

# LGRW

# 24



## April 20-28

## LAKE GENEVA RESTAURANT WEEK MENU GUIDE

    #mylakegeneva

[LakeGenevaRestaurantWeek.com](https://LakeGenevaRestaurantWeek.com)



# At-a-Glance

# LGRW

## 24

### April

### 20-28

## LAKE GENEVA RESTAURANT WEEK

RESTAURANT	BREAKFAST	LUNCH	DINNER	SERVICE TYPE	RESERVATIONS
<b>1878 on the Lake</b> Lake Lawn Resort   Delavan		●	●	INDOOR   OUTDOOR	●
<b>240 West</b> The Abbey Resort   Fontana			●	INDOOR	
<b>Arandas Mexican Grill</b> Delavan		●	●	INDOOR	
<b>Barrique Bistro &amp; Wine Bar</b> Lake Geneva		●	●	INDOOR   OUTDOOR TAKEOUT	
<b>Cafe Calamari</b> Williams Bay			●	INDOOR	●
<b>Crafted Italia</b> The Ridge Hotel   Lake Geneva			●	INDOOR	●
<b>Egg Harbor Café</b> Lake Geneva	●			INDOOR	
<b>Flat Iron Tap</b> Lake Geneva		●		INDOOR	
<b>The Getaway on Lake Como</b> Lake Geneva	●		●	INDOOR   OUTDOOR TAKEOUT	●
<b>Gino's East</b> Lake Geneva		●	●	INDOOR   TAKEOUT	●
<b>Gracie's Kitchen</b> Williams Bay		●	●	INDOOR   TAKEOUT	●
<b>Grand Café</b> Grand Geneva Resort   Lake Geneva	●	●		INDOOR	
<b>The Grandview Restaurant</b> The Geneva Inn   Lake Geneva			●	INDOOR	●
<b>Guac Star</b> Lake Geneva		●	●	INDOOR   OUTDOOR TAKEOUT   DELIVERY	
<b>Harpoon Willies</b> Williams Bay		●	●	INDOOR	



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<b>Healing Grounds Cafe &amp; Juicery</b> Salem	●	●		INDOOR   OUTDOOR TAKEOUT	
<b>House of Bogini</b> Lake Geneva		●	●	INDOOR   OUTDOOR TAKEOUT	●
<b>Hunt Club Steakhouse</b> Lake Geneva			●	INDOOR	●
<b>Lake City Social</b> Lake Geneva		●	●	INDOOR   OUTDOOR TAKEOUT	●
<b>The Lake Geneva Steak House</b> Baker House   Lake Geneva			●	INDOOR	●
<b>Legends Food and Spirits</b> Lake Geneva	●	●	●	INDOOR TAKEOUT   DELIVERY	●
<b>Lookout Bar &amp; Eatery</b> Lake Lawn Resort   Delavan		●	●	INDOOR   OUTDOOR TAKEOUT	●
<b>Lucke's Cantina</b> Williams Bay		●		INDOOR	
<b>Magpie's Den &amp; Pen</b> Lake Geneva		●	●	INDOOR   OUTDOOR DELIVERY	●
<b>Mama Cimino's Lake Geneva</b> Lake Geneva			●	INDOOR   OUTDOOR TAKEOUT   DELIVERY	●
<b>Moose &amp; Maple</b> Timber Ridge Lodge & Waterpark   Lake Geneva	●		●	INDOOR	●
<b>Next Door Pub &amp; Pizzeria</b> Lake Geneva		●	●	INDOOR   TAKEOUT	
<b>Next Door Pub Lakeside</b> Lake Geneva		●	●	INDOOR   TAKEOUT	
<b>Oakfire Pizzeria &amp; Bar</b> Lake Geneva		●	●	INDOOR   OUTDOOR TAKEOUT	
<b>Pier 290</b> Williams Bay		●	●	INDOOR   OUTDOOR	●



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<b>Popeye's on Lake Geneva</b> Lake Geneva		●	●	INDOOR	
<b>Ristorante Brissago</b> Grand Geneva Resort   Lake Geneva			●	INDOOR	●
<b>Taqueria El Gallo De Oro</b> Lake Geneva	●	●	●	INDOOR   OUTDOOR TAKEOUT	
<b>turf. smokehouse</b> Lake Geneva	●	●	●	INDOOR   OUTDOOR	●
<b>Turtle Lake Tap &amp; Grill</b> Delavan		●	●	INDOOR   TAKEOUT	●
<b>Tuscan Tavern and Grill</b> Lake Geneva		●	●	INDOOR   OUTDOOR	●
<b>Waterfront Restaurant</b> The Abbey Resort   Fontana		●		INDOOR	



### LGRW24

### CHARITY CHECK

Lake Geneva Restaurant Week isn't just about great food, it's also about great causes. The Charity Check is a tradition created to raise awareness about non-profit organizations doing important work in our community and provide much-needed monetary donations to support their mission. The organization receiving the most votes at the conclusion of Restaurant Week will win a \$5,000 donation and five runners-up will each receive a \$1,000 donation courtesy of our 2024 Charity Check Sponsor, Tito's Handmade Vodka. Thank you Tito's!







# Tito's Featured Craft Cocktails



## TITO'S SUMMER SPICE

### *Cocktail*

1 ½ oz Tito's Handmade Vodka  
1 ½ oz Hibiscus Liqueur  
½ oz Lime juice

Add all ingredients to a shaker with ice. Shake well, pour into a chili-lime-salt-rimmed glass.

Garnish with a lime slice.



## TITO'S AUSTIN ROAST

### *Cocktail*

1 ½ oz Tito's Handmade Vodka  
2 oz Cold brew coffee  
½ oz Crème de cacao  
1 Orange slice

Add all ingredients to a glass with ice, squeeze orange slice, stir. For a creamier sip top with a splash of half & half or non-dairy creamer.



## TITO'S ORANGE REFRESHER

### *Cocktail*

1 ½ oz Tito's Handmade Vodka  
½ oz Amaretto liqueur  
5 oz Orange juice  
Splash of sparkling water  
1 Orange slice

Add all ingredients, except the sparkling water, to a tall glass with ice. Top with sparkling water and garnish with an orange wheel.



## TITO'S CRANBERRY PUNCH

### *Cocktail*

1 ½ oz Tito's Handmade Vodka  
1 oz Sparkling wine  
½ oz Orange liqueur  
1 oz Cranberry juice  
5 blackberries, muddled  
3 Mint springs, muddled

Gently muddle blackberries and mint springs in a shaker with ice. Add Tito's Handmade Vodka, orange liqueur, and cranberry juice. Shake and strain into a glass with fresh ice and top with sparkling wine. Garnish with mint and whole blackberries.



## TITO'S SPICED WINE SIPPER

### *Cocktail*

1 oz Tito's Handmade Vodka  
1 oz Red wine  
½ oz Orange liqueur  
½ oz Orange juice  
½ oz cinnamon syrup

Add all ingredients except the wine to a shaker with ice and mix. Strain into a glass over ice. Top with the red wine and garnish with an orange peel.



## TITO'S CRANFUSION

### *Cocktail*

2 oz Tito's Handmade Vodka  
2 oz Giner Ale  
1 oz Cranberry juice  
¼ oz Lime juice

Add all ingredients to a glass with ice. Garnish with a lime slice and cranberry or red grape.





