



LGRW
24
April
20-28

LAKE GENEVA RESTAURANT WEEK

MENU

\$19 per person

First Course - Select One

Fried Brussels Sprouts

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

- or -

Hand Battered Cheese Curds

Locally made Hill Valley Dairy cheese curds beer battered to order & served with house-made ranch dressing

- or -

Arugula Salad

Arugula, heirloom cherry tomatoes, shaved parmesan & garlic parmesan croutons. Topped w/ wine and basil vinaigrette

Second Course - Select One

The Mocking Bird

Buttermilk fried chicken breast with special sauce on a toasted brioche bun. Served with lettuce & tomato.
 Served with kettle chips

- or -

The Van Helsing

8oz grass-fed burger with house-made garlic herb compound cheese, garlic aioli, caramelized onions & arugula on a toasted brioche bun. Served with kettle chip

Drink Specials - \$7

Prickly Pear Mule

Butterfly Blue Cannon Tequila, Lime Juice, Ginger Beer

Flat Iron Sangria

Spanish Red Sangria, Peach Schnapps, Southern Comfort, Soda

Closed on Mondays. Dine in only



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DINE & GIVE! | The Charity Check

Lake Geneva Restaurant Week isn't just about great food. It's also about great causes. 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 \$5,000 donation and five runners up will each receive \$1,000, courtesy of our Charity Check sponsor, Tito's Handmade Vodka. Hover your smartphone camera over the code at right to learn about our nominees.

