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LAKE GENEVA **RESTAURANT WEEK** 

April 22-30, 2023

# MENU GUIDE









LakeGenevaRestaurantWeek.com

April 22-30, 2023

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269 Fontana Blvd, Fontana-On-Geneva Lake 262.275.1815

theabbeyresort.com/lake-genevarestaurants/240-west/

# \$50 DINNER

#### 1st Course - Choose one

Farm Salad | Field Greens, Goat Cheese, Shaved Root Vegetables, Roasted Corn, Salted Pepitas, Orange Vinaigrette

Kale Caesar | Tribe County Farm Romaine Leaves, Oriental Kale, Parmigiano, Sun-Dried Tomato, Seasoned Crumbs

#### 2<sup>nd</sup> Course - Choose one

Crispy Skin Salmon | Corn Puree, Caramelized Carrots, Baby Kale-Fennel Salad Pappardelle | Short Rib, Beef Jus, Roasted Vegetables, House-Made Herbed Ricotta Lamb Brasato | Creamy Polenta, Arugula, Salsa Verde, Olive Oil

#### 3rd Course

Tiramisu | Mascarpone, Espresso, Rum, Cocoa

#### **DINE AND GIVE!** The Charity Check





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2400 Geneva Street, Delavan Located Inside Lake Lawn Resort 262,728,7950

lakelawnresort.com/dining/1878-on-the-lake/

#### \$18 BREAKFAST | \$9 (8 & UNDER) \*

1878 Smorg Board | Our signature family style breakfast

#### Choose one from each of the following categories:

**Eggs |** Scrambled Eggs, Chorizo Eggs, Country Eggs with Ham, Tomato, Onion, Cheddar

Griddle | Biscuits & Pepper Gravy, French Toast, Buttermilk Pancakes Protein | Ham Steak, Chicken Apple Sausage, Chef's House Cured Duroc Bacon, Boston Cut New York Sirloin Steak

#### Choose two:

Muffins | Sticky buns | Croissants | Danish

#### Also includes:

Red Skin Potatoes, Salsa | Danielson's Sugarbush Maple Syrup | Fresh Fruit | Juice & Coffee

#### **LUNCH - TWO COURSES - \$20 \***

#### 1st Course - Choose one

Lake View Charred Apple House Salad | Arugula, Charred Honey Crisp Apple, Maple Oat Croutons, Chef's House Cured Bacon, Bermuda Onion, Shaved Percorino, Asian Pear Vinaigrette Beer Cheese Soup | Pabst Blue Ribbon Beer, Kiel Wisconsin Cheese, White Cheddar Popcorn

#### 2<sup>nd</sup> Course - Choose one

**Tortilla Club Roll |** Arugula, Chef's House Cured Bacon, Turkey, Yellow Tomato, Chef's Own Mustard Sauce, White Cheddar

**Everything Bagel Burger |** Ground Chuck & Brisket, House Cured Corned Beef, German Style Sauerkraut, Gruyere Cheese, House-Made 1000 Island Dressing

**Reuben |** 14-Day House Cured Angus Brisket, German Style Sauerkraut, House-Made 1000 Island Dressing, Gruyere Cheese, Pumpernickel

#### **DINNER - THREE COURSES - \$39 \***

#### 1st Course - Choose one

Lake View Charred Apple House Salad | Arugula, Charred Honey Crisp Apple, Maple Oat Croutons, Chef's House Cured Bacon, Bermuda Onion, Shaved Percorino, Asian Pear Vinaigrette

**Beer Cheese Soup |** Pabst Blue Ribbon Beer, Kiel Wisconsin Cheese, White Cheddar Popcorn

#### 2<sup>nd</sup> Course - Choose one

**Walleye** | White Wine, Lemon, Caper, Butter Sauce, Vichy Baby Carrots & Braised Ramps, Shitake Mushroom Risotto

Wagyu Burger | Ground Wagyu Chuck & Brisket, Cheddar Cheese, House Cured Bacon, Grilled Onions, Sweet Egg Yolk Bun, Frites, Micro Greens Grilled Stone Fruit Chicken | Bell & Evans Chicken Breast, Grilled Nectarine Chutney with Smoked Salt, Brussels Sprout Spec Salad, Rutabaga & Sweet Potato Maple Mash

#### 3<sup>rd</sup> Course - Choose one

Short Cake Snifter | Graham Cracker Crumbs, Macerated Strawberries, Basil, Flourless Chocolate Torte, Vanilla Cream, Chocolate Ganache Rhubarb Crème Brulé | White Chocolate Mousse, Sweet Rhubarb Chutney, Vanilla Bean Sugar Crust, Berries.

#### \*Price is per person

(2 adults minimum per 1878 Smorg Board) Breakfast is served from 7am to 11 am Lunch is served from 11am to 4pm Dinner is served from 4pm to 10pm

#### **DINE AND GIVE!** The Charity Check





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322 S 7th St, Delavan 262.725.6518 arandas-mexican-grill.business.site

# **\$30 MEAL**

#### 1st Course - Choose one

Spinach Dip | Spinach, tomato and onions, topped with cheese sauce Trio Appetizer | 1 Guacamole, 1 cheese dip, and 1 bean dip Avocado Rolls | 2 Avocado rolls over spring mix lettuce

#### 2<sup>nd</sup> Course - Choose one

Carnitas | slow cooked pork with rice, beans, lettuce, sour cream, pico, guac and jalapenos Enchiladas Suizas | Chicken, beef & cheese. green sauce and cheese. Rice and salad Fajita Quesadilla | Steak or grilled chicken with tomato, onions, peppers and mushrooms. served with rice, beans & salad

#### 3rd Course -- Choose one

Blueberry Cheesecake Fried Ice Cream Flan Choco Flan

#### **DINE AND GIVE!** The Charity Check





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234 Broad St, Lake Geneva 262.203.5141 avantcyclecafe.com