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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### Breakfast

Smorgboard - **\$15 per person**

Or

Belgium Waffle served with Warm Maple Syrup, Whipped Butter and choice of Applewood Smoked Bacon or Pork Sausage Links - **\$12**

Or

Chorizo Egg Tacos - Two Farm Fresh Eggs Scrambled with Chorizo, Topped with Fire Roasted Salsa Verde, Cumin Crema, Petit Cilantro Salad with Pickled Red Onions, Served with Breakfast Potatoes - **\$12**

#### Lunch - \$20

**Course 1:** Choice Of Wisconsin Beer Cheese Soup Or Lakeview Charred House Salad

**Course 2:** B.A.L.T.T Wrap - Candied House Cured Maple Duroc Bacon with Avocado, Crisp Lettuce, Heirloom Tomato and Smoked Turkey Breast with Dijon Aioli served with Chips

Or

When Pigs Fly - Maple Glaze Long John Sliders with House Smoked Pulled Pork, Roasted Apple BBQ and Napa Cabbage Slaw with Mustard Dressing

Or

Meatloaf Smash Bagel Burger - House Made Meatloaf Smash atties Topped with Caramelized Whiskey Ketchup, Napa Cabbage Slaw with Honey Mustard Dressing

#### Dinner- \$39

**Course 1**

Choice of: French Onion Soup Or Classic Caesar Salad

**Course 2**

Charred Cauliflower Steak - Lemon and Herb Marinated Cauliflower Steak Topped with Pecan Caper Salsa and Served with Roasted Broccolini and Petit Chervil Salad

Or

Tomato Pesto Rigatoni

Or

Pecan Encrusted Filet Tournedos over Butternut Squash Risotto with Port Wine Reduction

**Course 3**

Flourless Chocolate Cake Or Vanilla Bean Crème Brûlée



**1878**  
 ON THE LAKE

2400 E. Geneva St.  
 Delavan, WI 53115

(262) 728-7950

[lakelawnresort.com/dining](http://lakelawnresort.com/dining)

### DINE & GIVE! | The Charity Check

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Chef Profile

### Ryne Harwick, Executive Chef Lake Lawn Resort



#### **Who has been your biggest culinary inspiration and why?**

I have been lucky to have great mentors throughout my career but honestly, it's been the countless men and women around me in the kitchens. Everyone wants to be the best, everyone wants to deliver a memorable dish, but through that natural competition, friendships are made, and you find yourself not only learning new approaches but being able to share your own insight and skill to help others.

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

At the resort, we have multiple dining options ranging from grab and go to signature dining at 1878 on the Lake, so for me we are best known for being a destination where you can satisfy everything from your sweet tooth with Mud Pie and Ice Cream to an unmatched lakeside view while enjoying a cold cocktail and apps all the way to enjoying the seasonal dishes at 1878 that embraces traditional Midwest cuisine and ingredients.

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

My next one! I love embracing multiple new techniques while growing and pushing boundaries. It is the part of my culinary journey that is always chasing the next thing that will become my favorite.

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

Ultimately anything that challenges me to think out of the box. Many times, I find inspiration in the smallest of details within the everyday world. These moments could come from smells, colors, textures and of course taste. While I often start the formal process with the protein choice, I have many times found myself in love with the concept of a certain sauce or accompaniment that I will build around. The end flavor profile is where the magic happens!

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

Don't be afraid to experiment. There is nothing out there that you have had at a restaurant, or you have seen on a TV show that with practice you cannot replicate. As Chef's, our passion comes through on the plates through finesse and our art. Those "elevations", if you will, came from the same starting point you are at, a point of excitement and imagination!





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## LAKE GENEVA RESTAURANT WEEK

# MENU

Serving Dinner 5:00pm-9:00pm | \$58 per person

### 1st Course – Choose One

#### 240 Salad

Boston Bibb Lettuce, Heirloom Carrots, Baby Tomato, Pickled Onion, Cucumber, Pepitas

#### Kale Caesar Salad

Romaine Hearts, Baby Kale, Parmigiano, Heirloom Tomato, Brioche Crust

### 2nd Course – Choose One

#### Seared Salmon

Roasted Corn Puree, Purple Kale, Fennel, Orange

#### Pappardelle

Beef Short Rib, Wild Mushrooms, Roasted Tomato, Burrata, Burgundy Wine

#### Beef Short Ribs

Garlic Mashed Potatoes, Roasted Carrots, Pearl Onions

### 3rd Course – Choose One

#### Crème Brulee

Chocolate Shortbread, Smoked Sea Salt, Caramel, Fresh Raspberries

#### Vanilla Gelato

Chocolate Dipped Waffle Bowl



**240°**  
**west**

269 Fontana Blvd.  
 Fontana, WI 53125

(262) 275-9000

[theabbeyresort.com/lake-geneva-restaurants/240-west/](http://theabbeyresort.com/lake-geneva-restaurants/240-west/)

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## LAKE GENEVA RESTAURANT WEEK

# MENU

### Lunch & Dinner- \$35

#### First Course - Select One

##### Avocado Rolls

guacamole mixed with black beans and roasted corn, deep fried in a crispy flour tortilla served over a tuscan mix and fresh spinach.

**OR**

##### Chori Dip

Chorizo meat topped with our homemade cheese sauce.

#### Second Course - Select One

##### Pollo Kukulcan

Chicken breast marinated in our homemade chile sauce (not spicy), topped with grilled onions, mushrooms and grating cheese. served with rice, beans and salad with guacamole, pico and sour cream.

**OR**

##### Camarones Vallarta

Golden coconut breaded shrimp accompanied with our homemade mango sauce. Served with white rice and salad with guacamole, pico and sour cream.

#### Third Course - Select One

##### Chocoflan

Mexican custard over a layer of chocolate cake topped with chocolate syrup

**OR**

##### Mixed Berry Cheesecake

Cheesecake topped with our homemade sauce made from select top secret berries



**322 S 7th Street  
 Delavan, WI 53115**

**(262) 725-6518**

[arandasmexicangrill.com](http://arandasmexicangrill.com)

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Jesus Leon, Chef and Manager Arandas Mexican Grill

### Chef Profile



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

I have been working in this business for 12 years. I started in a Mexican restaurant in Missouri and the chef there used to teach me a lot about how to cook Mexican cuisine. I lived 6 years in Missouri and then moved to Milwaukee, WI where I lived for 1 year and working at Taqueria Arandas where I learned more about authentic Mexican food. The owner offered me to work with him as a manager in this area (Delavan) here at Arandas Mexican Grill, which was a big challenge because we opened during COVID. It wasn't easy but now we have been open for 4 years.

#### **Who has been your biggest culinary inspiration and why?**

My biggest inspiration always have been my Mom and Dad, He taught me to work hard and consistence and My mom is the best Culinary chef I ever know, She knows how to cook and some of our dishes are inspired by her recipes.

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

Our Restaurant is known best for the best Authentic Mexican food in the area, fast and really good service and the best margaritas.

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

I have a lot, but what I like to cook more is seafood, specially Shrimp of many different ways.

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

First, I have to choose what kind of dish I want to make, I have to get the best quality of meat and then getting the ingredients. I like to play with them and try to combine them to get the best taste.

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

Experiment with new spices, don't be afraid, there are many flavors that can surprise you when you try them for the first time.



