

#mylakegeneva

LAKE GENEVA RESTAURANT WEEK MENU GUDDE LakeGenevaRestaurantWeek.com

Restaurants at a Glance

RESTAURANT	BREAKFAST	LUNCH	DINNER	SERVICE TYPE	RESERVATIONS ACCEPTED
1878 ON THE LAKE Lake Lawn Resort Delavan	S		Ø	Indoor Outdoor	•
240 WEST The Abbey Resort Fontana			•	Indoor	•
ARANDAS MEXICAN GRILL Delavan		S	0	Indoor	
BARRIQUE BISTRO & WINE BAR Lake Geneva		♥	•	Indoor Outdoor	
CAFÉ CALAMARI Williams Bay			•	Indoor	•
EGG HARBOR CAFÉ Lake Geneva	•	⊘		Indoor	
FLAT IRON TAP Lake Geneva		♥	•	Indoor	
GRAND CAFÉ Grand Geneva Resort Lake Geneva		0		Indoor	
GUAC STAR Lake Geneva		♥	•	Indoor Takeout Delivery	
HARPOON WILLIE'S Williams Bay		•	•	Indoor	
HEALING GROUNDS CAFÉ Salem	Ø	Ø		Indoor Outdoor Takeout	
HOUSE OF BOGINI Lake Geneva	S	0	0	Indoor Outdoor Takeout	O
INSPIRED COFFEE Lake Geneva	S	♥		Indoor Outdoor Takeout	
LAKE CITY SOCIAL Lake Geneva		S	•	Indoor Outdoor Takeout	•
LAKE GENEVA STEAK HOUSE The Baker House Lake Geneva			S	Indoor	•
MAGPIE'S DEN & PEN Lake Geneva		♥	•	Indoor Outdoor Takeout	
MASHTUN BREWING Lake Geneva			•	Indoor	

GRN 25 April 19-27

Restaurants at a Glance

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	\bigcirc		Indoor Outdoor Takeout	
Ø		Ø	Indoor	•
		♥	Indoor Outdoor Takeout Delivery	
	Ø	Ø	Indoor Outdoor Takeout Delivery	
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				BREAKFAST LUNCH DINNER TYPE Indoor Indoor Outdoor Takeout Indoor Indoor Indoor Indoor Indoor Indoor Indoor

GRN 25 April 19-27





Lake Lawn Resort | 2400 E Geneva St, Delavan WI 53115 | (262) 725-9164 lakelawnresort.com/dining/1878-on-the-lake/

\$20 BREAKFAST – (choose one)

Baja Steak & Eggs

Seared Skirt Steak, Two Eggs, Cuban Style Black Beans, Spicy Ranchero Sauce, Fried Red Skin Potatoes, Flour Tortilla, Cilantro

Avocado Toast Sourdough Bread, House Made Fresh Guacamole, Cherry Tomatoes, Two Fried Eggs

Lobster Eggs Benedict Farm Fresh Eggs, Lobster Meat, English Muffin, Hollandaise Sauce, Fried Red Skin Potatoes

\$24 LUNCH

Starter – (choose one)

Soup of the Day

Caesar on the Lake Little Gem Romaine Tossed, Traditional Caesar Dressing, Focaccia Croutons, and Freshly Grated Parmesan

Entrée – (choose one)

Prime Rib & Brie Sandwich Shaved Prime Rib, Creamy Brie Cheese, Caramelized Onions, Horseradish Aioli, Arugula, Toasted Ciabatta Bread, Au Jus

Chicken Melt Marinated Chicken Breast Seared, Chipotle Aioli, Smoked Gouda Cheese, Sliced Avocado, Arugula, on a Toasted Sourdough Bread

Crab Cake Sandwich

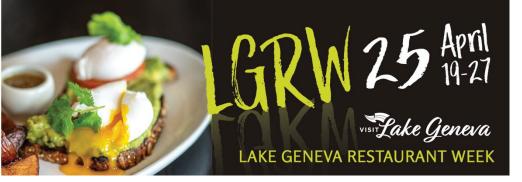
Jumbo Lump Crab Cake, Spicy Remoulade, Arugula, on a Brioche Bun

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 four vote recipients will each receive a \$2,500 donation, courtesy of our Charity Check sponsor, Tito's Handmade Vodka.









Lake Lawn Resort | 2400 E Geneva St, Delavan WI 53115 | (262) 725-9164 lakelawnresort.com/dining/1878-on-the-lake/

\$49 DINNER

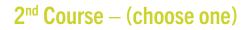
1st Course – (chooses one)

1878 Beer Cheese Soup

WI Cheeses and Pabst Blue Ribbon Beer Topped with Aged WI Cheddar, Crisp Bacon, and Green Onions with White Cheddar Popcorn

Pomegranate Burrata

Creamy Buffalo Burrata, Baby Arugula, Pomegranate Seeds, Heirloom Tomato, Prosciutto, Age Balsamic Vinegar, EVOO, Sumac, Crostini



Tomato Pesto Rigatoni

Rigatoni Tossed in Roasted Tomato and Pesto Sauce, Italian Sausage, Ciliegine Mozzarella, and Fresh Basil Served with Garlic Crostini

Ora King Salmon

Seared and Glazed with Fermented Garlic Honey over a Parmesan Risotto and Grilled Asparagus

Pesto Chicken Breast

Pan Seared Bone-in-Chicken Breast over Parmesan Risotto, Charred Brussels Sprouts, Sundried Tomatoes with House Cured Bacon and Aged Balsamic

3rd Course – (choose one)

Flourless Chocolate Decadence with Basil Scented Strawberry and Rhubarb Compote Callebaut Dark Chocolate, Strawberry Coulis, and Vanilla Whipped Cream

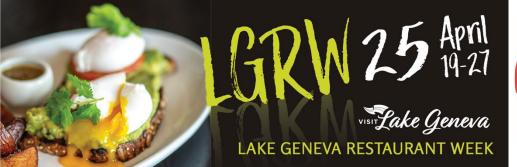
Tiramisu Sweet Mascarpone and Lady Fingers with Espresso and Kahlua Anglaise

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The Abbey Resort | 269 Fontana Blvd, Fontana WI 53125 | (800) 709-1323 theabbeyresort.com/lake-geneva-restaurants/240-west

DINNER

Side Caesar

Romaine, Baby Kale, Lavosh, Parmesan Blend

\$6.00 (\$11.00 Value)

French Onion Soup

Sweet Onion, Beef Broth, Crostini, Baby Swiss

\$7.00 (\$12.00 Value)

4 oz. Braised Short Rib

Potato Puree, Marinated Tomato, Carrot, Pearl Onion, Jus

\$20.00 (\$24.00 Value)

¹/₄ Crispy Chicken

Sweet Potato, Green Beans, Pan Jus

\$16.00 (\$20.00 Value)

Eggplant Milanese

Panko Breaded, Caper Pomodoro Arugula, Parmesan, Charred Lemon \$15.00 (\$20.00 Value)

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Aaron Schmude, Exec. Sous Chef, 240 West & Waterfront at The Abbey

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

I graduated from the International Culinary School at The Art Institute of Las Vegas and worked with high-end Chefs around Las Vegas. I became a private chef for an NBA Athlete and his family. I moved back to Washington, D.C., then Aspen, Milwaukee, Montana & Hawaii working my way to Executive Chef. Through my travels, I honed my skills and found my voice and way to my current position at The Abbey.

Who has been your biggest culinary inspiration and why?