Choose one Bagel | Donut | Cookie | Cupcake

Choose one Coffee of the day | Hot Tea (select varieties) | Latte or Cappuccino (add \$1.00)

# \$9 MEAL

Choose one Muffin | Scone | Cake | Danish | Quiche

Choose one Coffee of the day | Hot Tea (select varieties) | Latte or Cappuccino (add \$1.00)

# **\$12 MEAL**

Choose one Burrito: (Bacon & Egg | Black Bean & Egg | Vegan Fiesta | Chicken Potato)

Choose one Coffee of the day | Hot Tea (select varieties) | Latte or Cappuccino (add \$1.00)

#### **DINE AND GIVE!** The Charity Check





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327 Wrigley Drive, Lake Geneva 262.248.4700 bakerhouse1885.com

# \$39 DINNER

1st Course - Choose one

Clam Chowder Caesar Salad Bangs Island Mussels with Yuzu lemon & sake

2<sup>nd</sup> Course - Choose one

Hanger Steak Lake Trout

3rd Course - Choose one

Poached Pear

Creme Brûlée

#### **DINE AND GIVE!** The Charity Check





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835 Wrigley Drive, Lake Geneva 262.248.1948.

barriquewinebar.com

\$16 LUNCH (Regularly \$21-\$25)

1st Course - Choose one

#### Lobster Bisque

Lobster Meat, Herbs and Creamy Tomato Broth<sup>1</sup>

#### Beer Cheese Soup

Aged Wisconsin Sharp Cheddar, Spices, And Gluten Free Beer<sup>1</sup>

#### House Salad

Mixed Greens, Cucumber, Roma Tomato, Red Onion with Balsamic Vinaigrette<sup>1,3</sup>

2<sup>nd</sup> Course - Choose one

#### Rice Bowl

Avocado, Radish, Carrot, Cucumber, Black Bean Salsa & Jasmine Rice with A House Soy-Ginger Chili Sauce<sup>1,3</sup>

#### Salmon Caesar

Smoked Salmon, Romaine, Shaved Parmesan, Garlic Crostini & House Caesar<sup>2</sup>

#### Chicken Salad Sandwich

Diced Chicken Breast, Cranberry, Celery, Almond and Red Oak Lettuce on Multigrain Toast with Kettle Potato Chips or Cole Slaw

1 – gluten free, 2 – can be made gluten free, 3 – Vegan

#### \$42 DINNER (Regularly \$47-\$51)

#### 1st Course - Choose one

#### Baked Brie

Fig Jam, Ciabatta, & Granny Smith<sup>2</sup>

#### Tequila Lime Shrimp

Herb Marinated Shrimp in Fresh Lime, Blanco Tequila, Spices & Ciabatta²

#### Crab Cake

Lumb Crab, Seasoning, Mixed Greens, Remoulade, Lemon & Micro Greens

#### 2<sup>nd</sup> Course - Choose one

#### Ora King Salmon

Oven Baked Sushi Grade Ora King Salmon, Roasted Brussels Sprouts, Red Bell Pepper, Red Onion, Micro Greens & House Ginger Hoisin Sauce

#### 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

#### Ahi Steak

Sesame Crusted Seared Sashimi Grade Ahi Jasmine Rice, Asian Slaw, Wasabi Sauce & Soy Glaze<sup>2</sup>

3<sup>rd</sup> Course - Choose one

#### Pies by Fasano a la mode

Apple, Cherry, Blueberry, Pecan or Pumpkin

Raspberry Sorbet<sup>1,3</sup>

#### **DINE AND GIVE!** The Charity Check







April 22-30, 2023 Chef Profile

# **Dustin Urbanik**

Executive Chef Ristorante Brissago & Grand Cafe



What is your culinary education background and how did that lead you to the Lake Geneva area?

I have worked with and for a couple of really great chefs and it was a chef/mentor of mine that brought me to the Grand Geneva and the Lake Geneva area.

#### What is your restaurant best known for?

Brissago and Grand Cafe serve outstanding Italian and new American cuisine and are known for their authentic flavors and creative presentations.

#### What is your favorite dish to cook and why?

I enjoy grilling steaks and seafood over a live wood fire, it creates a unique and distinct flavor profile to every dish that goes out.

#### What is your process when developing a new dish?

First it starts with research of a specific type of cuisine or flavor profile I am interested in. From there, I work on building flavors and how to construct the dish.

#### Do you have any tips or tricks for those looking to elevate their dishes at home?

Add height. Height is a great way to change add definition and change the eye's perspective.



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10 E Geneva St, Williams Bay 262.245.9665 cafecalamari.com

# \$35 DINNER

#### 1st Course

Fresh Baked Bread served with House made Olive Oil and Freshly grated Parmesan Cheese Salad Service, Choice of: House Salad or Caesar Salad

#### 2<sup>nd</sup> Course - Choose one

Caprese Stuffed chicken breast | Fresh tomatoes, fresh mozzarella, and fresh basil topped with a light garlic cream sauce, served with Vegetable du jour

Pork | Grilled and Sliced chipotle rubbed pork loin, with balsamic stone ground mustard sauce served with Garlic Mashed Potato

Cavatappi pasta | tossed with shrimp, fresh spinach, wild Mushrooms, artichokes, creamy sundried tomato pesto sauce

#### 3<sup>rd</sup> Course

Tiramisu

#### **DINE AND GIVE!** The Charity Check





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W4240 WI-50, Lake Geneva Located inside the Ridge Hotel 262.249.3832 craftedlakegeneva.com

# \$35 DINNER

#### 1st Course - Choose 1

Bruschetta | Heirloom tomato / 25 year balsamic / basil / mozzarella / prosciutto / toasted baguette Wild Mushroom Arancini | risotto / mozzarella / tomato raqu