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## LAKE GENEVA RESTAURANT WEEK

# MENU

### Lunch Special | 2 Courses - \$16 (Regularly \$21- \$26)

Course One: (choose one)

#### Soup

seafood bisque ( GF ) - beer cheese (GF) - minestrone (\*\*GF)

#### House Salad

mixed greens, cucumber, roma tomato, red onion with balsamic vinaigrette ( GF & V )

#### Beet Salad

arugula, roasted beets, oranges, goat cheese with balsamic glaze ( GF & V )

### Course Two: (choose one)

#### Rice Bowl

avocado, edamame, carrot, cucumber, black bean salsa & jasmine rice with a house soy-ginger chili sauce ( GF & V )

#### Salmon Caesar

smoked salmon, romaine, shaved parmesan, garlic crostini and house caesar (\*\*GF)

#### Chicken Salad Sandwich

diced chicken breast, cranberry, celery, almond and red oak lettuce on multigrain toast with kettle potato chips or slaw

### Dinner Special | 3 Courses - \$42 (Regularly \$47- \$51)

### Course One: (choose one)

#### Baked Brie

fig jam, ciabatta and granny smith ( \*\*GF )

#### Spinach & Artichoke Dip

artichoke, fresh spinach, blend of cheeses, garlic, onion, lemon & ciabatta ( \*\*GF )

#### Crab Cake

lumb crab, seasoning, mixed greens, house remoulade, lemon & micro greens

### Course Two: (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 ( GF )

#### 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 or cole slaw

#### Ahi Steak

sesame crusted seared sashimi grade ahi jasmine rice, asian slaw, wasabi sauce & soy glaze ( GF & \*\*V )

#### Burrata Flatbread

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

### Course Three: (choose one)

#### Pies by Fasano la mode

apple, cherry or blueberry

#### Raspberry Sorbet (GF)

GF = gluten free - \*\*GF = can be made gluten free - V = Vegan - \*\*V = can be made vegan



  
**BARRIQUE**  
 bistro & wine bar  
 LAKE GENEVA, WI

835 Wrigley Drive  
 Lake Geneva, WI 53147

(262) 248-1948

barriquewinebar.com

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*Tito's*  
  
*Handmade*  
 VODKA







## LAKE GENEVA RESTAURANT WEEK

# MENU

**Dinner- \$30 per person**

**Includes:**

**Bread Service**

with Seasoned Olive Oil and Parmesan Cheese

**House Salad**

with Mixed Greens, Raisins, Walnuts and House Made Honey Dijon dressing

**Second Course – Select One**

**Choice of:**

**Pork Ribeye**

with a Red pepper sauce, topped with pineapple salsa and served with Garlic Mashed Potato

**OR**

**Verona Chicken**

Grilled Chicken Breast topped with a Peach relish and served with a Roasted Vegetable Blend

**OR**

**Penne con Broccoli**

Penne Pasta tossed in a house made Alfredo and broccoli topped with Fresh Mozzarella baked, topped with grilled chicken breast

**½ off any dessert when ordering from this menu**



*Cafe Calamari*  
ITALIAN CUISINE - STEAKS / SEAFOOD

10 East Geneva Street  
Williams Bay, WI 53191

(262) 245-9665

cafecalamari.com

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## LAKE GENEVA RESTAURANT WEEK

# MENU

**\$45 per person**

### aperitivo

#### BRUSCHETTA

heirloom tomato / basil / balsamic / mozzarella / prosciutto /  
toasted baguette

- or -

#### ANTIPASTO CHOPPED (GF)

marinated artichokes / cherry tomato / salumi / olives / ciliegine  
mozzarella / red onion / garlic croutons / roasted garlic  
balsamic vinaigrette

### secondi

#### WILD MUSHROOM PIZZETTE

wild mushroom / caramelized onion / rosemary cream /  
mozzarella / petit herb salad / aged balsamic reduction

- or -

#### FETTUCCINI BOLOGNESE

tomato meat sauce / grana padano / basil / black pepper ricotta

### dolce

#### TIRAMISU

- or -

#### LIMONCELLO CRÈME BRÛLÉE



**CRAFTED**  
ITALIA

W4240 Wisconsin ST 50  
Lake Geneva, WI 53147

(262) 249-3832

[craftedlakegeneva.com/](http://craftedlakegeneva.com/)

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## LAKE GENEVA RESTAURANT WEEK

# MENU

LAKE GENEVA  
EGG HARBOR CAFE



ENJOY A  
**FREE**  
STRAWBERRY  
ORANGE JUICE

WITH EVERY  
**STRAWBERRY  
CRUNCH  
FRENCH TOAST**  
PURCHASE

827 MAIN STREET  
LAKE GENEVA, WI 53147



available  
**April  
20th- 28th**

MUST PURCHASE STRAWBERRY CRUNCH  
FRENCH TOAST (FULL ORDER OR COMBO).



827 West Main Street  
Lake Geneva, WI 53147

(262) 248-1207

[eggharborcafe.com](http://eggharborcafe.com)

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Mandi Walt, Assistant Manager Egg Harbor Cafe

### Staff Profile



#### **How long have you worked at this restaurant?**

I have worked at Egg Harbor Cafe since April 2023, almost 1 year now!

#### **What do you enjoy most about working at this restaurant?**

What I enjoy most about working at this restaurant is the people. Since day 1 they have made me feel so welcome, everyone working at EHC are all great, unique people. Our guests that come in are amazing. They all are the reason I look forward to going to work.

#### **What is the most memorable guest interaction you have had?**

As a manager at a bustling restaurant, my days are often filled with a whirlwind of tasks and responsibilities. Yet, amidst the chaos, I always make a point to connect with my team and guests on a personal level. One morning, as I was seating this family of four, the mom of the young boy quietly let me know that it was her son's birthday. I let their server know and before their food was ready, we gathered a group of staff and brought him birthday pancakes, decorated with chocolate, whipped cream and sprinkles. We surprised him and sang happy birthday and the smile on his face was priceless!

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

One of my favorite menu items is the Combo Egg-ceptional! You get a smaller portion of a skillet, that you create with anything you'd like, a slice of banana bread French toast and fruit!

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

One of my favorite things about Lake Geneva is the lake path, it goes around the whole lake, and it is so beautiful. I recommend it to everyone!





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**\$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**



**150 Center Street**  
**Lake Geneva, WI 53147**

**(262) 812-4064**

**flatirontaplg.com**

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# MENU

## DINNER MENU

### Cioppino

A savory seafood stew with shrimp, mussels, clams, and lobster, simmered in a slightly spicy marinara, served over a bed of linguine

**Price: \$35 | Value: \$42**

### Haddock en Papillote

Tender white fish baked on a bed of yellow onions, accented with lemon, tomato, and fresh herbs.

**Price: \$27 | Value: \$35**

### Smoked Pork Chop

Juicy smoked pork chop accompanied by a tangy cranberry apple chutney

**Price: \$26 | Value: \$32**

### 14 oz Prime Rib

A generous cut of prime rib, cooked to your preference

**Price: \$30 | Value: \$35**

Each entrée comes with your choice of soup or salad, and a side of vegetables, potato, or risotto



**W4190 West End Road  
Lake Geneva, WI 53147**

**(262) 686-3456**

[thegetawayrestaurant.com](http://thegetawayrestaurant.com)

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## LAKE GENEVA RESTAURANT WEEK

# MENU

**\$16 per person**

EACH DISH SERVED WITH YOUR CHOICE OF ONE SIDE AND DESSERT

### First Course - Select One

#### 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/gls

- or -

#### MEATBALL SUB

3 meatballs with Marinara topped with mozzarella cheese and bacon

- or -

#### 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/gls

### Side - Select 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.

#### HOUSE SALAD

Lettuce, romaine, cherry tomatoes, red onions, black olives, croutons, balsamic vinaigrette.

#### CAESAR SALAD

Romaine, Parmesan, creamy Caesar dressing, homemade croutons.