My chef mentors in Las Vegas truly shaped the young chef I became. They gave me opportunities that I would have never had anywhere else. Their work ethic, mental stamina, talent, and ruthlessness set a standard. I was told, "Sink or Swim" and to this day, I live by it. Through my progression in the industry, I am forever grateful to have ground my teeth in those accoladed places.

What is your restaurant best known for?

240 West, our fine-dining restaurant is best known for our weekend Prime Rib and Steak & Lobster Specials and Harborside Sunday Brunch. Waterfront, our casual dining outlet, is best known for having great family-friendly options, patio seating, and entertainment on the lake.

What is your favorite dish to cook and why?

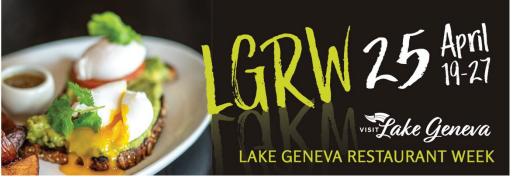
It varies with my mood, who is around me, and what I have available. If I had to choose, I would say small shareables, nothing too heavy. This allows me to showcase different techniques, flavors, and plating styles that keep me passionate.

What is your process when developing a new dish?

Executive Chef, Noah Gumustekin and I will think of an ingredient or a dish from memory. The next thing we know, we have 3 sheets of paper with drawings, ingredients, research & notes in front of us. We get pleasantly lost in the development. Trying, re-trying, and adjusting until we are happy with what we have.

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

Cook with all your senses: listen for the pop and sizzle, smell for burning, see the hard sear, taste for seasoning, feel for doneness. Adapt. If you don't have certain equipment or an ingredient, figure out a way to make it work. Lastly, no one has the same palate, don't lose any sleep on what one person may perceive as unappetizing: after all, every day ends.





322 S 7th St, Delavan WI 53115 | (262) 725-6518 | arandasmexicangrill.com

\$36 LUNCH & DINNER

1st Course – (choose one)

Shrimp Queso Fundido Grilled Shrimp, Onions, Mushrooms & Poblano Peppers Topped with Our Signature Cheese Sauce

> Spinach Dip Seasoned Spinach with Our Signature Cheese Sauce

2nd Course – (choose one)

Pollo Kukulcan

Chicken Breast Marinated in Our Homemade Chili Sauce (Not Spicy), Topped with Grilled Onions,

Mushrooms, and Grated Cheese Served with Rice, Beans & Salad with Guacamole, Pico & Sour Cream

Camarones Vallarta

Golden Coconut Breaded Shrimp Accompanied with Our Homemade Mango Sauce

Served with White Rice and Salad with Guacamole, Pico & Sour Cream

3rd Course – (choose one)

Chocoflan Mexican Custard Over a Layer of Chocolate Cake Topped With Chocolate Syrup

Mixed Berry Cheese Cake

Cheesecake Topped with Our Homemade Sauce Made From Select Top Secret Berries

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Jesus Leon, Chef & Manager, Arandas Mexican Grill

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 5 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?

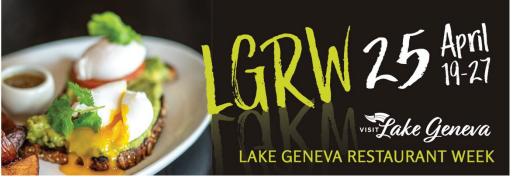
I have a lot, but what I like to cook more is seafood, specially Shrimp of many different ways.

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.





835 Wrigley Dr, Lake Geneva WI 53147 | (262) 248-1948 | barriquewinebar.com

\$16 LUNCH (\$21-\$26 Value)

1st Course – (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)

2nd Course – (choose one)

Rice Bowl Avocado, Edamame, Carrot, Cucumber, Black Bean Salsa & Jasmine Rice with a House Tamari-Ginger Chili Sauce (GF & V)

Salmon Caesar Smoked Salmon, Romaine, Shaved Parmesan, Lemon, 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 Cole Slaw

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835 Wrigley Dr, Lake Geneva WI 53147 | (262) 248-1948 | barriquewinebar.com

\$42 DINNER (\$43-\$51 Value)

1st Course – (choose one)

Deviled Eggs Traditional, Savory & Spicy (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

2nd 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 (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 Alaw, Wasabi Sauce & Soy Glaze (GF & **V)

3rd Course – (choose one)

Pies by Fasano Apple or Peach Raspberry Sorbet (GF)

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

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GRW 25 STAFF PROFILE

Ruben Aranda, Server, Barrique Bistro & Wine Bar

How long have you worked at this restaurant?

I have worked at Barrique Bistro for 5 years! I started just after my 21st birthday.

What do you enjoy most about working at this restaurant?

The fast paced environment and the constantly evolving guest relationships. We have a lot of guests that are in from surrounding areas for the weekend, and we often see them every day that they are visiting Lake Geneva.

What is the most memorable guest interaction you have had?

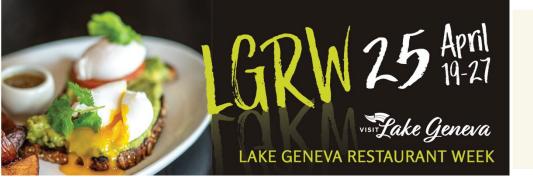
That's a tough one. I've had so many memorable guests over the years - good and bad! The ones I enjoy the most are the ones that become regulars!

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

I would recommend the Ora King Salmon without a doubt! It's amazing!

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

I would say that after having a great meal and any of the restaurants in town be sure to bar hop! Enjoy all the fun establishments in downtown, many of them have nightly entertainment!



alamar

10 East Geneva St, Williams Bay WI 53191 | (262) 245-9665 | cafecalamari.com

\$32 DINNER

1st Course – (choose one)

Rustic Italian Bread Service Cafe Calamari House Salad

Fresh Greens, Walnuts, Waisins finished with our Famous Homemade Honey Dijon Dressing and Served with a Homemade Crouton. *May be prepared Gluten Free upon request*. **Cioppino** Haddock, Clams, Shrimp, and Mussels Simmered in a Traditional Cioppino Broth

2nd Course – (choose one)

Bacon Wrapped Stuffed Pork Chop

Center Cut Pork Chop, Stuffed with Italian Sausage, Tri Color Italian Style Peppers, Sweet Onions, and Panko. Bacon Wrapped and Finished with Italian Sausage Gravy, served with Garlic Mash Potatoes and Asparagus. Lucca Chicken Chicken Breast Stuffed with Spinach, Roasted Red Peppers, Sundried Tomatoes, and Swiss Cheese, Finished with a Light Garlic Cream.

Served with Garlic Mashed Potatoes and Asparagus.