#### 2<sup>nd</sup> Course - Choose 1

Pork Marsala | wild mushroom / marsala demi sauce / crispy Vesuvio potatoes / fried onions Chicken & Shrimp Al Forno | penne pasta / asiago cream sauce / caramelized onions / roasted red peppers / basil

#### 3rd Course - Choose 1

Lemon Tart | amaretto crust / lemon curd / blackberry / rosemary syrup Espresso Crème Brulee | vanilla bean / whipped cream / crispy wafer / shaved chocolate

#### **DINE AND GIVE!** The Charity Check





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827 W Main Street, Lake Geneva 262.248.1207 eggharborcafe.com/location/lake-geneva

# **BREAKFAST SPECIALS - 20% OFF**

Available 4/22/23 - 4/25/23 only

#### **Elote Avocado Toast**

A slice of sourdough topped with lightly seasoned mashed avocado, house-made Mexican street corn, spicy pork chorizo sausage, lime crema, queso fresco, red onion, and fresh cilantro. Served with two eggs any style, and fresh fruit.

#### Lemon Cheesecake Chia Pudding

Our signature chia pudding topped with a house-made lemon cheesecake spread, pureed strawberry topping, graham cracker crumbles, fresh strawberries, and a twisted lemon wheel. Served with a wheat English muffin with house-made jam.

#### Venetian Bagelwich

A breakfast sandwich on a toasted Asiago bagel with chicken sausage, fresh spinach, two over-hard eggs, and our house-made Italiano cream cheese bursting with Italian flavors like sun-dried tomatoes, basil, garlic, and Parmesan. Served with Harbor potatoes.

#### Jelly Donut Pancakes

A stack of our signature pancakes layered with a creamy vanilla filling and mixed berry jam, topped with a drizzle of honey and powdered sugar.

Available 4/26/23 - 4/30/23 only

#### **Key West Crepes**

Three crepes loaded with house-made strawberry cream cheese, fresh kiwi, strawberries & bananas, drizzled with raspberry sauce and topped with whipped cream. Served with a buttered English muffin with jam.

#### Chicken Sausage & Goat Cheese Scrambler

Three cage-free eggs scrambled with chicken sausage, goat cheese, grape tomatoes, and fresh basil. Served with Harbor potatoes and a buttered English muffin with jam.

#### Maple Bourbon Bacon

Three slices of premium thick-cut bacon glazed with pure maple syrup, barrel aged bourbon, brown sugar, and black pepper, finished with a drizzle of pure maple syrup.

#### Drinks will Be Available the Whole Week

- Iced Strawberry matcha
- Lavender Dirty Chai (Regular & Small) -
- Cookies & Cream Harborccino!
- Fresh Lemonade (Regular & Strawberry)
- Huckle-Peary Lemonade
- Butterfly Passion Lemonade

#### **DINE AND GIVE!** The Charity Check





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150 Center Street, Lake Geneva 262.812.4064 flatirontaplg.com

# **\$19 MEAL**

#### 1st Course - Choose one

Fried Brussels Sprouts | Deep fried brussels sprouts with house Korean BBQ, chopped Hometown Sausage Kitchen bacon, & sesame seeds

Won Ton Mozzarella Sticks | Wisconsin made mozzarella cheese sticks rolled in a light wonton wrapper; flash fried & served with house made marinara

#### 2<sup>nd</sup> Course - Choose one

The Cuddy North | Roads Salmon seared & topped w/ lime dill aioli, arugula & guacamole served on toasted naan flatbread. Served with kettle chips
The Grazing Brit | 80z Grass-fed burger, Hometown Sausage Kitchen bacon, organic heirloom tomato, Oaxacan style guacamole, fresh jalapeno, organic mixed greens & house aioli on a toasted pretzel bun. Served with kettle chips

#### **DINE AND GIVE!** The Charity Check







**April 22-30, 2023** 

Server Profile

# **Carlos Nunez**

Lead Server Oakfire



restaurant?

6 years

What do you enjoy most about working as a server?

Interacting with all my guests. Getting to know them and their story!

What is the most memorable quest interaction you have had?

That depends, there have been so many! There was a family who came in that is hearing impaired and they were happy to see that I could communicate with them, as I know some ASL. Learning ASL over the years has become a passion as some of my friends and

How long have you worked at this coworkers are hearing impaired, so it was important for me to able to communicate with them and has allowed me to be a better server for my quest as well.

> What item on the menu is your favorite and would recommend to first time diners?

> Our Fried Calamari! Even before I worked here I would always come in just for that.

> What would you recommend to your quest to do for fun in Lake Geneva?

> I always recommend to go and walk the lake path to all my guests. It's a beautiful sight with mansions and the lake, so what's not to like!



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300 Wrigley Drive, Lake Geneva 262.248.2525 ginoseastlakegeneva.com

#### **\$16 MEAL**

#### 1st Course

#### Combo Italian Beef & Sausage Sandwich

A Chicago classic Italian beef and Italian sausage served on French bread, choice of sweet peppers or giardiniera. Pair with Lakefront IPA for \$5/ pint or with Proverb Cabernet for \$6/glass

**\$18 MEAL** 

#### 1st Course - Choose one

#### Chicken Limone

Lightly breaded boneless chicken breast on a bed of garlic red mashed potatoes, covered in a house-made limone sauce with capers. Pair with Leinenkugel's Summer Shandy for \$5/pint, or with Proverb Chardonnay for \$6/glass

#### Baked Mostaccioli with Sausage

Penne pasta blended with marinara sauce and Italian sausage, topped, and baked with mozzarella cheese. Pair with New Glarus Spotted Cow for \$5/pint, or Proverb Pinot Noir for \$6/glass