### Dessert - Select One

CHOCOLATE CAKE

CARROT CAKE



300 Wrigley Dr  
Lake Geneva, WI 53147

(262) 248-2525

[Ginoseastlakegeneva.com](http://Ginoseastlakegeneva.com)

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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### Chicken Wings: 6 for \$10 or 12 for \$17

Choice of Lemon pepper dry rub, BBQ or traditional Buffalo. Served with choice of ranch or bleu cheese, with celery and carrots. (GF)

#### Spring Salad \$12

Mixed greens topped with tomatoes, strawberries, grapes, candied pecans, and feta cheese. Raspberry Vinaigrette. (GF, Veg) Add Chicken Breast \$4

#### BBQ Ribs: Half Slab \$16; Full Slab \$28

Delectable tender, fall off the bone, baby back ribs served with choice of Baked Potato or French fries & side of coleslaw (GF)

#### Mac & Cheese with Pulled Pork \$12

Homemade Mac and Cheese topped with our slow roasted pulled pork and BBQ sauce, served with garlic toast.

#### Gracie's Special Burger \$14

A double smash burger, choice of cheese, topped with our slow roasted pulled pork, BBQ sauce and freshly made onion ring on a buttered brioche roll. Served with French Fries

#### Portabella Mushroom Melt \$12

Grilled Portabella Mushroom cap, topped with grilled onions, peppers, tomatoes and provolone cheese. Served with French Fries (GF, Veg) (Vegan-omit cheese)



150 Elkhorn Road  
Williams Bay, WI 53191

(262) 308-5484

[facebook.com/gracieskandc](https://facebook.com/gracieskandc)

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Chef Profile

### Lynn Burns, Chef and Owner Gracie's Kitchen



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

I've worked in various restaurants in Wisconsin and Illinois for the past 30 years. We've lived and worked in the Lake Geneva area for the past 18 years. After years of discussions with my family, and their support we decided to open Gracie's Kitchen, first, as a food truck in 2020 and then expanded to our Williams Bay location in 2023. We hope you can taste the passion and love we put into every dish!

**Who has been your biggest culinary inspiration and why?**

I've been inspired by many tv chefs from The Frugal Gourmet to Rick Bayless and many others. I like to see how other chefs put together new and different flavor profiles.

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

Comfort food in a family friendly environment

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

I love to make fresh salads because there are so many possibilities.

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

We talk through ideas at the Kitchen and try new recipes and sample them.

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

Keep trying new things and don't be afraid to experiment with new dishes. With on-line recipes and tutorials, it's easier now to explore more about the culinary world. And if that doesn't turn out quite right, stop by Gracie's Kitchen for a tasty bite.



## LAKE GENEVA RESTAURANT WEEK

# MENU

## BREAKFAST

### Corned Beef Hash | \$12

Hand-shredded corned beef and potatoes, topped with a fried egg and hollandaise sauce

### Denver Omelet | \$13

Fluffy 3 egg omelet, bell peppers, green onion, ham and local cheddar cheese

### Cinnamon Swirl Pancakes | \$11

Cinnamon butter caramel-filled homemade pancakes, topped with cream cheese icing

## LUNCH

### Avocado Chopped Salad | \$12

Our famous chopped salad, marinated tomatoes, local bacon, fried onions, house-made green goddess dressing

### Kick'n Chick'n Sandwich | \$12

Spiced buttermilk marinated chicken breast with homemade spice dredge, house-made red pickle onions and Kick'N sauce

### Café Prime Burger | \$15

Smoked Hill Valley Dairy gouda, Wollersheim bacon, 5-hour cooked tomato jam, warm brioche bun



GRAND CAFÉ

7036 Grand Geneva Way  
Lake Geneva, WI 53147

(262) 249-4788

[grandgeneva.com/restaurants/grand-café](http://grandgeneva.com/restaurants/grand-café)

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**LGRW**  
**24**  
**April**  
**20-28**

## LAKE GENEVA RESTAURANT WEEK

# MENU

DINNER MENU | \$38 per person

### 1st Course

#### Summer House

Spring Mix • Roasted Red Pepper • English Cucumber  
Sliced Carrot • Radish • Celery • Hummus • Olive Oil

### 2nd Course

#### Grilled Strip Loin

8oz Strip Loin • Loaded Polenta • Roasted Asparagus  
Béarnaise Sauce

### 3rd Course

#### Pomegranate Sorbet

Consumer Advisory: Thoroughly cooking foods of animal origin such as beef eggs, fish, lamb, pork, poultry or shell fish 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.



*The*  
**GRANDVIEW**  
RESTAURANT

N2009 Lake Shore Drive  
Lake Geneva, WI 53147

(262) 248-5690

[thegrandviewrestaurant.com](http://thegrandviewrestaurant.com)

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**LG RW**  
**24**  
**April**  
**20-28**

## LAKE GENEVA RESTAURANT WEEK

# MENU

## LUNCH

(11 am to 4 pm)

**Two Tacos | \$10**

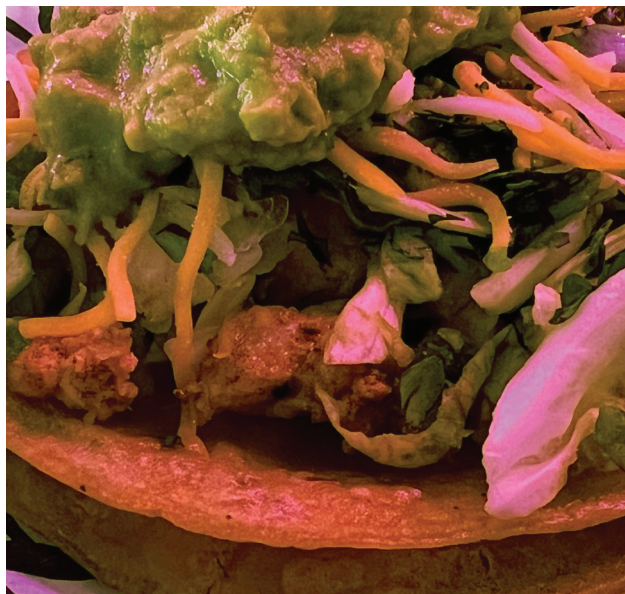
Includes: Rice & Beans. Add shrimp for \$2

## DINNER FOR TWO

(4 pm to close)

**Four Tacos | \$40**

Includes: Two Margaritas, Guac & Chips,  
and Rice & Beans.



120 Broad Street  
Lake Geneva, WI 53147

(262) 203-5084

[guacstarlg.com](http://guacstarlg.com)

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## LAKE GENEVA RESTAURANT WEEK

# MENU

**\$18 per person**

### Includes:

#### Panzanella Salad (serves 2)

Tomato, Capers, Cucumbers, Yellow Peppers, and Red Onion tossed in House Italian dressing served with Burratta cheese and crostini

### Choice of:

#### Mahi Mahi Tacos

Blackened Mahi Mahi, Kale veggie slaw, pineapple chutney, honey lime cilantro drizzle served with a side of roasted veggie grain blend

OR

#### Steak Quesadilla

Choice flat iron steak, honey ale onions, roasted red peppers, and cheese blend in a 12" jalapeno cheese wrap served with verde and sour cream.