3rd Course

Tiramisu

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827 Main St, Lake Geneva WI 53147 | (262) 248-1207 | eggharborcafe.com/lake-geneva

ENJOY \$10 OFF \$50 DURING RESTAURANT WEEK! BREAKFAST SPECIALS

Key West Crépes

Three Swedish Style Crépes Loaded with House-Made Strawberry Cream Cheese, Fresh Kiwi, Strawberries, and Bananas Drizzled with Raspberry Sauce and Topped with Whipped Cream \$16.00

Smoked Salmon Avocado Toast

Multigrain Toast, Lightly Seasoned Mashed Avocado, Cold Smoked Salmon, Tomato, Red Onion, and Dill Served with Two Eggs, Any Style, and a Side of Fruit

\$18.50

LUNCH SPECIALS

1985 Burger

Seasoned Dry-Aged Burger, Jack Cheese, Garlic Aioli, Pickled Onions, Pickled Cucumbers, and Arugula Stacked Between a Buttered Brioche Bun Served with Harbor Potatoes and a Side Salad Single Patty \$16.⁵⁰ | Double Patty \$21.⁰⁰

Bacon Bibimbap

White Rice Surrounded with Pickled Onions, Pickled Cucumbers, and a Medley of Diced Bacon, Mushrooms, Carrots, Cabbage, and Green Onions Sautéed in Butter and Gochujang Sauce Topped with One Sunny Side-Up Egg, a Drizzle of Gochujang Sauce, and Garnished with Fresh Cilantro Served with a Side of Fruit

\$18.00

Lavendar Dirty Chai Latte \$7.50

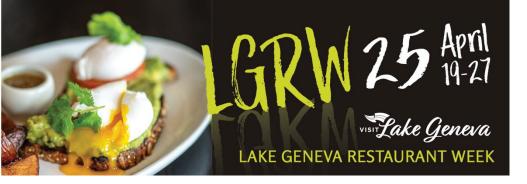
Cinnamon Bun Latte

\$7.00

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150 Center St, Lake Geneva WI 53147 | (262) 812-4064 | flatirontaplg.com | Closed Mondays

\$20 LUNCH & DINNER

1st Course – (choose one)

Hand Battered Cheese Curds

Locally Made Hill Valley Dairy Cheese Curds Beer Battered to Order and Served with House-Made Ranch Dressing

Fried Brussels Sprouts

Deep Fried Brussels Sprouts with House Korean BBQ,

Chopped Hometown Sausage Kitchen Bacon, & Sesame Seeds

Grilled Caesar Salad

Grilled Romaine, Shaved Parmesan, Bacon, Garlic Parmesan Croutons & Caesar Dressing

2nd Course – (choose one)

Sweet and Spicy Clucker

Bell & Evans Fried Chicken Breast Topped with Sriracha Honey, Sriracha Aioli, Waffle Dust, and Dry Coleslaw on a Toasted Brioche Bun. Served with Kettle Chips

PB & Jam Burger

8 oz. Grass-Fed Burger Topped with Peanut Butter, Hometown Sausage Kitchen Bacon, and House Made Jalapeno Bacon Jam on a Toasted Brioche Bun. Served with Kettle Chips

Cocktails

Spring Berry Mule \$10

Tito's, Blackberry Syrup, Lime Juice, Ginger Beer, Blackberry and Lime Garnish

Rosa Paloma \$9

Butterfly Cannon Rosa Grapefruit Tequila, Lime Juice, Grapefruit Soda, and Grapefruit Garnish

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Ashly Ring, Bartender & Server, Flat Iron Tap

How long have you worked at this restaurant?

I have worked at the Flat Iron Rap for 5 years!

What do you enjoy most about working at this restaurant?

I really enjoy the fact that it's a fast paced environment and I never have a boring shift.

What is the most memorable guest interaction you have had?

Every guest I encounter is memorable in their own way.

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

I think that the Grilled Caesar Salad or our Italian Beef are my favorite items to suggest. Everyone says the burgers are the best, but those are two hidden gems on the menu.

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

I would suggest that visitors make sure to stop into Lake Geneva Billiards for a fun game or two with friends. Or, you can't go wrong by taking a guided boat tour on a Lake Geneva Cruise Lines boat - - especially the Mailboat Tour!





Grand Geneva Resort | 7036 Grand Geneva Way, Lake Geneva WI 53147 | (262) 249-4788 grandgeneva.com/restaurants/grand-cafe

BREAKFAST

Corned Beef Hash

House-Curated, Corned Beef, Yukon Gold Potatoes, Scallions, Sunny-Side-Up Egg, Hollandaise

(Gluten Free)

\$12.00

Denver Omelet

Bell Peppers, Scallions, Smoked Ham, Cheddar, Café Potatoes, Simple Bakery Signature Toast

\$13.00

Cinnamon Swirl Pancakes

Brown Sugar, Cinnamon (vegetarian)

\$11.00

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Grand Geneva Resort | 7036 Grand Geneva Way, Lake Geneva WI 53147 | (262) 249-4788 grandgeneva.com/restaurants/grand-cafe

LUNCH

Avocado Chop Salad

House Lettuce Blend, Avocado, Smoked Applewood Bacon, Blue Cheese, Egg, Tomato Relish,

Crisp Onion, Green Goddess Vinaigrette

\$12.00

Kick'n Chick'n Sanwich

Fried Chicken, Kick'N Sauce, Dill Pickles, Pickled Onions

\$12.00

Café Prime Burger

1 Year Cave Aged Cheddar, Tomato Jam, Dill Pickles, Smoked Applewood Bacon, Brioche Bun

\$15.00

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120 Broad St, Lake Geneva WI 53147 | (262) 203-5084 | guacstarlg.com

\$10 LUNCH

11am – 4pm

Two Tacos Includes: Rice and Beans

\$50 DINNER FOR TWO

4pm – Close

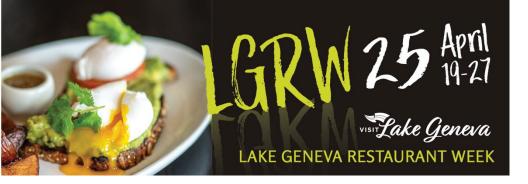
Four tacos

Includes: 2 Margaritas, Guac and Chips, and Rice and Beans

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8 East Geneva St, William's Bay WI 53191 | (262) 245-6906 | harpoonwillies.com

\$20 LUNCH AND DINNER

1^{st} Course – (choose one)

Smash Burger

Twin Burger Patties Smashed Over Feather Sliced Grilled Onions, American & Cheddar Cheese, Lettuce, and Tomato on a Brioche Bun Served with French Fries.

Baked Portobella Mushroom Sandwich

Marinated Portabella Mushroom Cap, Topped with Roasted Red Peppers, Grilled Onions, Provolone Cheese on a Rosemary Ciabatta Roll with Arugula, Tomato and a Garlic Pesto Aioli, Served with French Fries

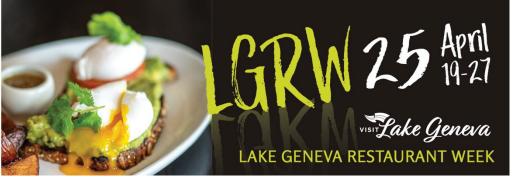
2nd Course

Tiramisu

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7510 288th Ave, Salem WI 53168 | (262) 586-0199 | healinggroundscenter.com

\$6 EARLY RISERS – (choose one)

Bagel* / Monster Cookie / Cinnamon Roll

With

Coffee / Hot Tea / Latte*

\$10 BREAKFAST CLUB

Bacon, Egg, Garlic Aioli Croissant Breakfast Sandwich

And

Choose One: Coffee / Hot Tea / Latte*

\$13 SUPER FOOD PICK ME UP

12 oz. Organic Cold Pressed Juice + 100% Real Food Smoothie

*Gluten Free Options, Non-Dairy Milk, Syrups Available as an Upcharge

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Athena Pacey, Shift Lead, Healing Grounds Cafe & Juicery

How long have you worked at this restaurant?

I have worked at the Healing Ground Cafe & Juicery for 3 $^{1\!\!/_2}$ years!

What do you enjoy most about working at this restaurant?

I love the staff that I work with and all the interactions I get with our customers. I also love and appreciate all the health benefits that I learn and get to take home and share with my family.

