# LAKE GENEVA RESTAURANT WEEK

April 22-30, 2023







# **STARTERS**

Bebidas De Fiesta

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

### Chicken Tortilla Soup

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

#### Tex-Mex Nachos

Corn chips topped with fresh pulled pork, BBQ sauce, buttermilk ranch, caramelized onion, and cheddar jack cheese. Half Order - \$15.99 | Full Order - \$21.99

### Arepas With Cheese

A Colombian specialty. A white corn patty stuffed with mozzarella cheese and grilled to order. Served with homemade salsa. Three -\$11.99 Add house made pickled jalapeno slices \$1.00 more

### SANDWICHES

### Peruvian Roast Pork Sandwich

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

### Miami Cuban Sandwich

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

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

Lake Geneva Restaurant Week isn't just about great food. It's also about great causes. After your meal, be sure to fill out a Charity Check ballot to vote for a local non-profit organization to win a cash donation to support their mission. The top vote recipient will receive a \$5000 donation and five runners up will each receive \$1000, courtesy of our Charity Check sponsor, Tito's Handmade Vodka. Hover your smartphone camera over the code at right to learn about our nominees.

811 Wrigley Drive, Lake Geneva 262.248.4381 popeyeslkg.com

# **ENTREES**

### NY Strip Steak Fajitas

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

### Honey Chipotle Chicken

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

### Pork Al Pastor Kabobs

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

### Barbacoa Style Beef

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

### DESSERT

### Homemade Stuffed Churro

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