OR

#### Salmon Cakes

Two 4oz salmon cakes served over a bed of sauteed kale blend served with a side of roasted veggie grain blend, topped with a lemon remoulade

**½ off any dessert when ordering from this menu**



8 East Geneva Street  
Williams Bay, WI 53191

(262) 245-6909

harpoonwillies.com

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**LGRW**  
**24**  
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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### **\$6 | EARLY RISERS**

Choose One

bagel\* | monster cookie | cinnamon roll

Choose One

coffee | hot tea | latte\*

GF OPTIONS, NON DAIRY MILK, SYRUPS AVAILABLE AS AN UPCHARGE

#### **\$10 | BREAKFAST CLUB**

Choose One

croissant bacon + egg + garlic aoli breakfast sandwich

Choose One

coffee | hot tea | latte\*

GF OPTIONS, NON DAIRY MILK, SYRUPS AVAILABLE AS AN UPCHARGE

#### **\$13 | SUPERFOOD PICK ME UP**

12 ounce organic cold pressed juice + 100% real food smoothie



**Healing Grounds**

♦ cafe & juicery ♦

7510 288th Ave  
Salem, WI 53168

(262) 586-0199

[healinggroundscenter.com/](http://healinggroundscenter.com/)

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Chef Profile

### Rachel Harris, Chef Healing Grounds Cafe & Juicery



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

I grew up in the surrounding area of Lake Geneva and I studied culinary arts at the Illinois Institute of Art - Chicago.

**Who has been your biggest culinary inspiration and why?**

My grandma was a big inspiration for me to start culinary school. Growing up watching her make delicious meals and sweet treats for family gatherings. See how much love she put in to everything.

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

Healing Grounds is best known for our fresh pressed juices, smoothies, and our healthier sweet treats such as the Monster Cookie and Avocado Pudding.

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

My favorite thing to do in the cafe is definitely juicing. It's so rewarding knowing that people come in for the juices and can see results in their own health journey.

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

I love adding in nutrient dense ingredients into things and it's a lot easier than you think. Adding in hemp hearts, chia seeds, goji berries, and nuts into your daily routine.



**LEGRW**  
**24**  
**April**  
**20-28**

## LAKE GENEVA RESTAURANT WEEK

### MENU

#### APPETIZER

Dill hummus loaded with veggies, panini'd pitas  
 \$12

#### ENTREES

Hearts of Palm Lobster Roll | \$13

Jamaican Jerk Tofu with red beans and rice and a  
 slice of grilled pineapple | \$13

Loaded egg salad on Romaine hearts | \$12

Falafel on mini naan topped with Roma tomatoes,  
 red onion, spinach, vegan tzatziki.  
 Served with side Mediterranean salad | \$13

#### DESSERTS

Pistachio cardamom rose muffins.  
 Vegan & Gluten Free  
 \$5

#### DRINK

House spiced and blended iced coconut chai.  
 \$5



— house of —  
**BOGINI**

152 Center Street  
 Lake Geneva, WI 53147

(262) 249-6236

[houseofbogini.com](http://houseofbogini.com)

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*Tito's*  
  
*Handmade*  
 VODKA







**LGRW**  
**24**  
**April**  
**20-28**

## LAKE GENEVA RESTAURANT WEEK

### MENU

\$70 per person

#### FIRST COURSE

(select one)

PRIME BEEF SKEWER

TRUFFLE CREAM OF ASPARAGUS SOUP

MANGO SESAME SALAD

#### SECOND COURSE

(select one)

16oz. PORK CHOP

mashed potatoes, haricot vert

SCALLOPS

plums, purée of sunchokes

TOURNEDOS OF BEEF

bleu cheese crusted, mashed potatoes, asparagus

#### THIRD COURSE

(select one)

CRÈME BRÛLÉE

COFFEE CHEESECAKE

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 food-borne illness.



**HUNT  
 CLUB**  
 steakhouse

555 Hunt Club Court  
 Lake Geneva, WI 53147

(262) 245-7200

[huntclubsteakhouse.com/](http://huntclubsteakhouse.com/)

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**LGRW**  
**24**  
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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### Asian-Inspired Calamari | \$14.59

Lightly breaded & fried calamari. Drizzled with General Tso Sauce & topped with scallions, Wasabi Sesame Seeds & purple pickled ginger.

#### Chicken Pate Bruschetta | \$13.99

(6) Toast points served with house-made chicken liver pate, wild baby arugula and topped with wild cherry sauce, pickled onions & balsamic drizzle

#### Caesar Wedge Salad | \$13.99

Wedges of Artisan Romain Hearts drizzled with Creamy Caesar Dressing. Topped with shaved parmesan & croutons  
 Add Grilled or Fried Chicken 2.99 / Add Grilled Shrimp 8.99  
 Add 8 oz. Alaskan Sockeye Salmon 9.99

#### Stuffed Poblano | \$13.99

Roasted Poblano pepper stuffed with cheesy grits. Served with guacamole, drizzled with salsa verde & topped with queso fresco cheese, and pickled onions.  
 Add Grilled or Fried Chicken 2.99 / Add Grilled Shrimp 8.99  
 Add 8 oz. Alaskan Sockeye Salmon 9.99

#### Chocolate Truffle Bomb | \$7.00

Light & fluffy chocolate cake with a truffle cream. Coated with chocolate ganache & served with marshmallow creme & drizzle of dutch chocolate sauce



111 Center Street  
 Lake Geneva, WI 53147

(262) 248-7047

lakecitysociallg.com

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## LAKE GENEVA RESTAURANT WEEK

# MENU

DINNER MENU | \$60 per person

### APPETIZER

(choice of one)

Broccoli White Cheddar Soup  
Shrimp & Brie  
Smoked Salmon Tartare

### ENTREES

(choice of one)

8oz. Filet Mignon Frites  
Bordelaise, Pomme Frites

Turbot 6oz.  
Mussels, Green Beans

Tarragon Chicken Dijon  
Roasted Green Beans, Pomme Puree

### DESSERT

(choice of one)

Lemon Pistachio Souffle  
Flourless Chocolate Torte  
Earl Grey Basque Cheesecake

please visit our website for information regarding

AFTERNOON TEA | SUNDAY BRUNCH | PRIVATE EVENTS



THE LAKE GENEVA  
STEAK HOUSE

327 Wrigley Drive  
Lake Geneva, WI 53147

(262) 248-4700

BakerHouse1885.com

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**LEGROW**  
**24**  
**April**  
**20-28**

## LAKE GENEVA RESTAURANT WEEK

### MENU

#### \$30 MEAL

Course 1 | Choose One

**House Salad**

**Housemade Soup**

Course 2 | Choose One

**1/4 Duck**

**4 pc Broasted Chicken**

**2 Pork Chops**

Course 3 | Choose One

(choose one)

**Carrot Cake**

**Sundae**

**Pink Squirrel**



Tito's  
American Sparkler

**\$6**

Tito's  
Iconic Bloody Mary

**\$18**



#### \$40 MEAL

Course 1 | Choose One

**Caesar Salad**

**Baked French Onion Soup**

Course 2 | Choose One

**1/2 Duck**

**Ribs & Chicken Combo**

**Salmon**

Course 3 | Choose One

(choose one)

**Carrot Cake**

**Sundae**

**Pink Squirrel**

Add an  
appetizer or a  
bottle of wine  
and receive

**\$5.00  
Off**



W3731 Clubhouse Dr.  
Lake Geneva, WI 53147

(262) 203-5474

[legendsfoodandspirits.com](http://legendsfoodandspirits.com)

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## LAKE GENEVA RESTAURANT WEEK

# MENU

### Dinner- \$35

#### Course 1- Choice of:

Blackened Chicken Tostada with Cilantro Lime Refried Beans, Pico de Gallo, Cotija Cheese and Pickled Red Onions topped with Cumin Crema and Cilantro

OR

Caesar Salad with Crisp Romaine, Garlic Croutons, WI Parmesan and Creamy Dressing

#### Course 2 - Choice of:

Half Rack Ribs with Kansas City BBQ, French Fries, Cole Slaw and Fresh Baked Corn Muffin