What is the most memorable guest interaction you have had?

I don't know if I could pick one, they are all memorable. I get to be the ear for venting, sharing either good or bad news, seeing pictures of their lives and sharing mine. They are not only our customers but some have become friends.

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

I would have to say the Savory Goat Toast with a Balance Smoothie is my favorite menu item.

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

I LOVE to walk the Geneva Lake Shore Path! Get out in nature and enjoy the beautiful scenery!



152 Center St, Lake Geneva WI 53147 | (262) 249-6236 | facebook.com/profile.php?id=100089839511725

Miso Mushroom Bisque - Bowl \$8.00 | Cup \$4.00

Mushrooms are Proudly Locally Grown. A very Unique Spin to a Bisque; these Flavors will not Disappoint

Curry Chickpea Salad - \$14.00

Red Onion, Sweet Peppers, Red Grapes, Golden Raisins, Chickpeas, Herbs, and Spices atop Spring Mix A Salad Made Famous from Barefoot Blonde

Falafel - \$14.00

Pan Fried in Avocado Oil in a Warmed Split Pocket Pita with Red Onion, Roma Tomato, Spinach Leaves, and Coconut Yogurt Tzatziki Served with a Freekeh Tabbouleh Side Salad

Meatless Meatloaf and Potatoes - \$14.00

Meatloaf is a Blend of Lentils, Mushrooms, Walnuts, Herbs, and Spices, Topped with Scratch-Made Ketchup Glaze Potatoes are Steamed and Tossed in an Herbed Organic Olive Oil

Spinach Fettuccine Alfredo with Bruschetta - \$14.00 | Add Italian Baguette \$2.00 Gluten Free Spinach Pasta, Scratch-Made Parmesan, Garlic, and Herb Alfredo, Topped with our House Bruschetta

Vegan Quinoa and Portabella Taco - \$14.00

Served on Your Choice of Corn or Flour Tortilla, Topped with Spiced Vegan Cheese and House Made Pico de Gallo, Side of Local Organic Blue Corn Chips and Salsa Verde

Kids

Mini Garlic Naan Cheese Pizza - \$8.⁰⁰ Additional toppings \$1.⁰⁰ each. Celery & Rainbow Carrots with Sweetened Tahini Butter Cup - \$4.⁰⁰ Half Order of any Hummus and Veggies with Panini Pitas - \$7.⁰⁰ Mini Turkey Wrap with Organic Wisconsin White Cheddar and Pickles - \$8.⁰⁰ Choice of Kettle chips or Baby Salad with Amazing Veg Out Dressing

Dessert

Vegan Coconut Cream Pie \$6.00

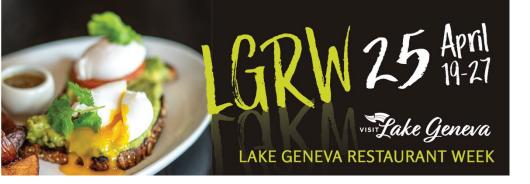
Cocktail

Junmai Sake Moscow Mule \$10.00 ALL PLATES FRESHLY MADE - WHILE SUPPLIES LAST!

Dine & Give! The Charity Check

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883 W Main St, Lake Geneva, WI 53147 | (262) 683-8604 | inspiredcoffee.org

RESTAURANT WEEK COMBO

Sweet and Savory Breakfast Sandwich and a Medium Carmel Pecan Shakerato \$10.50 (\$11.65 Value)

Sweet and Savory Breakfast Sandwich

Maple Sausage, Havarti Cheese, Scrambled Egg on an Everything Bagel

Toasted to Perfection!

\$5.50

Caramel Pecan Shakerato

Italian Delight! Shaken Espresso with Caramel Pecan Flavoring, Topped with Iced Half and Half Medium \$6.15 | Large \$6.65

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Ross Peacock, Coffee Mentor, Inspired Coffee

How long have you worked at this restaurant?

I have worked at Inspired Coffee for just over 1 year!

What do you enjoy most about working at this restaurant?

I really enjoy interacting with customers. Bringing a smile to customers by making their lattes and crafting their breakfast sandwiches brings joy to my heart!

What is the most memorable guest interaction you have had?

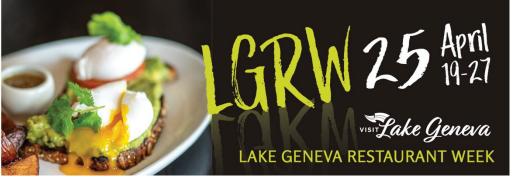
Every Wednesday, I get the amazing opportunity to chat with the same group of ladies that come into our shop weekly. I can't put a specific moment at the top, as every time I see them it's a great joy!

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

Our lion's latte, which is our standard latte, is my personal favorite, as it let's our freshly ground beans speak for themselves. It pairs nicely with one of our custom bacon or sausage breakfast sandwiches.

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

Visiting Kilwin's is always a favorite of mine!





111 Center St, Lake Geneva WI 53147 | (262) 248-7047 | lakecitysociallg.com

LUNCH AND DINNER

Caramelized Pear & Prosciutto Flatbread

Caramelized Pears, Prosciutto, Goat Cheese, Arugula, Lemon Honey Vinaigrette, Pistachios & Balsamic Glaze \$13.⁰⁰

Southern Arancinni

Cajun Rice Stuffed with Shrimp, Andouille Sausage & Bell Peppers Served with Creole Sauce, Chive Oil & Shaved Parmesan \$15.00

IMPOSSIBLE Meatloaf

House-Made IMPOSSIBLE Plant-Based Meatloaf Served with Mashed Potatoes, Green Beans & Smoked Tomato Glaze – (Vegetarian) \$18.⁰⁰

Aged Balsamic Bistro Medallion

Aged Smoked Balsamic Marinated Bistro Medallion Steak, Parmesan Mashed Potatoes, Button Mushrooms, Roasted Asparagus, Fried Kale & Balsamic Demi \$26.00

Cocktails

Blueberry MoTitos | \$10.00 Tito's Vodka, REAL Blueberry Puree, Mint Leaves, Fresh Blueberries Topped with Club Soda Sparkling Basil Lemonade | \$10.00 Tito's Vodka, Fresh Basil Leaves, Lemonade & Club Soda Tito's Transfusion | \$8.00 Tito's Vodka, Fresh Squeezed Lime, Cranberry Juice & Sprite

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327 Wrigley Dr, Lake Geneva WI 53147 | (262) 248-4700 | bakerhouse1885.com

\$55 DINNER

1st Course

Baker House Wedge Salad Fresh Tomatoes, Bacon, and Blue Cheese

2nd Course

Twin Filet Medallions

Bordelaise Sauce, Garlic Whipped Mashed Potatoes, and Grilled Asparagus

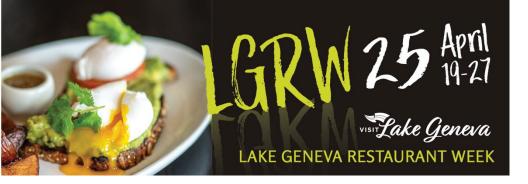
3rd Course

Tiramisu

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642 W Main St, Lake Geneva WI 53147 | (262) 249-2302 | magpieslg.com

LUNCH AND DINNER

Cauliflower Soup and Greek Salad w/ Chicken

Soup, Chopped Romaine Lettuce, Kalamata Olives, Tomatoes, Red Onion, Cucumber, Pita Croutons, Lemon-Oregano Dressing

\$11.00

Seared Yellowfin Tuna Sandwich

Umami Dusted, Coconut-Wasabi Mayo, Pickled Red Onion, Romaine, Split Top Golden Bun

\$15.00

Cajun Black and Blue Smash Burger

1/3 lb. Smash Patty, Blue Cheese Crumbles, Cajun Aioli, Crispy Onions, Mixed Greens, Split Top Golden Bun

\$14.00

Tito's Lavendar Lemonade

\$10.00

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GRW 25 CHEF PROFILE

Ben Walanka, Chef, Magpie's Den & Pen

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

I am graduate of Kendall College and have over 25 years of food industry experience I started at Magpies as a consultant in August 2024 and joined the team in a more permanent role shortly after.