Each meal served with your choice of one side dish and one dessert

#### Side dish - Choose one

#### Sausage & Pepper Arancini Bites (3)

Deep-fried rice balls stuffed with Italian sausage and bell peppers, served with marinara

#### Buffalo Mac & Cheese Bites (3)

Deep-fried bites stuffed with creamy macaroni and cheese blended with mild buffalo sauce, served with ranch

#### Antipasti Salad

Lettuce, basil, mozzarella, pepperoni, cherry tomatoes, red onion, artichoke hearts, pasta, pepperoncini, served with house dressing

#### Caprese Salad

Pasta, cherry tomatoes, basil, fresh mozzarella, red onion, arugula, tossed in pesto, topped with balsamic glaze

Dessert - Choose one

Chocolate Cake
Carrot Cake

#### **DINE AND GIVE!** The Charity Check





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7036 Grand Geneva Way, Lake Geneva Inside the Grand Geneva Resort 262.249.4788

grandgeneva.com/restaurants/grand-cafe

# **\$12 BREAKFAST**

#### Choose one

#### Cheddar Stuffed Latke

Tarragon, Yukon Potato, Applewood Smoked Bacon, Two Eggs Your Way

#### Breakfast B.L.T.

Fried Egg, Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Simple Whole Grain Bread

#### Avocado Toast

Heirloom Tomato Relish, Avocado, Poached Eggs, Whole Grain Bread

# **\$25 LUNCH**

Up to a \$34 Value

#### 1st Course - Choose one

#### Cauliflower Tempura

Sweet Chili, Scallions, Cilantro, Lime

#### **Belgium Pretzel Sticks**

M.P.C. Ale Cheese Sauce, Honey Mustard, Stone Ground Mustard

#### 2<sup>nd</sup> Course - Choose one

#### Wisco Grilled Cheese

WI Cheddar, Hill Valley Luna, Gouda, Honey Ale Onion, Roasted Mushrooms, Simple Bakery Bread

#### Café Prime Burger

1 Year Aged Cheddar, Tomato Jam, B+B Pickles, Applewood Smoked Bacon, Brioche

#### Roasted Turkey B.L.T.

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

#### **DINE AND GIVE!** The Charity Check





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N2009 S Lake Shore Drive, Lake Geneva Inside the Geneva Inn 262.248.5690 thegrandviewrestaurant.com

# **\$36 DINNER**

#### 1st Course

#### Mozzarella & Berry Salad

Marinated Mozzarella • Arugula • Cherry Tomato • English Cucumber • Fresh Berries • Balsamic Vinegar & Olive Oil Dressing

#### 2<sup>nd</sup> Course

#### 60z Top Sirloin

6oz Top Sirloin • Ox-Tail Sauce • Loaded Mashed Potatoes • Fresh Chefs Choice Vegetable

#### 3rd Course

#### Raspberry White Chocolate Cake

White Cake • Filled w/ Raspberry Preserves • White Chocolate & Whipped Cream Frosting

Consumer Advisory: Thoroughly cooking foods of animal origin such as beef eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or under cooked. Contact your physician or local health department for more information.

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023







120 Broad Street, Lake Geneva 262.203.5084

## **DINNER & LUNCH**

**\$10 MEAL** 

2 Tacos, rice, and beans

**\$15 MEAL** 

3 Tacos, rice, beans, & churro

#### **DINE AND GIVE!** The Charity Check







# RESTAURANT WEEK

April 22-30, 2023 Chef Profile

LAKE GENEVA

# Luis Quezada Executive Chef 240 West

240° West

What is your culinary education background and how did that lead you to the Lake Geneva area?

I'm from Chicago and have family in the area so I have been familiar with Lake Geneva my whole life. I attended Le Cordon Bleu Cooking School in Las Vegas and worked in Vegas for twelve years after that, so I wasn't thinking of working in the area at that point. After working in different parts of the country and always coming back to the area to visit, I thought about working somewhere in the Chicago or Wisconsin areas but wasn't sure which direction to take. When the Executive Chef position opened at The Abbey, it was the perfect opportunity to move back to be near my family and work in an area I love.

#### What is your restaurant best known for?

240° West has always been well known for our Sunday Harborside Champagne Brunch. We have a great variety of food, a nice view of the harbor and live entertainment, so it's a popular event. We just introduced new breakfast and dinner menus in the restaurant, so new favorites are still being discovered. Right now, we're getting great feedback on our Lamb Brasato, NY Strip, and Eggplant Napoleon.

#### What is your favorite dish to cook and why?

The Lamb Brasato is a great dish that's easy to put together, but full of flavor. The lamb is simple to prepare, the Italian salsa Verde is prepared quickly with fresh ingredients and provides a pop of color, along with fresh arugula, and a drizzle of high-quality olive oil. I love showcasing local products and the lamb comes from Pinn Oak Farms in Delayan.

#### What is your process when developing a new dish?

It's important to make something where the textures, colors, flavors and even temperatures work off each other. In the example of the Lamb Brasato, we have extremely creamy polenta and a lamb shank which is very rich in flavor, then this hot dish is topped with a bright, fresh Italian salsa Verde made with herbs, and cool arugula. The combination of ingredients and the way they're prepared make a great dish.

# Do you have any tips or tricks for those looking to elevate their dishes at home?

Become your own saucier! Making a great sauce can elevate any dish you make at home. It doesn't have to be a complicated demi, you make a simple sauce with fresh herbs in a blender and add it to a grilled steak to take it to a new level.



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152 Center Street, Lake Geneva 262.903.8003

# **\$12 DINNERS**

Choose one

#### Pink Hummus

Earthy beet and garbanzo bean hummus served with veggies and warm pita, drizzled with infused pink pepper and garlic olive oil

#### Nordic Bread and Whipped Butter Board

Warmed nut and seed packed bread loaf slightly sweetened with date accompanying a generous savory herbed butter spread

#### Smokey Bean with Polenta

Creamy smoky beans with buttery polenta. Comfort food at its best.