OR

Smokehouse Burger with Fries

#### Dessert - Choice of:

Salted Caramel Cheesecake with Bourbon Caramel Sauce and Vanilla Whipped Cream

OR

Toasted Marshmallow and Chocolate Chip Cookie Sandwich with Chocolate Sauce



2400 E. Geneva St.  
Delavan, WI 53115

(262) 728-7950

[lakelawnresort.com/dining](http://lakelawnresort.com/dining)

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**LGRW**  
**24**  
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## LAKE GENEVA RESTAURANT WEEK

### MENU

## LUNCH SPECIAL

### FREE APPETIZER

with the purchase of two lunch entrees

**\$1.00 off margarita with meal**



220 Elkhorn Road (Hwy 67)  
 Williams Bay, WI 53191

(262) 245-6666

luckescantina.com

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## LAKE GENEVA RESTAURANT WEEK

# MENU

### LUNCH AND DINNER

#### Zuppa Toscana w/ Lemon Caesar Salad

Classic Zuppa Toscana paired with a zesty lemon caesar salad

**\$10**

#### Thai Tuna Sandwich w/Sweet Potato Fries

Seared Ahi Tuna, Kimchi, Avocado, fresh ginger, green onions, sriracha mayo, sweet thai chile sauce, fried basil and microgreens served on Ciabatta

**\$14**

#### Monster Smash Burger w/Seasoned Mag Fries

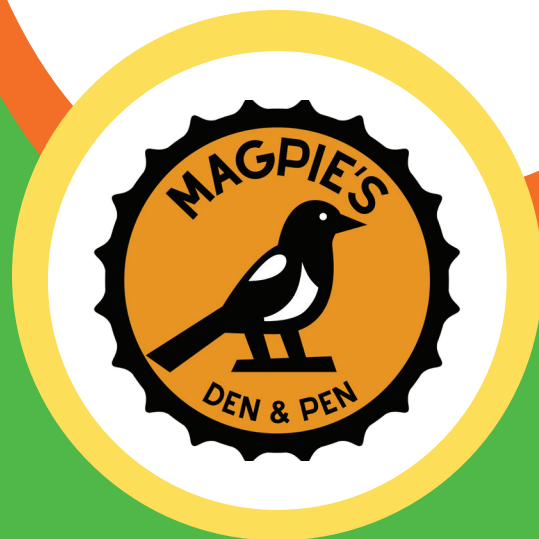
1/3 lb smash patty, grilled onions, sauteed mushrooms, muenster cheese, garlic aioli, and bacon served on a brioche bun

**\$12**

#### Sausage & Pepper Pinsa

Maggie's take on a classic roman style flatbread.

**\$11**



642 West Main Street  
 Lake Geneva, WI 53147

(262) 249-2302

[maggieslg.com](http://maggieslg.com)

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**LGRW**  
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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### RESTAURANT WEEK SPECIALS DINNER | Daily 4 pm to Close

#### APPETIZER SPECIALS

##### Sausage Rolls

Pizza dough with fresh basil, olive oil, Italian sausage & Cimino cheese. Rolled, baked, then sliced & served with Cimino Marinara Sauce.

**Your Restaurant Week Price | \$12**

VALUED AT \$15

##### Artichoke Dip

Creamy spinach, garlic and artichokes. Add chicken \$300

**Your Restaurant Week Price | \$7**

VALUED AT \$12

#### PIZZA SPECIALS

##### 2-Topping Pizza

Mama Cimino's huge 24" Classic Sicilian Pizza is cut into 42 delicious slices and will feed a family of 6-8 people.

**Your Restaurant Week Price | \$25**

VALUED AT \$38

##### 16" Large Buffalo Ranch Pizza

Bacon, ranch sauce, chicken, mozzarella with buffalo sauce and ranch drizzle.

**Your Restaurant Week Price | \$20**

VALUED AT \$25



131 Wells Street  
Lake Geneva, WI 53147

(262) 348-9077

[ciminoslakegeneva.com](http://ciminoslakegeneva.com)

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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### Breakfast | \$10

(choose 1)

Big Moose Breakfast

Timber Style Omelet

Chicken & Waffles

#### Dinner | \$25 (average price \$32)

##### Appetizers: (choose 1)

Fiesta Loaded Nachos

Pork Belly Bao Bun

Just Say Cheese

##### Entrée: (choose 1)

Maple Bacon Salad

Wisconsin Brat & Curd Burger

Timber's Signature Chicken Mac

Roasted Vegetable Linguini

Yuzu Salmon (+\$5)



**MOOSE & MAPLE**

NORTHWOODS DINING

7020 Grand Geneva Way  
Lake Geneva, WI 53147

(262) 249-3400

[timberridgelodge.com/eat/moose-maple](http://timberridgelodge.com/eat/moose-maple)

### DINE & GIVE! | The Charity Check

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Michelle Tatsumi, Chef Moose & Maple

### Chef Profile



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

After graduating from The Illinois Institute of Arts in Chicago, where I learned classical French cuisine from prominent chefs in the city, my family relocated closer to Lake Geneva. My culinary journey in this area began as Chef de Partie at the Chop House at Grand Geneva.

#### **Who has been your biggest culinary inspiration and why?**

My biggest culinary inspiration is my upbringing in the Philippines. My grandparents owned a quaint café, and my grandmother's daily trips to the wet market at dawn meant an array of ten breakfast choices for me each morning. Their dedication to serving good food to good people instilled in me a desire to honor their memory through my work as a chef.

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

I've curated the menu with some of my personal favorite dishes. I envision it becoming a local hotspot for craft burgers and beverages, as well as a cherished spot for families to create lasting memories over a meal together.

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

Cansi holds a special place in my heart as my favorite dish to cook. This beef bone marrow soup, infused with tamarind and chili and complemented by green jackfruit, Achoite, and Bok choy, transports me back to the flavors of home. It evokes memories of sea breezes, sunshine, and the aroma of charcoal. My grandfather taught me the art of balancing salty, sour, and spicy flavors, making it a deeply nostalgic and comforting dish for me.

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

I draw inspiration from both quality ingredients and a blend of novel and traditional cooking techniques. I start by selecting a star flavor to highlight, then carefully choose complementary flavors to enhance it. Texture and presentation play a crucial role in the final creation.

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

I suggest they begin with sourcing the best-quality ingredients available. I gained invaluable insight into flavor depth while working at farmers' markets and tending to my own garden, investing in wholesome ingredients is key. Mastering the art of making a good stock, which forms the backbone of French cuisine, can greatly enhance soups and sauces with minimal effort.