Who has been your biggest culinary inspiration and why?

Chefs Don Yamauchi, Doran Payne and Gordon Ramsey have all left very lasting impressions on me, but my inspirations have been a culmination of all my experiences.

What is your restaurant best known for?

I believe Magpies is best known for being a really unique looking local bar that offers great food and drink in a relaxed and friendly setting. Magpies is always looking for fun ways to connect with our guests through events, food and drink specials and just trying to think outside the "barrel" as we say.

What is your favorite dish to cook and why?

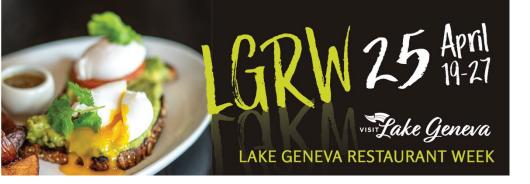
Our LG Meats Brat Burger is my favorite thing on our menu because I believe it represents the local market well and because its not something you often see. But personally scallops are my favorite thing to play in the kitchen with.

What is your process when developing a new dish?

I factor in the following things when creating a dish: What will our guests like? What is in season? What represents our area? What is good for the business? I then collaborate with the management team and start trying things in kitchen until its right.

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

Always allow your meat to rest before serving or cutting into itTry prepping all of your food before cooking it. It helps keep you organized and lets you focus entirely on the cooking process and the learning that comes from that. Never rush food





700 Veterans Pkwy, Lake Geneva WI 53147 | (262) 999-4677 | mashtunbrewing.com

LUNCH AND DINNER

Buffalo Birdie

Buffalo Ranch, Turkey, Bacon, Blue Cheese Crumbles, LOCALLY Sourced Butterkase Cheese, Cheddar Cheese. \$20.⁰⁰ with a Pint of Mashtun Beer | \$15.⁰⁰ with a Soda

Basic Grilled Cheese & a Mashtun Pint

\$14.00

Mashtun Pint with a Shot of Malort

\$10.00

Mashtun's Vodka Old Fashioned

Tito's Handmade Vodka, Brown Sugar Simple Syrup, dash of bitters, orange bitters, and cherry.

\$10.00

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304 S Wells St, Lake Geneva WI 53147 | (262) 248-9711 | staymaxwell.com

LUNCH

Cup of Soup with Half Sandwich Combo

Sandwiches - (choose one)

Three Cheese Panini (Veg) Cheddar, Provolone, and Truffle Pecorino Cheese with a Garlic Butter Spread Served on Sourdough with Kettle Chips **Combo**: \$8.⁰⁰ (\$12.⁰⁰ Value) Add On(s): Ham | Bacon | Tomato

Chicken Bacon Panini

Chicken Breast, Bacon, Pepperjack Cheese, with Avocado Spread on Sourdough Served with Kettle Chips *Combo*: \$11.⁰⁰ (\$14.⁰⁰ Value)

Ham Club Sandwich (Cold)

Ham, Bacon, Tomato, Lettuce, Provolone Cheese, with Mayonnaise Served on Artisan Bread Served with Kettle Chips **Combo**: \$9.⁰⁰ (\$13.⁰⁰ Value)

Soups - (choose one)

Minestrone Soup (Veg | GF) Tomato, Vegetable Broth, Gluten Free Pasta, Assorted Vegetables and Beans Optional Parmesan Cheese Topping served with Oyster Crackers Bowl \$7.⁰⁰ (\$10.⁰⁰ Value) | Cup \$4.⁰⁰ (\$6.⁰⁰ Value) Add On: Ground Italian Sausage

Zuppa Tuscana (GF) Bacon, Italian Sausage, Garlic, Onion, Red Pepper Flakes, Potato, Salt, Pepper, Chicken Broth, Kale, Heavy Cream, Parmesan Cheese Bowl \$7.ºº (\$10.ºº Value) | Cup \$4.ºº (\$6.ºº Value)

Tito's Special Cocktail \$11.00 (\$14.00 Value)

Town Tarte – Tito's, Chambord, Campari, Lemon Juice, Simple Syrup, and Prosecco Topper Buy a Bowl of Soup or Full Sandwich Special

We will include a Soda, Lemonade, Iced Tea (\$2.00 Value) OR \$2.00 off a regular priced drink

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Timber Ridge Lodge | 7020 Grand Geneva Way, Lake Geneva WI 53147 | (262) 249-3400 timberridgelodge.com/eat/moose-maple

BREAKFAST

Chicken & Waffles

Vanilla Waffle Topped with Fried Chicken, Drizzled with Hot Honey, Served with Breakfast Potatoes and Warm Maple Syrup \$10.00

Biscuit & Gravy Omelet

Four Eggs Folded with Cheddar Cheese and Maple Sausage Links

Smothered with House Made Sausage Gravy and Topped with a Toasted Biscuit

\$13.00

Corned Beef Hash & Eggs

Hand-Cut Corned Beef with Onions, Peppers and Breakfast Potatoes

Topped with Eggs Made Your Way

\$15.00

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Timber Ridge Lodge | 7020 Grand Geneva Way, Lake Geneva WI 53147 | (262) 249-3400 timberridgelodge.com/eat/moose-maple

DINNER

Comes with choice of Garden Salad or House-made soup of the day

Moose & Maple Ribs Half Rack

House-Smoked Ribs with Decadent Maple BBQ Sauce Served with a Buttery Baked Potato and Cajun Cole Slaw \$30.⁰⁰

Glazed Salmon

Maple-Glazed Seared Salmon Served with Wild Rice and Veg du Jour \$33.⁰⁰

Deluxe Grilled Chicken

Chicken Breast Grilled to Perfection, Pesto, Tomato Jam, Balsamic Drizzle, Sliced Mozzarella, Lettuce, Tomato and Onion Served on a Toasted Brioche Bun \$22.⁰⁰

Nashville Chicken Sandwich

Buttermilk Marinated Chicken Breast, Nashville Hot Sauce, Fried Green Tomatoes, Lettuce and Pickles Served with Cajun Slaw Served on a Toasted Brioche Bun \$22.⁰⁰

Desserts – (choose one)

Tira-Moose-U Delicate Layers of Lady Fingers Dipped in Espresso, Layered with Mascarpone Cheese

Brownie Sundae

Chocolate Brownie, Sprinkles and Whipped Cream with Choice of Chocolate or Vanilla Ice Cream

Dessert Inluded with Dinner Meal.

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411 Interchange North, Lake Geneva WI 583147 | (262) 248-9551 | nextdoorpub.com

\$15 LUNCH FOR 1

1st Course Mozzarella Nuggets Served with Marinara Sauce 2nd Course

One Dinner Salad and 10" Pizza with Two Toppings

\$25 DINNER FOR 2

1st Course

Mozzarella Nuggets Served with Marinara Sauce

2nd Course Two Dinner Salads and a 12" Pizza with Two Toppings

\$8.95 APPETIZER SPECIAL – (available for lunch & dinner)

Egg Roll Sampler, Buffalo Chicken and Pepperoni Pizza stuffed egg rolls.

