 Vanilla Bean Custard, Caramelized Sugar Topping

*Please notify us of any food allergies. | Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Parties of eight or more will have an automatic 21% gratuity applied.

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