**LGRW**  
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## LAKE GENEVA RESTAURANT WEEK

### MENU

**LUNCH | 11 am - 4 pm | \$15**

#### APPETIZER

Beer battered cheddar cheese curds

#### MAIN - PICK ONE

##### Cuban Wrap

Uncured Maple sugar ham, house smoked pulled pork, Swiss cheese, pickles and our special homemade mustard

##### Buffalo Chicken Wrap:

Crispy chicken breast tossed in our 1 alarm sauce, ranch dressing, shredded lettuce, pico de gallo, and cheddar cheese



**DINNER | 4 pm to close | \$25**

#### APPETIZER

Beer battered cheddar cheese curds

#### MAIN

Two dinner salads and a 12" 3 topping pizza

**CHILDREN'S MENU | \$5.50**

#### PICK ONE

Chicken tenders or Mini corn dogs

Choice of fries, apple sauce or mandarin oranges



#### SIGNATURE COCKTAIL

##### Tito's Surprise

Tito's Handmade Vodka, Chambord, Lemon Lime Soda and bar sour



411 Inerchange North  
 Lake Geneva, WI 53147

(262) 248-9551

[nextdoorpub.com](http://nextdoorpub.com)

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**LGRW**  
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## LAKE GENEVA RESTAURANT WEEK

### MENU

DINNER | 4 pm to close | \$25

LUNCH | Saturday & Sunday | \$25

#### APPETIZER

Beer battered cheddar  
cheese curds

#### MAIN

Two dinner salads  
and a 12" 3 topping pizza

#### CHILDREN'S MENU | \$5.50

##### PICK ONE

Chicken tenders or Mini corn dogs

Choice of fries, apple sauce or  
mandarin oranges



#### SIGNATURE COCKTAIL

##### Tito's Surprise

Tito's Handmade Vodka,  
Chambord, Lemon Lime Soda  
and bar sour



W4118 Lakeshore Drive  
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(262) 249-6311

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## LAKE GENEVA RESTAURANT WEEK

# MENU

### LUNCH & DINNER

#### Burrata Fondita | \$18

Melty Burrata Cheese Fondue, Roma Tomatoes, Romano Cheese, Breadcrumbs, Grilled Ciabatta

#### Chicken Parmesan Sandwich | \$16

Fried Buttermilk Chicken Breast, Toasted Brioche Bun, House Marinara, Fresh Mozzarella, Basil, Romano French Fries

#### Pizza Vesuvio | \$18

Authentic Pizza Napoletana, Red & Yellow Plum Tomatoes, Black Pepper Bacon, Basil, Chili Oil  
 \*Add Mozzarella \$2

#### Angioletti alla Nutella | \$14

Fried Pizza Dough, Nutella Drizzle, Powdered Sugar

### 1/2 OFF FEATURED WINES



831 Wrigley Drive  
 Lake Geneva, WI 53147

(262) 812-8007

[oakfire.pizza](http://oakfire.pizza)

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Paige Gerber, Lead Bartender Oakfire

### Staff Profile



**How long have you worked at this restaurant?**

2 years

**What do you enjoy most about working at this restaurant?**

What I enjoy most about Oakfire is working in a beautiful location everyday particularly in the summer! I love that our staff works as team and supports each other especially on the crazy busy days!

**What is the most memorable guest interaction you have had?**

Whenever I have customers with allergies and food restrictions it's always fulfilling to be able to serve them food safely they can enjoy, and put them at ease to have a nice, relaxing meal.

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

I always recommend our Verace, our signature margherita with bufala mozzarella.

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

I like to recommend taking a little walk on the lake path, doing the boat tours at The Riviera, and the drive through safari is super fun!





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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### LUNCH | ALL THREE COURSES | \$39

**Bang Bang Cauliflower** | \$17  
 with sesame rice and scallions

**Pier 290 Chicken Salad** | \$20  
 on Croissant with Fresh Fruit

**Chocolate Covered Gelato Ball** | \$9  
 with raspberry sauce

#### DINNER | ALL THREE COURSES | \$55

**Beef Carpaccio** | \$20  
 with Parmesan Salad and mustard aioli

**Honey and Soy Glazed Salmon** | \$34  
 with Jasmine sticky rice and baby bok choy

**Lemon Torte** | \$9  
 with fresh raspberries and toasted marshmallow



**PIER**  
  
**290**

1 Liechty Drive  
 Williams Bay, WI 53191

(262) 245-2100

[pier290.com](http://pier290.com)

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*Tito's*  
  
*Handmade*  
 VODKA



# 2024 LAKE GENEVA RESTAURANT WEEK

## Ken Hnilo, Executive Chef Pier 290

### Chef Profile



#### **What is your culinary training 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 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, 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. As a chef/restaurateur, I created Lake Geneva's only AAA 4 diamond restaurant. I am excited to be part of the Gage family, helping the world be a healthy place, and having people enjoy the Lake Life experience.

#### **Who has been your biggest culinary inspiration and why?**

My biggest culinary inspirations can be traced back to Sunday dinners at my grandma's house. However, It was very rarely about just the food. It was more about the people, the environment and how these three things worked together to create a memorable experience.

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

Creating Lake Life Experiences

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

Its not necessarily a dish.... However, I love cooking with seasonal produce/vegetables. It just makes everything taste better.

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

I try and do research on the item. It is very important to understand the why, where, and how a dish came to fruition.

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

1) Try and cook with the seasons. 2) Support Local Farms and vendors. 3) Buy the best products you can afford.





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## LAKE GENEVA RESTAURANT WEEK

### MENU LUNCH

#### 1/4 lb Classic Reuben

A masterpiece sandwich from start to finish. In house slow cooked and thin sliced corned beef layered with sauerkraut and Swiss cheese on light rye. Perfectly grilled and served with a side of house made thousand island and seasoned fries | **\$19.99**

#### Mediterranean Lamb Sandwich

Lightly seasoned with Nick's blend of Greek seasonings and slow cooked until tender. Served on a fresh baked roll with fresh arugula, sliced tomato and onion. Accompanied by house made basil pesto made with fresh basil, garlic, lemon, toasted almonds, Italian cheeses and imported extra virgin olive oil. Served with a side of seasoned fries. | **\$21.99 Add feta cheese \$2.00**

#### Wild Caught Great Lakes Perch Sandwich

Three wild caught Great Lakes yellow perch fillets hand breaded to order and lightly golden fried. Served on a fresh baked roll with house made tartar sauce. Served with a side of seasoned fries **\$19.99 | Add cheese \$1.50**

### DINNER

#### Alaskan King Crab Legs

With fresh lemon, drawn butter and chef's choice of side.

**1/2 lb. \$39.99 | Full lb. \$59.99 | Two lbs. \$99.99**

#### Beef Tenderloin Medallions

Seasoned perfectly and cooked to order. Served with chef's choice of side | **3 oz. Medallions (2) \$29.99 | (3) \$39.99**

Create a Combo by adding one of the following:

**1/2 lb. Alaskan King Crab Legs with fresh drawn butter | \$26.99**

**4 oz. Canadian Lobster Tail with fresh drawn butter | \$16.99**

#### 12 oz. Ribeye Steak

Certified angus beef hand cut, seasoned perfectly and cooked to order. Served with chef's choice of side | **\$35.99**

Create a Combo by adding one of the following:

**1/2 lb. Alaskan King Crab Legs with fresh drawn butter | \$26.99**

**4 oz. Canadian Lobster Tail with fresh drawn butter | \$16.99**



811 Wrigley Drive  
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(262) 248-4381

popeyeslkg.com

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## LAKE GENEVA RESTAURANT WEEK

# MENU

## DINNER

### Calamari fritti | \$14

Olive oil, lemon and garlic marinated squid, dredged in fresh herbs, parmesan cheese and bread crumbs, served with a spicy tomato sauce

### Cesare Insalata | \$11

Traditional Caesar salad, with our homemade croutons and dressing

### Maiale Passatta | \$29

10-hour braised pork, rustic tomato sauce, fresh orecchiette pasta, crowned with burrata

### Pollo | \$30

Wood fire oven roasted chicken, Parmesan and herb risotto, spring onion and homemade pesto

### Salmone Arrosto | \$30

Roasted potato, creamy cauliflower puree, prosciutto crisp, Sardinian Gold



BRISTORANTE  
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7036 Grand Geneva Way  
 Lake Geneva, WI 53147

(262) 248-8811

[grandgeneva.com/restaurants/ristorante-brissago](http://grandgeneva.com/restaurants/ristorante-brissago)

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# 2024 LAKE GENEVA RESTAURANT WEEK

## Jonathan Gutierrez Reynoso, Executive Chef Grand Geneva Resort & Spa

### Chef Profile



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

My culinary training background is diverse and extensive. It began with cooking alongside my mom and evolved through experiences in butcher shops, restaurants, hotels, catering companies, and private chef events. Additionally, I pursued a bachelor's degree in international business management with a focus on gastronomy. My journey led me to the Grand Geneva because I sought a place eager to innovate in the culinary realm while offering opportunities for personal growth.