Served with two of our signature sauces

\$5.95 CHILDREN'S MENU – (choose 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. \$8.⁵⁰

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W4118 Lake Shore Dr, Lake Geneva WI 53147 | (262) 249-6311 | nextdoorpublakeside.com

\$15 LUNCH FOR 1

1st Course

Mozzarella Nuggets Served with Marinara Sauce

2nd Course One Dinner Salad and 10" Pizza with Two Toppings

\$25 DINNER FOR 2

1st Course

Mozzarella Nuggets Served with Marinara Sauce

2nd Course Two Dinner Salads and a 12" Pizza with Two Toppings

\$8.95 APPETIZER SPECIAL – (available for lunch & dinner)

Egg Roll Sampler, Buffalo Chicken and Pepperoni Pizza stuffed egg rolls.

Served with two of our signature sauces

\$5.95 CHILDREN'S MENU – (choose one)

Chicken Tenders OR Mini Corn Dogs Choice of Fries, Apple Sauce or Mandarin Oranges

Signature Cocktail

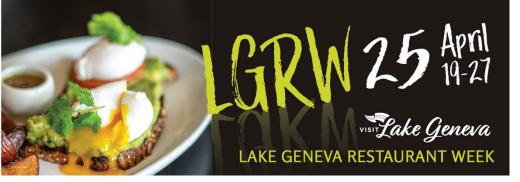
Tito's Surprise Tito's Handmade Vodka, Chambord, Lemon Lime Soda and bar sour. $\$8.^{50}$

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831 Wrigley Dr, Lake Geneva WI 53147 | (262) 812-8007 | oakfire.pizza

\$30 LUNCH AND DINNER (\$45 Value)

Pizza – (choose one)

Pepperoni Slow-cured Pepperoni, Basil, Mozzarella, Oregano with Honey Drizzle

> Margherita Fior di Latte, Basil, Romano, Olive Oil

> > Bosco

Italian Sausage, Wild Mushroom Medley, Basil, Romano, Fior di Latte

Verdure Wild Mushroom Medley, Artichokes, Red Bell Peppers, Black Olives, Basil, Oregano, Garlic Oil ++Mozzarella 2

Classic Bianca Garlic Oil, Basil, Fior di Latte, Imported Bufala Mozzarella DOP, Romano, Honey Drizzle

Sausage Pesto Basil Pesto, Italian Sausage, Caramelized Onions, Romano, Fior di Latte

Wild Mushroom Baby Bella Mushrooms, Roasted Garlic Pesto, Caramelized Onions, Smoked Mozzarella, Romano, Basil

Soppressata Spicy Salami, Fior di Latte, Romano, Finished with Arugula, Honey Drizzle

Cocktails – (choose two)

Tito's Strawberry Queen Hazelnut Old Fashioned Oakfire Margarita Tito's Mule Rossa Sangria Limoncello Sangria

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Jess Werner, Server, Oakfire

How long have you worked at this restaurant?

I have worked at Oakfire for 10 years!

What do you enjoy most about working at this restaurant?

What I enjoy most about working at this restaurant is that it is a fun and relaxing atmosphere to work in.

What is the most memorable guest interaction you have had?

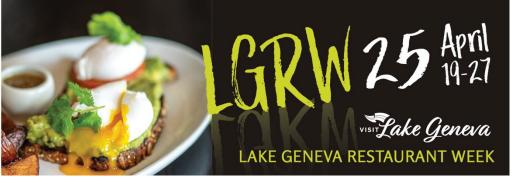
When the Kids we server have such a good time that they give us hugs or draw us pictures, that really makes my day!

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

One of my favorite menu items is the Wild Mushroom Rustica. It is full of flavor and always a great option for first time diners.

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

I would say to enjoy the day making a candle at The Candle Mercantile, lunch with us at Oakfire of course, and then finish the night at Magpies for music on the patio and great drinks!





1 Liechty Dr, William's Bay WI 53191 | (262) 245-2100 | pier290.com

\$35 LUNCH AND DINNER

1st Course – (choose one)

Pier Salad Fresh Blend of Spring Greens, Sliced Green Onions, Cucumbers, Carrots, Tomatoes, & Garlic-Herb Croutons Creamy Caesar

Classic Recipe of Crisp Romaine, Creamy Caesar Dressing, Oven-Roasted Tomato, & Crispy Parmesan

Soup of the Day

Inspired by the Season

2nd Course – (choose one)

Fish & Chips Fresh Beer Battered Cod with 290 Fries. Served with House Made Tartar Sauce & Malt Vinegar Butter Chicken Indian Spiced Tomato Curry with Chicken, Jasmine Rice, & Baby Bok Choy

Wild Mushroom Risotto

Arborio Rice Tossed with White Wine, an Assortment of Wild Mushrooms, & Fresh Herbs

3rd Course – (choose one)

Cherries Jubilee Sweet Cherries Flambeed with Kirsch & Served over Vanilla Ice Cream Lemon Curd Cheesecake Served with Raspberry Coulis Chocolate Mousse

Dark Chocolate Melted with Whipped Cream, & Madagascar Vanilla

\$30 ADD A WINE PAIRING

Reds

Brassfield Pinot Noir | Bezel by Cakebread - Paso Robles Cabernet | Pessiment Red Blend

Whites

Frenzy Sauvignon Blanc | Wente Chardonnay | Du Tori Pinot Grigio

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GRW 25 CHEF PROFILE

Ken Hnilo, Chef, Pier 290

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 where 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 to work and learn from some great chefs and companies. 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?

The Lake life vibes!

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.





811 Wrigley Dr, Lake Geneva WI 53147 | (262) 248-4381 | popeyeslkg.com

MENU

Saturday, April 19 & 26 (after 4pm) & All Day Easter Sunday, April 20

Prime Rib

Enjoy 21-Day Aged Angus Beef, Lightly Seasoned and Slow-Cooked to Perfection Served with Seasonal Vegetables and a Baked Potato.

12 oz. 27.99 | 18 oz. 34.99

Sunday, April 20 & 27

Mediterranean Style Lamb

Tender, Slow-Roasted Colorado Premium Lamb Pulled from the Bone and Garnished with a Rich Demi Glacé Sauce, Prepared in a Jus Lié Style, Featuring Red Wine, Brandy, and a Blend of Greek Spices. Served over Texas toast with fries or chef's choice of side

1/4 lb. 23.99 | 1/2 lb. 29.99

Monday, April 21

Build Your Own Burger

Create Your Own Cheeseburger Creation Served with Your Choice of Cheese and Fries \$9.99

Tuesday, April 22

Inflation Fighter Special Chicken & Cheese Enchiladas Served with Rice and Beans

\$9.99

Wednesday, April 23

All Day Happy Hour 50% Off All Appetizers and Beverages, At the Bar and in the Dining Room

Thursday, April 24 (after 4pm)

Steak NightEnjoy a Delicious Hand-Cut NY Strip Steak, Lightly Seasoned and Charbroiled to PerfectionServed with the Chef's Choice of Side.One 8 oz.19.99 | Two 8 oz.29.99

Friday, April 25

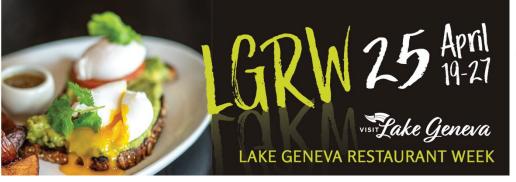
All You Can Eat Friday Friday Fish Fry \$16.⁹⁹ | Friday Chicken Tenders \$16.⁹⁹ Become a member of Popeye's VIP Loyalty Rewards program to earn free food and beverages, while also enjoying exclusive VIP offers and savings throughout the year!

