

BLOODY MARYS

Made from scratch. Served with a 7oz. beer chaser.

TITO'S SPICY BLOODY MARY 11.99

Tito's Handmade Vodka house infused with chili arbol peppers.

TITO'S BLOODY MARY 11.99

MARGARITAS

JOSE CUERVO GOLD MARGARITA 11.99

Upgrade to an Ultimate w/Patron Silver and Float of Cointreau \$2 more.

STRAWBERRY JOSE CUERVO MARGARITA 12.99

Upgrade to an Ultimate w/Patron Silver and Float of Cointreau \$2 more.

LADY OF THE LAKE MARGARITA 12.99

Jose Cuervo Gold Tequila & Blue Curacao.

OTHER FAVORITES

X-RATED LEMONADE 11.99

Pink Lemonade with Skyy Citrus Vodka and X-Rated Fusion.

SPICY LEMONADE 10.99

Chili Arbol pepper infused Tito's mixed with Pink Lemonade.

PROSECCO MIMOSA 9.99

Split of Cupcake Prosecco with Orange Juice.

BLUE LAGOON 10.99

Tito's Vodka, Blue Curacao, Pineapple Juice & Sierra Mist.

MANGO TANGO 10.99

Malibu Mango, Amaretto & Pineapple Juice.

BEER ON TAP AND IN BOTTLE

SPOTTED COW 4.8 ABV | 6.50 pint

LAKEFRONT IPA 6.9 ABV | 6.50 pint

STELLA ARTOIS 5.0 ABV | 7.50 pint

BLUE MOON 6.0 ABV | 6.50 pint

MILLER LITE 5.14 ABV | 5.00 pint

CORONA 4.6 ABV | 6.50 bottle

COORS LIGHT 4.2 ABV | 6.50 bottle

BUD LIGHT 4.2 ABV | 6.50 bottle

WHITE CLAW | 6.99 can

POPEYE'S

LEMON SHANDY

5.14 ABV | 6.50 Pint

Miller Lite,

Popeye's Lemonade

& Sierra Mist.

* See next column for
Oktoberfest beer & wine

WINES BY GLASS & BOTTLE

RED

MERLOT Sycamore Lane 6.99 21.99

CABERNET Rodney Strong 10.99 31.99

SAUVIGNON

WHITES

MOSCATO Albertoni 6.99 21.99

PINOT GRIGIO Sycamore Lane 6.99 21.99

CHARDONNAY Kendall Jackson Vitner's Reserve 10.99 31.99

SPARKLING

PROSECCO Cupcake (187ML) 9.99

CELEBRATING OKTOBERFEST

FEATURED LIBATIONS

LEINIES OKTOBERFEST 5.1 ABV | 6.50 pint

CHATEAU ST. MICHELLE RIESLING 6.99 glass | 21.99 bottle

APPETIZERS From Milwaukee Pretzel Company

ONE POUND COLOSSAL PRETZEL

Served with cheese sauce and honey mustard sauce for dipping. 13.99

CRISPY PRETZEL BITES

Served with cheese sauce and honey mustard sauce for dipping. 9.99

SANDWICHES

Served with choice of potato pancake, creamy coleslaw or seasoned fries.

Add broccoli cheese soup or a side salad for 3.99 or shrimp & lobster bisque for 5.99.

PORK SCHNITZEL SANDWICH

An Oktoberfest Favorite Midwest White Marble Farms natural pork tenderloin lightly breaded and pan fried. Served on a Milwaukee Pretzel Roll with lettuce, tomato, side of honey mustard sauce. 15.99 Add Swiss cheese .99

CLASSIC REUBEN

Thin sliced corned beef, Swiss cheese & tangy sauerkraut on light rye with 1000 island dressing on the side. 15.99

OKTOBERFEST BRATWURST

Jumbo 1/3 pound Milwaukee beer bratwurst. Served on a Milwaukee Pretzel Roll with grilled onions and a side of honey mustard sauce. 14.99

ENTREES

Add broccoli cheese soup or a side salad for 3.99 or shrimp & lobster bisque for 5.99.



PORK SCHNITZEL

Oktoberfest Favorite. Midwest White Marble Farms Natural pork tenderloin lightly breaded & pan fried. Served with fresh lemon and chef's choice of sides. 16.99 Add Swiss cheese .99

Rahm-Style Schnitzel Oktoberfest Favorite Pork Schnitzel with a mushroom cream sauce & chef's choice of sides. 18.99 Add Swiss cheese .99

OKTOBERFEST BRATWURST & POTATO PANCAKES

One Bratwurst & Two Cakes 14.99 Two Bratwursts & Two Cakes 16.99

Jumbo 1/3 pound Milwaukee beer bratwurst with grilled onions.