# **\$14 DINNERS**

Choose one

#### Chili Oil Dumplings

Mushroom, carrot, ginger, onion stuffed dumplings sauteed in a garlic, sesame oil infused with chili flake

#### Caramelized Onion Tart

With Gorgonzola and Brie Flaky crust baked with toppings listed

# **\$14 DINNERS**

Choose one

#### Falafel Sliders

Handmade falafel patty on panini toasted mini pitas generously dolloped with scratch-made traditional tzatziki, red onion, and sliced organic Roma tomato. Served with our house chickpea, black bean, quinoa salad tossed in a lemon vinaigrette

#### Peruvian Chicken Wing with Creamy Green Sauce

Marinated, Peruvian spiced, full chicken wings with a Greek yogurt dipping sauce tasting of cilantro, lime, and jalapeno. Served with our delicatessen house-made Mediterranean Salad tossed in scratch-made Greek dressing. Topped with Feta and Kalamata upon request

#### Bogini Potato and Three Cheese Pierogis

Delicious boiled Polish dumpling tossed in duck fat, topped with caramelized onion. Served with baby potato pancakes and a dollop of sour cream. A true traditional delight!

#### **DINE AND GIVE!** The Charity Check





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555 Hunt Club Court, Lake Geneva 262.245.7200 huntclubsteakhouse.com

# \$50 DINNER

#### 1st Course - Choose one

#### Steakhouse Wedge Salad

Bibb lettuce, heirloom tomato, house-cured bacon, bleu cheese crumbles, shallot, green goddess dressing

#### Kale & Baby Romaine Caesar

Cherry tomato, citrus marinated olives, crouton dust, house-made Caesar dressing, parmesan tuile

Many items are or can be made gluten free upon request. Please ask your server.

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

#### 2<sup>nd</sup> Course - Choose one

#### 60z. Center Cut Filet Mignon

Garlic & herb whipped potatoes, charred asparagus

#### Bone-In Tomahawk Pork Chop

Garlic & parmesan fingerlings, wild mushroom brandy cream sauce

#### Miso Glazed Ora King Salmon

Micro green salad, blood orange, edamame, asparagus tips

#### 3rd Course - Choose one

Vanilla Bean Crème Brulé Flourless Chocolate Cake

#### **DINE AND GIVE!** The Charity Check





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111 Center Street, Lake Geneva 262.248.7047 lakecitysocialwi.com

#### LIMITED TIME OFFERINGS

#### Smokehouse Seafood Trio \$15.99

Michigan born, Big O Smokehouse meats. Salmon Jerky, Smoked Whitefish & Smoked Cajun Shrimp Dip. Served with Everything bagel chips, celery, cucumber, carrots & pickles.

#### Elote Ribz \$11.99

Our new favorite twist on street corn. (5) Crispy, sweet corn-on-thecob curls in a light hickory smoked batter, dusted with chili lime seasoning, drizzled with lime crema & served with a side of coleslaw.

#### Watermelon, Feta & Mint Salad \$13.99

Urban blend of baby kale, baby red chard, wild arugula & watermelon tossed in house-made cherry balsamic vinaigrette. Topped with crumbled Feta cheese, candied walnuts & mint. Add Grilled Chicken 2.99 / Add Sockeye Salmon 8.99

#### Social Double Smash Burger \$14.59

Signature blend of ground chuck & brisket smashed to perfection! This 1/2 pound of deliciousness gets topped with cheddar cheese, sauteed onions & our steakhouse aioli. Served with lettuce, tomato, pickles on a brioche bun with your choice of one side.

#### Seafood Roll \$18.99

Blend of lobster, shrimp, crab & pollock served traditionally on a toasted New England lobster roll. Served with your choice of one side.

#### COCKTAILS

#### Watermelon Jalapeno Mule \$7

Tito's shaken with fresh jalapeno, watermelon juice & topped with Fever Tree Ginger Beer.

#### The Shandy \$8

Tito's lemonade shake up finished with Fever Tree Ginger Ale & two dashes Angostura bitters.

#### TitoRita \$8

The classic margarita with a Tito's twist & touch of sweet orange citrus, served with a salted rim.

#### **DESSERTS**

#### Gelato Bomb Duo \$8

Served with one lemon & one pistachio gelato bomb.

#### Tiramisu \$7

Coffee-soaked ladyfingers with a delicate fresh mascarpone cream, dusted with cocoa & drizzled with chocolate sauce.

#### **DINE AND GIVE!** The Charity Check





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607 W Main Street, Lake Geneva 262.729.4068 lakelifemarket.com

# **\$15 LUNCH**

#### Choose one

Two cups of Soup & two craft sodas
Rustic Sweet Onion Flatbread, Meister Wild Morel & Leek Jack with two
craft sodas
Pretzels and choice of dip with two craft sodas

#### **DINE AND GIVE!** The Charity Check







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Server Profile

# Vita Lindsey

Lead Server Barrique Bistro & Wine Bar



How long have you worked at this restaurant?

Since day 1! I am celebrating my 10th anniversary this month!

What do you enjoy most about working as a server?

Interacting with the guests. Each person has a different story and I'm here for them all.

What is the most memorable guest interaction you have had?

Ooo...that's tough. I've had so many over the years. I don't think I can pick just one. So many of my regulars have become good friends, even outside of the restaurant. One of my favorite regulars occasionally comes in dressed in amazing costumes! Imagine trying to be professional, while serving someone dressed up as a Charcuterie Board!

What item on the menu is your favorite and would recommend to first time diners?

Any of our seafood items! Everything on the menu is so fresh and made to order. Two of my go to items to recommend are our crab cakes (a house favorite!) and any of the Ahi Tuna dishes. So good!

What would you recommend to your guest to do for fun in Lake Geneva?