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7036 Grand Geneva Way, Lake Geneva WI 53147 | (262) 249-4788 grandgeneva.com/restaurants/ristorante-brissago

DINNER

Calamari Fritti

Fried Calamari, Tinkerbell Peppers, Spicy Tomato Sauce

\$14.00

Cesare Insalata

Romaine, Croutons, Parmesan, Caesar Dressing

\$11.00

Sacchtti Al Tartufo

Black Truffles, Parmesan Cream, Extra Virgin Olive Oil (vegetarian)

\$30.00

Pollo

Pan Roasted Chicken, Roasted Garlic Mashed Potatoes, Mushroom Sauce, Grilled Carrots, Bitter Green Salad

\$30.00

Trota Piccata

Steelhead Trout, Roasted Potatoes, Asparagus, Caper Relish \$35.00

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CHEF PROFILE

Jonathan Gutierrez Reynoso, Exec. Chef, Grand Geneva Resort & Spa

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. Chef Heston Blumenthal's unique perspective on the culinary world also greatly influences me. 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?

For those seeking 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.





724 W Main St, Lake Geneva WI 53147 | (262) 249-0800 | soprabistro.com

\$55 DINNER

Includes One Complimentary Glass of Wine from our Extensive Glass Pour List

1st Course – (choose one)

Soup Ask Your Server Salad Baby Field Greens, Tomato, Blanched Garlic, Shallot Thyme Vinaigrette Polenta Fried Polenta Cake, Moroccan Red Sauce, Pecorino Romano, Rosemary Oil

2nd Course – (choose one)

Chicken Chicken Leg Confit, Garlic Potato Puree, Grilled Asparagus, Dark Chicken Jus, Lemon Zest Steel Head Pan Roasted Steel Head, Basil Pesto Puree, Tomato, Baby Arugula, Sweet Balsamic Vinaigrette Pork Grilled Pork Tenderloin, Garlic Potato Puree, Grilled asparagus, Pancetta & Jim Beam Pork Demi Gemelli Sun Dried Tomatoes, Baby Artichoke, Basil Pesto, Pecorino Romano

3rd Course

Tiramisu

Sponge Cake Soaked in Espresso, Topped with Mascarpone Cream & Dusted with Cocoa Powder Coppa Mascarpone & Fragole

A Sponge Cake Base Topped with Mascarpone Cream, Studded with Chocolate Chips, Topped with Wild Strawberries & Strawberry Sauce

Affogato

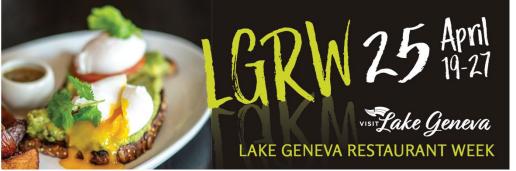
Vanilla Ice Cream, Espresso

No Substitutions or Modifications

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 four vote recipients will each receive a \$2,500 donation, courtesy of our Charity Check sponsor, Tito's Handmade Vodka.







100 Broad St, Lake Geneva WI 53147 | (262) 248-3835 | facebook.com/harborsidecafe

BREAKFAST

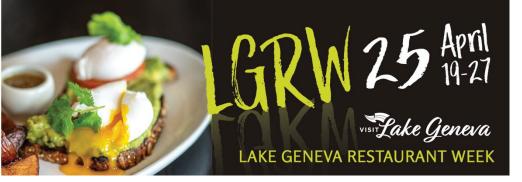
Athenian

Two eggs your way, gyro meat, tzatziki sauce, choice of toast served with Greek home fries $$15.^{\circ\circ}$

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820 Williams St, Lake Geneva WI 53147 | (262) 729-4055 | taqueriaLG.com BREAKFAST, LUNCH, AND DINNER

Breakfast

Concha Breakfast Sandwich \$10.⁰⁰ (\$12.⁵⁰ Value) Hash Browns, Bacon, Choice of Eggs, Served on Sweet Mexican Bread with a Side of Tabasco and Ketchup

Appetizer

Elote in a Cup \$7.⁰⁰ (\$9.⁰⁰ Value) 9 oz. Cup Drizzled with our Homemade Chipotle-Mayo Sauce, Sweet Corn Kernels, Mayo, Cotija Cheese, Sprinkled with a Blend of Chili Powder and Cilantro

Lunch & Dinner

Fiestawrap \$11.99 (\$13.99 Value)

Fajitas (\$14.⁹⁹ - \$19.⁰⁰ Value) Vegetarian: \$12.⁹⁹ Chicken: \$13.⁹⁹ Steak: \$14.⁹⁹ Shrimp: \$16.⁹⁹ Mix of chicken & steak: \$15.⁹⁹ Trio: \$17.⁹⁹

Bistec a la Mexicana \$15.⁹⁹ (\$17.⁹⁹ Value) Beef Tenderloin, Cooked with Red Onion, Tomato, Jalapenos and Cilantro, Served with a Side of Rice, Beans, Salad and Choice of Tortilla

Dessert

Ice Cream Taco \$7.00 (\$9.00 Value)

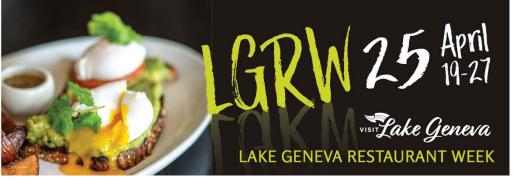
Cocktails

Titorita \$9.⁰⁰ (\$11.⁰⁰ Value) **Chelarita** \$14.⁵⁰ (16.⁵⁰ Value)

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W4190 West End Rd, Lake Geneva WI 53147 | (262) 686-3456 | thegetawayrestaurant.com

BREAKFAST

Cream Cheese Stuffed French Toast

Thick-Cut French Toast Golden and Crisp on the Outside, Decadently Soft on the Inside, Stuffed with a Rich, Velvety Cream Cheese Filling and Dusted with Powdered Sugar \$11.95 (\$ 14.95 Value)

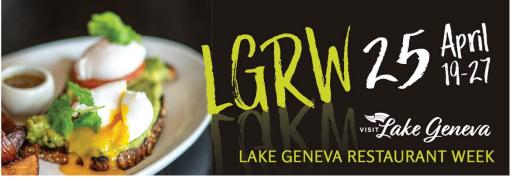
Getaway Avocado Toast Meal

Toasted Whole Grain Bread Topped with Fresh Smashed Avocado, Heirloom Tomatoes, Bacon, and Two Eggs your way \$11.95 (\$14.95 Value)

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W4190 West End Rd, Lake Geneva WI 53147 | (262) 686-3456 | thegetawayrestaurant.com

DINNER

Each dinner entrée comes with your choice of soup or salad.