Served with house made potato pancakes and a side of honey mustard sauce.

UPSIDE DOWN ROTISSERIE CHICKEN POT PIE

Small 15.99 Regular 17.99

Pulled rotisserie style chicken in light sauce with fresh vegetables.

Topped with a flaky pie crust.

OMA'S MEATLOAF (Hackbraten)

Two pc. 14.99 Three pc. 16.99

Beef and pork blend Hackbraten with Dijon mustard, caraway, pickle, parsley, herbs & garlic. Served with bacon sweet & sour sauce and chef's choice of sides.

FETTUCINE ALFREDO

Small 14.99 Regular 16.99

With a house made creamy alfredo sauce. Served with garlic ciabatta toast.

Add Chicken 3.99 Add Shrimp 4.99



BEER BRAISED PORK SHANKS

Available Saturday & Sunday Only

One Shank 19.99 Two Shanks 27.99

Served with spaetzle & house made sauerkraut.



ISLAND DRINKS

Available in two sizes: 12 oz. 8.99 - & - 24 oz. 14.99

POPEYE'S FAMOUS MAI TAI

Light & Dark Rum, Amaretto, Orange & Pineapple Juices and a Float of Caribbean Dark Rum.

HURRICANE

Light & Dark Rum, Banana Liqueur, Blackberry Brandy, Orange and Pineapple Juices & Grenadine.

JOIN US EVERY FRIDAY

ALL YOU CAN EAT FRIDAY FISH FRY 15.99

Premium quality cod delicately broiled or hand breaded and golden fried. Served with choice of seasoned fries or crispy house made potato pancakes, creamy coleslaw and hushpuppies.



CURRENT MENU

AS OF: 9/16/2020

Items & prices subject to change without notice.

ALSO CHECK OUT OUR FEATURED SPECIALS ON THE OTHER SIDE.

APPETIZERS



PREMIUM CHEESE CURDS

The Original Fried Cheese Curd from Ellsworth, WI. Served with house made buttermilk ranch dressing.
½ lb. 11.99 1 lb. 19.99

CALAMARI

Half pound tender calamari lightly breaded & golden fried. Served with sweet chili sauce. 14.99

CHICKEN NACHOS SUPREME

Layered with ½ pound of shredded cheddar jack cheese, grilled chicken, tomatoes & red onion on house made corn tortilla chips. Half Order (serves 1-2) 13.99 Full Order (serves 2-4) 17.99 Add guacamole sm. 2.99 reg. 4.99

CRAB RANGOON DIP

Cheesy and creamy crab & shrimp dip baked au gratin. With sweet chili sauce & house made corn tortilla chips. 14.99

SKORDALIA

Greek dip made with fresh garlic, olive oil, almonds and lemon. Served with baked rolls. 12.99 Add assorted veggies 4.99

SHRIMP & BRIE

Brie cheese in garlic herb butter with grilled jumbo shrimp, tomatoes and toasted almonds. Served with baked rolls. 17.99

NEW SPINACH ARTICHOKE DIP

Baby spinach, artichoke hearts, garlic, mozzarella and parmesan cheese baked au gratin and served with corn tortilla chips. 12.99

SOUPS

BROCCOLI CHEESE SOUP cup 5.99 bowl 7.99

SOUP OF THE DAY cup 5.99 bowl 7.99

SHRIMP & LOBSTER BISQUE cup 9.99 bowl 12.99

SALADS

Made with locally grown fruits and vegetables from Geneva Lakes Produce, Farm & Greenhouse when available.

NEW HARVEST CHOPPED SALAD

Chopped greens, grilled chicken, quinoa, goat cheese, granny smith apples, diced tomatoes, craisins, roasted pecans and sunflower seeds. Served with house balsamic vinaigrette. Half 15.99 Full 17.99

RANCH CHICKEN COBB SALAD

Chopped bacon, grilled chicken, tomato, cucumber, hard cooked egg, crumbled blue cheese and shredded cheddar jack cheese. With house made buttermilk ranch dressing. Half 15.99 Full 17.99

BBQ CHICKEN RANCH SALAD

Garden greens with BBQ rotisserie chicken, tomato, cucumber and shredded cheddar jack cheese. With house made buttermilk ranch dressing. Half 14.99 Full 16.99 Add Bacon 1.99

CLASSIC CHICKEN CAESAR SALAD

With grilled chicken breast, house made Caesar dressing, garlic croutons, grated parmesan cheese and cherry tomatoes. Half 14.99 Full 16.99

SANDWICHES & BURGERS

Served with seasoned fries. Add broccoli cheese soup or a side salad for 3.99 or shrimp & lobster bisque for 5.99.