#### **Who has been your biggest culinary inspiration and why?**

My biggest culinary inspirations include my mom, who provided my initial training and recipes, and Chef Heston Blumenthal who has a unique perspective on the culinary world. Furthermore, I'm inspired by my future self in 5 to 10 years, which fuels my passion and excitement for personal growth and culinary exploration.

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

Our restaurants are renowned for their commitment to quality, flavor, and creativity.

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

Cooking, for me, is a holistic experience, and I don't have a single favorite dish. I derive joy from experimenting with both familiar and novel flavors, continually pushing the boundaries of culinary creativity.

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

When developing a new dish, I prioritize seasonal ingredients to capture the freshest flavors. I then meticulously pair ingredients and techniques to maximize the dish's potential and highlight each component's unique qualities.

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

I encourage checking out my social media platforms, @chefjonathang, where I regularly share tips, tricks, and culinary inspiration to enhance home cooking experiences.



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## LAKE GENEVA RESTAURANT WEEK

# MENU

### BREAKFAST | LUNCH | DINNER

**Avocado Toast | \$8.00**

Normally \$10.00

**Concha Breakfast Sandwich | \$10.00**

Normally \$13.00

**Steak Cheese Fries | \$12.99**

Normally \$14.99

**Elote in a Cup | \$7.00**

Normally \$9.00

**Camarones a la Cynthia | \$15.99**

Normally \$17.99

**Questacos | \$14.99**

Normally \$16.99

**Ice Cream Taco | \$7.00**

Normally \$9.00



820 Williams Street  
Lake Geneva, WI 53147

(262) 729-4055

[taquerialg.com](http://taquerialg.com)

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# 2024 LAKE GENEVA RESTAURANT WEEK

**Josephine Sardina, Lead Server**  
**Taqueria el Gallo de Oro**

## Staff Profile



**How long have you worked at this restaurant?**

4 years

**What do you enjoy most about working at this restaurant?**

I love serving our delicious food to all of our awesome loyal customers!! Hi guys!! :)

**What is the most memorable guest interaction you have had?**

I have so many every day, but a lady came in for lunch with her son and she was just so sad. I tried to make them smile and couldn't. I asked if everything was ok. And again as they left. The next morning she came in with the sweetest gift and wanted to thank me for my kindness.

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

FAJITAS!! And Margaritas of course!

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

Go see the water!! Get in it! Also, come eat @Taqueria el Gallo de Oro!!



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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### BREAKFAST | \$12 per person

1st Course – Select One

##### Country Skillet

two eggs any style | chicken sausage | cheddar cheese | hash browns | bell peppers | onion

##### Chorizo Biscuits & Gravy

queso fresco | pico de gallo | two eggs any style

#### LUNCH | \$20 per person

1st Course – Choose One

##### Pear & Walnut Salad

mixed greens | frisee | pears | shaved fennel | red wine vinegar  
 candied pecans

##### Chorizo Queso Dip

house-made tortilla chips | pico de gallo | micro cilantro

2nd Course – Choose One

##### Caprese Sandwich

arugula | heirloom tomato | fresh mozzarella | basil spread | toasted baguette

##### Nashville Hot Chicken Sandwich

buttermilk fried chicken breast | nashville hot sauce |  
 pickles | creamy coleslaw | toasted brioche bun

#### DINNER | \$40 per person

1st Course – Choose One

##### Fried Brussels Sprouts

maple balsamic | parmesan | bacon

##### Chicken Nachos

queso cheese | pico de gallo | candied jalapeños | housemade guacamole | cumin crema

2nd Course – Choose One

##### Half Roasted Chicken

garlic & parmesan fingerling potatoes | tri-colored carrots

##### Pan Seared Walleye

succotash | beurre blanc sauce

3rd Course – Choose One

##### Cinnamon Churros

vanilla bean ice cream

##### Apple Bread Pudding

vanilla ice cream | crème anglaise



**turf.**

1221 Geneva National Ave South  
 Lake Geneva, WI 53147

(262) 245-7042

[destinationgn.com/turf](http://destinationgn.com/turf)

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## LAKE GENEVA RESTAURANT WEEK

# MENU

### LUNCH | \$18

#### APPETIZER

- 1/2 Order Truffle Fries
- 1/2 Order Baked Stuffed Mushrooms
- 1/2 Order Baked Stuffed Jalapenos

#### ENTREE

- Santa Fe Wrap
- Jammie Chicken Sammie
- Cod Sandwich
- Mushroom Swiss Burger
- 12" Pizza: Sausage, Pepperoni, Caprese

### DINNER | \$28

#### 1st COURSE

- House Salad or Seasonal Soup

#### ENTREE

- Half Chicken
- Double Bone-in Pork Chop
- Lobster Linguini Alfredo

#### DESSERT

- Vanilla Bean Cheesecake



N6513 Anderson Drive  
Delavan, WI 53115

(262) 458-0342

[turtlelaketapandgrill.com](http://turtlelaketapandgrill.com)

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## LAKE GENEVA RESTAURANT WEEK

### MENU

#### LUNCH CHOICES | \$20

##### First Course

Choice of Soup or Salad

##### Second Course | Choose One

Sweet Chicken Chili Sandwich

Beet Salad

Fresh arugula, beets, candied walnuts, crumbled feta cheese, dried cranberries, and vinaigrette dressing

##### Third Course | Choose One

Tiramisu or Cannoli

#### DINNER CHOICES | \$35

##### First Course

Arancini or Bruschetta

##### Second Course | Choose One

Parmesan Crusted Whitefish

Lake Superior Whitefish crusted and pan seared and served with vegetables and choice of potato

Flank Steak

10oz grilled flank steak topped with brandy mushroom sauce and served with brussel sprouts and choice of potato

Spicy Gnocchi

Pasta dumplings tossed with our spicy marinara sauce, fresh basil, and Italian sausage

##### Third Course | Choose One

Tiramisu or Cannoli



430 Broad Street  
Lake Geneva, WI 53147

(262) 248-0888

tuscantavernandgrill.com

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## LAKE GENEVA RESTAURANT WEEK

### MENU

Serving lunch 11:00am-4:00pm | \$24 per person

#### 1st Course – Choose One

Avocado Chicken Wrap / Sweet Potato Fries

Grilled Chicken Breast, Romaine, Avocado, Corn Salsa, Ranch, Heirloom Tomatoes

Fish Tacos / Coleslaw

Broiled Walleye Tacos, Fresh Slaw, Corn Salsa, Smoked Chipotle Aioli

#### 2nd Course – Choose One

Key Lime Pie

Berry Compote

Flourless Chocolate Cake

Berries, Whipped Cream



#### WATERFRONT FEATURED COCKTAIL

#### Summer Apple

Sour Apple Schnapps,  
Lemonade, and  
Tito's Vodka



269 Fontana Blvd.  
Fontana, WI 53125

(262) 275-9000

[theabbeyresort.com/lake-geneva-restaurants/the-waterfront/](http://theabbeyresort.com/lake-geneva-restaurants/the-waterfront/)

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