That depends on the guest's interests. There are so many fun things to do around the area. The Clue Room is a blast! Visiting the Speakeasy in the Maxwell Mansion is always a fun time. Renting some scooters and exploring the rustic roads, or just taking a stroll down the lake path to take in the sights. There really is something for everyone in Lake Geneva.



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642 W Main Street, Lake Geneva 262.249.2302 magpieslg.com

#### \$15 LUNCH

#### **Pinsas**

A Roman style flatbread made with rice flour

#### Choose one

#### Pepperoni Pinsa

Red sauce, mozzarella, shaved garlic, pepperoni, cooked to perfection and topped with ricotta and Mike's Hot Honey.

#### Margherita Pinsa

Red sauce, mozzarella, shaved garlic, cooked to perfection and topped with pesto and fresh mozzarella.

#### Choose one

#### Land Lovers Salad

Tuscan spring mix, cherry tomatoes, fresh mozzarella, bell peppers, and a hard-boiled egg. Served with a side of Pomegranate Acai Vinaigrette. Substitute Italian, Ranch or French dressing upon request.

#### French Fries

Lightly seasoned fries

# **\$15 DINNER**

#### Choose one

#### Smash Burger

1/3lb patty smashed to perfection. Topped with our homemade Smash Sauce and your choice of toppings. On a brioche bun. Add Cheese \$2. Add bacon \$2

#### LG Meats Brat Burger

Locally made ½ lb. brat patty topped with Swiss cheese, sauerkraut, grilled onions, and Maggie's mustard blend. On a brioche bun

#### Portabella "Burger"

Seasoned portabella cap with your choice of toppings. Add cheese + \$2.

#### All choices include

#### Northwoods Pickles

Mini Dill Pickles wrapped in pepper-jack cheese and a wonton wrapper. Fried to a golden perfection. Served with Parmesan Pepper dipping sauce.

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023

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411 Interchange N, Lake Geneva 262.248.9551 nextdoorpub.com

#### \$10 LUNCH

#### Appetizer | Cheese Curds

#### Choose One

#### Club Wrap

Turkey, bacon, cheddar cheese, lettuce, tomato, mayo, & served on either flour, jalapeno cheddar or tomato basil tortilla

#### Or

#### Sunset in Cabo Wrap

Buttermilk breaded shrimp, pico de gallo, cilantro lime coleslaw, & served on either flour, jalapeno cheddar or tomato basil tortilla

Both are Served with your choice of homemade chips, French fries, onion rings, or a dinner salad

## \$25 DINNER FOR TWO

Appetizer | Cheese Curds

12-inch Pizza with up to three toppings

## **\$5 KIDS MEAL**

Chicken Tenders | French Fries

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023







831 Wrigley Drive, Lake Geneva 262.812.8007 oakfire.pizza

#### \$50 RESTAURANT WEEK PACKAGE DEAL

## Choose all four and get the special price

#### Arancini alla Ricotta

Fried Risotto Ball | Spinach & Ricotta | Marinara | Basil Pesto

#### Caprese Salad

Fresh Mozzarella | Vine Tomato | Basil | Pesto | Arugula Salad

#### Margherita di Bufala

Authentic Pizza Napoletana | Imported Buffalo Mozzarella

#### Limoncello Flute

Limoncello Gelato | Whipped Cream

#### \$11 RESTAURANT WEEK'S KIDS PIZZA SPECIAL

#### Kids Pizza Americana

Pizza topped w/Sliced Hotdog & French Fry | Mozzarella | Pizza Sauce

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023

visit Lake Geneva





1 Liechty Drive, Williams Bay 262.245.2100 Pier290.com

#### 1st Course - Both Meal Periods (your choice)

Sesame Hummus with spring vegetables and toasted naan \$14 (Value \$16)
Shrimp Ceviche with yuzu, lemon, tropical fruits, and local honey. Served with 290 chips. \$17 (Value \$21)
Grilled Romaine topped with blue cheese, Pier bacon, tomatoes, and shaved red onions. \$18 (Value \$21)

#### 2<sup>nd</sup> Course - Lunch (your choice)

Turkey Melt served with Pier bacon, brie cheese and house made strawberry jam. \$17 (Value \$19) 290 Chicken Salad-Shredded chicken tossed with dried cranberries, celery. \$16 (Value \$19)

#### 2<sup>nd</sup> Course - Dinner (your choice)

Bucatini Pasta with spring peas, asparagus, lemon, garlic infused extra virgin olive oil, parmesan cheese. Topped with house made ricotta and garlic breadcrumbs. \$24 (Value \$29)

Grilled Swordfish with marinated vegetables, jasmine Rice and Thai peanut sauce. \$36 (Value \$39)

#### 3<sup>rd</sup> Course - Both Meal Periods (your choice)

Banana Foster- Sauteed bananas with spiced rum caramel sauce and vanilla bean ice cream \$15 Sweet Almond Cake-Topped with fresh raspberries and creme anglaise \$14

#### **DINE AND GIVE!** The Charity Check







April 22-30, 2023

Cheff Proffile

# Nick Crawford

Executive Chef OAKFIRE



What is your culinary education background and how did that lead you to the Lake Geneva area?

Worked my way up from dishwashing. Met David Scotney [owner] while working in Chicago.

What is your restaurant best known for?

Pizza Napoletana and lakefront views.

What is your favorite dish to cook and why?

Eggs, any style. Most people struggle just cracking them!

What is your process when developing a new dish?

Concept, sourcing ingredients/costing, taste testing.

Do you have any tips or tricks for those looking to elevate their dishes at home?

Salt!