BBQ RANCH WRAP

Pulled chicken in BBQ sauce, chopped bacon, shredded cheddar jack cheese, lettuce and buttermilk ranch dressing in a flour wrap. 15.99

BBQ SANDWICH

Choice of pulled rotisserie chicken or pork. 14.99 * Double meat add 4.99

GREEK STYLE LAMB SANDWICH

On a garlic roll with tomato, red onion & tzatziki sauce. 16.99 * Double meat add 5.99

PAPPOULI'S GYROS

On grilled pita bread with tomato, red onion & tzatziki sauce. 14.99 * Double meat add 4.99 Add Feta Cheese 1.50

NEW WILD CAUGHT LAKE PERCH SANDWICH

Golden fried and served with lettuce, tomato, tartar sauce and lemon. 16.99 Add Cheese .99

THE IMPOSSIBLE™ BURGER

Plant based burger with sliced cheddar cheese & grilled onions. 16.99

DOUBLE THE CHEDDAR BACON BURGER

1/2 lb. Certified Angus Beef with sliced and soft scooped cheddar cheese & smoked bacon. 15.99

CHICKEN TENDERS

Five golden fried tenders & buttermilk ranch dressing for dipping. 15.99

CHICAGO STYLE ITALIAN BEEF SANDWICH

Shaved USDA Choice Italian Beef stacked high with sweet peppers & mozzarella cheese. 15.99

ENTREES

Served with Chef's Choice of Sides. Add broccoli cheese soup or a side salad for 3.99 or shrimp & lobster bisque for 5.99. * Guarantee all white meat chicken on these items for .99.

BBQ COMBO*

Quarter chicken & choice of ONE: BBQ back ribs, lamb or pork. 21.99

BBQ SAMPLER*

Quarter chicken & choice of TWO: BBQ back ribs, lamb or pork. 29.99



POPEYE'S FAMOUS ROTISSERIE CHICKEN*

Lightly seasoned & slow cooked over hardwood charcoal. Quarter 14.99 Half 19.99

DANISH BBQ BABY BACK RIBS

Lightly seasoned and slow cooked with BBQ Sauce. Half rack 17.99 Full Rack 24.99

GREEK STYLE ROAST LAMB

Slow cooked with Greek seasonings. 1/4 lb. 18.99 1/2 lb. 25.99

ROAST PORK

Seasoned & slow roasted. Garnished with BBQ sauce and onion rings. 1/4 lb. 15.99 1/2 lb. 18.99

SOCKEYE SALMON

Sautéed in garlic butter with Cajun spices. sm. (4 oz.) 19.99 reg. (8 oz.) 24.99

NEW WILD CAUGHT LAKE PERCH

Golden fried and served with tartar sauce and lemon. 3 pc. 15.99 5 pc. 19.99

JUMBO FRIED SHRIMP

Lightly breaded & golden fried. Served with cocktail sauce. 3 pc. 14.99 5 pc. 18.99

NEW SEAFOOD COMBO

2 wild caught lake perch fillets 3 jumbo shrimp lightly breaded & golden fried. Served with cocktail and tartar sauce. 21.99

ALASKAN KING CRAB LEGS

Sweet and tender king crab legs served split with drawn butter. 1½ lb. 75.00 3 lb. 130.00



CHARBROILED RIBEYE STEAK

12 oz. Certified Angus Beef. 29.99 Add garlic & herb mushrooms 3.99

DESSERTS

The perfect way to top off your meal. 6.99

- CARAMEL APPLE PIE
- KEY LIME PIE
- ULTIMATE CHOCOLATE CAKE
- VANILLA CHEESECAKE

NOTE: Since we prepare our food on one serving line, we cannot guarantee that any menu item can be free of allergens or gluten.

Our Burgers can be cooked to order so they may be served undercooked. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. To be able to better serve our guests the house policy is ONE CHECK PER TABLE.