Cioppino

A Savory Seafood Stew With Shrimp, Mussels, Clams, and Lobster, Simmered in a Slightly Spicy Marinara, Served over a Bed of Linguine

\$35.00 (\$42.00 Value)

Chicken Marsala

Golden Pan-Fried Chicken Breast in a Rich Mushroom Marsala Wine Sauce

Served with Your Choice of Pasta, Vegetables, Potato, or Risotto

\$25.00 (\$30.00 Value)

Smoked Pork Chop

Juicy Smoked Pork Chop Accompanied by a Tangy Cranberry Apple Chutney

and Your Choice of Vegetables, Potato, or Risotto

\$26.00 (\$32.00 Value)

14 oz. Prime Rib

A generous Cut of Prime Rib, Cooked to Your Preference Served with Your Choice of Vegetables, Potato, or Risotto

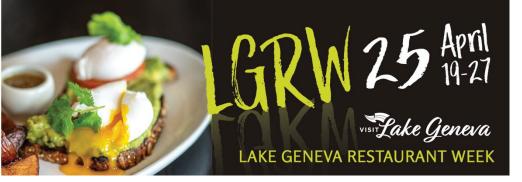
\$30.00 (\$35.00 Value)

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Lake Lawn Resort | 2400 E Geneva St, Delavan WI 53115 | (262) 728-7950 lakelawnresort.com/dining/lookout-bar-eatery/

\$30 LUNCH AND DINNER

1st Course – (choose one)

Lemon Chicken Soup

Healthy Berry Salad Mixed Greens, Berry Medley, Candied Pecans, Blue Cheese Crumble, Raspberry Honey Dressing

2nd Course – (choose one)

Bacon Jam & Cheddar Burger Two Black Angus Patties, Bacon Jam, Wisconsin Sharp Cheddar, Arugula, Brioche Bun, House Made Chips

Italian Beef

Shaved Prime Rib, Giardiniera, Mozzarella, Pepperoncini, French Baguette, Savory Au Jus, House Made Chips

Hot Honey Chicken Sandwich Crispy Chicken Patty, Creamy Slaw, Dill Pickle, Hot Honey Sauce, Pretzel Bun, House Made Chips

3rd Course

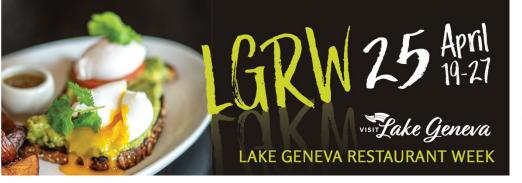
Double Fudge Brownie

Vanilla Ice cream, Caramel Sauce and Whip Cream

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N65123 Anderson Dr, Delavan WI 53115 | (262) 458-0342 | turtlelaketapandgrill.com

\$18 LUNCH

1st Course – (choose one)

¹⁄2 Order Baked Stuffed Jalapeños Fresh Jalapeños Stuffed with our Cream Cheese Italian Sausage Blend, Cheddar Cheese & Breadcrumbs

¹/₂ Order Baked Stuffed Mushrooms Fresh Mushrooms Stuffed with our Cream Cheese Italian Sausage Blend, Cheddar Cheese & Breadcrumbs

¹⁄2 Order Cheese Curds Wisconsin White Cheddar Curds Hand Breaded, Fried & Served with Ranch

> Cup of Soup Homemade Soup Rotating Weekly

2nd Course – (choose one)

Jammie Chicken Sammie Grilled or Crispy Chicken Breast Topped with Mozzarella Cheese, Bacon, Grilled Onion, Fig Jam & Mixed Greens

> **Cowboy Burger** ¹/₂ Ib. Beef Patty Topped with Bacon, Pepper Jack Cheese, Drizzled with BBQ Sauce & Onion Strings

> > Santa Fe

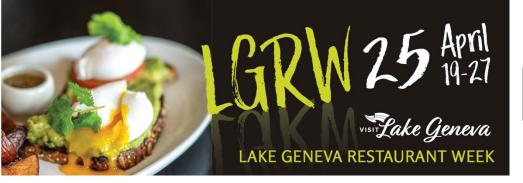
Mixed Greens Topped with Pico, Corn, Black Beans, Pickled Onions, Tortilla Strips & Southwest Ranch. Served as a Salad or Wrap

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N65123 Anderson Dr, Delavan WI 53115 | (262) 458-0342 | turtlelaketapandgrill.com

DINNER

1st Course – (choose one)

Soup

Salad

2nd Course – (choose one)

Braised Short Rib with Sweet Corn Purée and Chili Relish \$26.00

Lobster Linguine Alfredo Linguine Noodles, Lobster Knuckle Meat, Tarragon Alfredo, Parmesan, Crostini \$28.⁰⁰

Oven Roasted Pork Shank with Mushroom Cream Sauce, Green Beans & Garlic Mashed Potatoes \$28.⁰⁰

Herb Roasted Half Chicken Garlic Mashed Potatoes, Green Beans, Chicken Demi-Glace \$25.⁰⁰

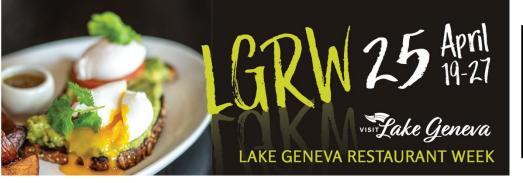
3rd Course

Madagascar Vanilla Bean Cheesecake

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430 Broad St, Lake Geneva WI 53147 | (262) 248-0888 | tuscanlg.com

\$20 LUNCH

1st Course – (choose one)

Minestrone

Soup of the Day

2nd Course – (choose one)

Steak Salad

Tender CAB Steak with Romaine Lettuce, Cucumbers, Roma Tomatoes, Shredded Cheddar,

Red Onions, with Your Choice of Dressing

Pasta Farfalle

Bow Tie Pasta Tossed with Garden Fresh Peas, Crumbled Italian Sausage, and Gorgonzola

Cheese Sauce

3rd Course – (choose one)

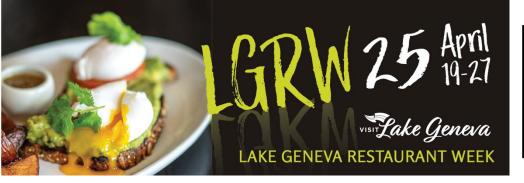
Tiramisu

Cannoli

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430 Broad St, Lake Geneva WI 53147 | (262) 248-0888 | tuscanlg.com

\$30 DINNER

1st Course – (choose one)

Bruschetta

Arancini

Soup or Salad

2nd Course – (choose one)

Whitefish

Fresh Lake Superior Whitefish, Parmesan Crusted and Pan Seared Topped with Lemon Cream

Sauce and Served Over Linguini Pasta

Bistro Steak

Grilled CAB Prime Tender with our Merlot Demi-Glace

with Roasted Herbed Red Potatoes and Vegetables

3rd Course – (choose one)

Tiramisu

Cannoli

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The Abbey Resort | 269 Fontana Blvd, Fontana WI 53125 | (262) 275-9000 theabbeyresort.com/lake-geneva-restaurants/the-waterfront/

LUNCH AND DINNER

Side Waldorf Salad

Romaine Hearts, Grapes, Apples, Walnuts, Cranberries, Honey Yogurt Dressing \$7.00 (\$11.00 Value)

Nachos

Cheese Sauce, Pinto Beans, Shaved Lettuce, Pico de Gallo, Jalapeno, Sour Cream \$10.ºº (\$16.ºº Value)

Buffalo Cauliflower Wrap

Carrot, Celery, Herb Cream Cheese, Arugula, Hot Chili-Buffalo Sauce \$12.00 (\$16.00 Value)

Waterfront Burger

Single Angus Patty, White Cheddar, JK Sauce, LTO \$12.00 (\$16.00 Value)

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