April 22-30, 2023

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811 Wrigley Drive, Lake Geneva 262.248.4381 popeyeslkg.com

#### **STARTERS**

#### Bebidas De Fiesta

12 oz. Golden Margarita \$6.00 | 12 oz. Mexican lager \$5.00

#### Chicken Tortilla Soup

A hearty and satisfying soup packed with flavorful ingredients. Cup - \$5.99 Bowl - \$7.99

#### Tex-Mex Nachos

Corn chips topped with fresh pulled pork, BBQ sauce, buttermilk ranch, caramelized onion, and cheddar jack cheese.

Half Order - \$15.99 | Full Order - \$21.99

#### **Arepas With Cheese**

A Colombian specialty. A white corn patty stuffed with mozzarella cheese and grilled to order. Served with homemade salsa. Three -\$11.99

Add house made pickled jalapeno slices \$1.00 more

#### **SANDWICHES**

#### Peruvian Roast Pork Sandwich

Marinated roast pork and ham slices on a fresh baked roll with cilantro lime mayonnaise, lettuce, and tomato. Served with seasoned fries.
- \$16.99

#### Miami Cuban Sandwich

Tender roast pork, ham, Swiss cheese, pickles, and mustard on toasted Cuban bread. Served with seasoned fries. - \$16.99

#### **ENTREES**

#### NY Strip Steak Fajitas

Served with grilled onion and bell peppers, fresh lettuce and tomato, shredded cheddar jack cheese, warm flour tortillas and sides of homemade salsa, rice, and beans. - \$17.99

#### Honey Chipotle Chicken

A sweet and spicy twist to our famous rotisserie chicken. Served with homemade salsa, rice, and beans. – Quarter Chicken \$15.99 | Half Chicken - \$19.99

#### Pork Al Pastor Kabobs

Marinated in garlic, oregano, paprika, cumin and pineapple. Charbroiled to order. Served with fresh tortillas, homemade salsa, rice, and beans. Three Kabobs - \$15.99 | Five Kabobs - \$18.99

#### Barbacoa Style Beef

Seasoned with onion, garlic, fresh orange and pasilla chilies (fruity and med spicy). Slow cooked overnight till fork tender and tossed in Miguel's Barbacoa sauce. With onion & cilantro pico, tortillas, rice, and beans.  $40z - $16.99 \mid 80z - $21.99$ 

#### DESSERT

#### Homemade Stuffed Churro

Freshly made churro dusted with cinnamon sugar and filled with Bavarian sweet cream and chocolate sauce. - \$3.99

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023

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7036 Grand Geneva Way, Lake Geneva Inside Grand Geneva Resort & Spa 262.249.4788

grandgeneva.com/restaurants/ristorantebrissago

#### **\$38 DINNER**

(Up to \$66 Value)

1st Course- Choose one

#### Bruschette

Bufala Mozzarella, Prosciutto Toscano, Pomodoro, Basil

Calamari Fritti

Corn Flour, Tinkerbell Peppers, Lemon Basil Vinaigrette

#### Casalina Alla Brissago Insalata

Asparagus Ribbons, Candied Walnuts, Gorgonzola Dolce, Basil lemon vinaigrette

#### 2<sup>nd</sup> Course- Choose one

#### Maiale Passata

Tomato Cream Sauce, Braised pork shoulder, Orecchiette, Pancetta, Pickled Cipollini, Burrata, Pink Peppercorn, micro-Basil, Grana Padano

#### Sheep's Milk Carmelle

Sheep's Milk Ricotta, N'Duja, Mascarpone, Saffron-Honey, Confit Summer Tomato, Red Vein Sorrel

#### Pollo Alla Brissago

Amish Chicken, Confit Leg, Risotto, Spring Onion, Sorrel Pesto

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023

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724 W Main St, Lake Geneva 262.249.0800 soprabistro.com

#### \$49 DINNER

#### Appetizers - Choose one

#### **SMC**

Cucumbers, radish, scallions, jalapenos, cilantro, sesame seeds, carrot ginger dressing

#### Paco

Chili & citrus braised pork shoulder, guacamole, lime crema, queso fresco, sriracha, corn tortilla

#### Casalina Alla Brissago Insalata

Curried lamb chili, garbanzo beans, mint & cucumber raita

#### Entrees - Choose one

#### Shorty

Coco braised short rib, garlic potato puree, grilled asparagus, natural jus

#### It's a group thing

Sauteed blackened grouper, curried cauliflower, grilled asparagus, lemon aioli

#### Papa Doc

Braised beef shoulder, mixed wild mushrooms, peas, garlic, shallots, natural jus, ricotta salata, parsley, pappardelle

#### Desserts - Choose one

#### Vanilla crème brûlée

Bourbon pecan pie

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023

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820 Williams Street, Lake Geneva 262.729.4055 taguerialg.com

#### **\$14 BREAKFAST**

#### Chilaquiles Divorcaidos

Includes both green and red sauce chilaquiles served with Cesina, two eggs, beans, avocado, and cheese.

#### \$9 LUNCH

#### Choose one

Tostada with Rice and Beans

2 Tamales with a Side of Rice and Beans

#### **\$14 DINNER**

#### Quesatacos

3 shredded beef tacos with cheese and includes a cup of beef broth for dipping.

#### **DINE AND GIVE!** The Charity Check







April 22-30, 2023 Chef Profile

# Rodrigo Aranda

Chef de Cuisine Ristorante Brissago



What is your culinary education background and how did that lead you to the Lake Geneva area?

I started cooking in high school with the Badger culinary course. From there worked for most resorts in the area and was lucky enough to work for some talented chefs.

What is your restaurant best known for?

Ristorante Brissago is best known for its from scratch dishes and upscale dining.

What is your favorite dish to cook and why?

I don't have a favorite dish to cook. My passion is creating dishes, making things that inspire me and teach me at the same time.

What is your process when developing a new dish?

The best direction I take when developing a dish is learning the fine details: where it comes from, the taste profiles, and how I am able to make it look appealing.

Do you have any tips or tricks for those looking to elevate their dishes at home?

The best advice would be loving the process. Try to make everything perfect. Do your research. Food is something you can never stop learning.



April 22-30, 2023

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1221 Geneva National Ave S, Lake Geneva 262.325.1808 destinationgn.com/turf

# **\$10 BREAKFAST**

#### Choose one

French Toast de Leche | Manchego cheesecake crumb / de Ieche sauce Chorizo tacos | scrambled eggs / chorizo / Pico de Gallo / queso fresco / chips and salsa

#### **\$15 LUNCH**

#### 1st Course- Choose one

Seasonal Fruit Salad | watermelon / apple / strawberries / mix berries / berry vinaigrette Choriqueso & Chips | homemade queso sauce topped with chorizo and Pico de Gallo

2<sup>nd</sup> Course- Choose one

Shrimp Tostada | blackened shrimp / grilled pineapple Pico / shredded cabbage / cumin crema Birria quesadilla | short ribs / Manchego cheese / pepperjack cheese

#### **\$35 DINNER**

#### 1st Course- Choose one

Charred corn | chipotle mayo / cojita cheese / pickled onion Chicken Nachos | homemade queso cheese / Pico de Gallo / cumin crema / candied jalapenos /guacamole / salsa

2<sup>nd</sup> Course- Choose one

Surf and Turf | half grilled lobster tail / 4oz tenderloin / mash potatoes / chimichurri sauce Roasted Pork Loin | mash potatoes / fried brussels / mustard cream sauce

3rd Course

Apple Bread Pudding | vanilla ice cream / crème anglaise Mini Tag Team | brownie / vanilla ice cream / toasted marshmallow / chocolate sauce

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023

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N6513 Anderson Drive, Delavan 262.458.0342 turtlelaketapandgrill.com

#### **\$18 LUNCH**

#### 1st Course- Choose one

1/2 Order Truffle Fries

1/2 Order Baked or Fried Stuffed Mushrooms

1/2 Order Baked or Fried Stuffed Jalapeños

1/2 Order Cheese Curds

#### 2<sup>nd</sup> Course- Choose one

Jammie Chicken Sammie Turkey Club Fish Sandwich 10" Pizza | Sausage, Pepperoni, Caprese

#### \$24 DINNER

#### 1st Course- Choose one

House Salad or Seasonal Soup

#### 2<sup>nd</sup> Course- Choose one

Lobster Linguine Alfredo | Braised bone-in Pork Shank | Herb Roasted Half Chicken

#### 3<sup>rd</sup> Course

Vanilla Bean Cheesecake

#### **DINE AND GIVE!** The Charity Check





April 22-30, 2023

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430 Broad Street, Lake Geneva 262.248.0888 tuscanlg.com

#### **LUNCH - \$15**

#### 1st Course

Minestrone or Soup of the day Beet Salad

Candied Pistachios, Golden Raisins, Fresh Spring Mix, and Honey Vinaigrette

#### 2<sup>nd</sup> Course

#### Gnocchi

Spicy Marinara, Arugula, Mild Italian Sausage, and Calabrian Chilis

#### 3rd Course - Choose One

Cannoli

Tiramisu

#### **DINNER - \$25**

#### 1st Course

Choice for Appetizers Bruschetta or Arancini Choice of Soup or Salad

#### 2<sup>nd</sup> Course - Choose One

#### Whitefish

Lake Superior Whitefish, pan seared and topped with a fresh tomato and green olive tapenade and served over linguine aglio e olio

#### 10oz Ribeye Al Fourno

CAB boneless Ribeye topped with roasted potatoes and melted mozzarella cheese

#### 3rd Course - Choose One

Cannoli

Tiramisu

#### **DINE AND GIVE!** The Charity Check







**April 22-30, 2023** 

Chef Profile

# Ken Hnilo

Executive Chef Pier 290



What is your culinary education background and how did that lead you to the Lake Geneva area?

My culinary background started at the Culinary School at Kendall College. There I earned a bachelor's degree in hospitality management. I have worked in many aspects of the hospitality industry as a sous chef, executive chef, server, bartender, hospitality consultant, and restaurateur. I am fortunate enough to work and learn from some great chefs and companies including Lettuce Entertain You-Avanzare, Le Vichyssois, Hospitality Works, O'Grady's Brewery, Charlie Trotters, and Carlos Restaurant. I love the Geneva Lakes area and have spent a large part of my culinary career working to make Lake Geneva a dining experience destination. I have worked in many aspects of the industry from bar, fast casual, club, and fine dining. As a chef/restaurateur, I created Lake Geneva's only AAA 4 diamond restaurant. I have spent the last ten years working as the General Manager for the Bon Appetit Management Company, which provides food services to local private colleges and Fortune 500 corporations.

What is your restaurant best known for?

Delicious Food, great lake views, and being the only restaurant on the water.

What is your favorite dish to cook and why?

Vegetable Risotto. I love how a couple of simple ingredients can be turned into something magical.

What is your process when developing a new dish?

Have fun and be okay with letting the dish evolve.

Do you have any tips or tricks for those looking to elevate their dishes at home?

Always use the freshest ingredients possible.



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269 Fontana Blvd, Fontana 262.275.900 theabbeyresort.com/lake-genevarestaurants/the-waterfront/

# \$22 LUNCH

#### 1st Course- Choose one

BBQ Salmon Bowl | Grilled House-Cut Salmon Filet / Signature BBQ / Cauliflower Rice

Signature Baby Back Ribs | Half Rack Pit-Smoked BBQ Baby Back Ribs / Sweet Potato Fries / Coleslaw

#### 2<sup>nd</sup> Course- Choose one

Vanilla Crème Brulee | Vanilla Bean Custard / Caramelized Sugar Topping

#### **DINE AND GIVE!** The Charity Check



