

<u>ISLAND DRINKS</u> ·

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



T POPEYE'S FAMOUS MAI TAI

Light & dark rum, Amaretto, orange & pineapple juices and a float of Caribbean dark rum. The sweet taste of a tropical paradise, but on the shores of Lake Geneva.

HURRICANE

Light & dark rum, banana liqueur, blackberry brandy, orange and pineapple juices and grenadine.

LONG ISLAND ICED TEA

Light rum, gin, vodka, tequila and triple sec mixed with sour and a splash of Pepsi.

MARVELOUS MARTINIS

MINTY MISTLETOE MARTINI

Bailey's Irish Cream and Peppermint Schnapps 14.99

SUGAR COOKIE MARTINI

Vanilla Vodka, Bailey's Irish Cream and Amaretto. 14.99

SNICKERTINI

Caramel Vodka, Salted Caramel Bailey's Irish Cream, Chocolate Liqueur and a hint of Amaretto. 14.99

OTHER FAVORITES

X-RATED LEMONADE

Pink lemonade with Skyy Citrus vodka and X-Rated Fusion. 11.99

SPICY LEMONADE

Chili Arbol pepper infused Tito's mixed with pink lemonade. 10.99

PROSECCO MIMOSA

Split of Cupcake Prosecco with orange juice. 9.99

BLUE LAGOON

Tito's vodka, Blue Curacao, pineapple juice & Sierra Mist. 10.99

MANGO TANGO

Malibu Mango, Amaretto & pineapple juice. 10.99

TITO'S BLOODY MARYS

Made from scratch. Served with a 7oz. beer chaser. 11.99



TITO'S SPICY BLOODY MARY

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

TITO'S ORIGINAL BLOODY MARY

<u>MARGARITAS</u> -

GOLDEN MARGARITA

Made with Jose Cuervo Gold Tequila. 11.99

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

STRAWBERRY MARGARITA

Made with Jose Cuervo Gold Tequila and sweet strawberry puree. 12.99 *Upgrade to an Ultimate w/Patron Silver and Float of Cointreau - \$2 more.*

LADY OF THE LAKE MARGARITA

Jose Cuervo Gold Tequila & Blue Curacao. 12.99

WARM UP DRINKS -

Enjoyed as a starter, with dessert or as dessert, these warm ups will hit the spot. 7.99



T NUTTY IRISHMAN

Frangelico liqueur, Bailey's Irish Cream, Kona blend coffee & whipped cream.

BAILEY'S TURTLE

Bailey's Irish Cream, Kahlua, butterscotch schnapps, hot cocoa and whipped cream.

IRISH COFFEE

Irish Whiskey, Kona blend coffee and whipped cream.

JUST DESSERTS

CARAMEL APPLE PIE 7.99 **KEY LIME PIE** 7.99

ULTIMATE CHOCOLATE CAKE 7.99

VANILLA CHEESECAKE From The Cheesecake Factory 7.99

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.

WEEKDAY SPECIALS

MONDAYS

📩 Chicken Pot Pie

Pulled rotisserie chicken in light sauce with fresh vegetables. Topped with a flaky pie crust. **Small** 13.99 **Now** 10.99

TUESDAYS & WEDNESDAYS

1 Homemade Soup & Half Sandwich Combo

Create your combo for 10.99

Pair your favorite Soup:

Broccoli Cheese Soup, Soup of the Day or Shrimp & Lobster Bisque

With half of one of these Sandwiches:

Classic Reuben, **NEW** Smoked Turkey BLT or Perch Sandwich

THURSDAYS

† 'Half Pound Certified Angus Beef Burgers

50% OFF



JOIN US ON FRIDAY —

ALL YOU CAN EAT FRIDAY FISH FRY 15.99

Available from OPEN to CLOSE every Friday.

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

While we welcome you to order as much as you'd care to eat, we cannot accommodate plate sharing or left over bags on FRIDAY FISH FRY.

DRAFT AND BOTTLED BEER

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

ALASKAN AMBER 5.3 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 **ANGRY ORCHARD** 5.0 | 6.50 bottle

WHITE CLAW - Black Cherry 5.0 | 6.99 16 oz. can

WINES BY GLASS AND BOTTLE

<u>RED</u>		<u>Glass</u>	<u>Bottle</u>
ROSE	Anew Columbia		27.99
MERLOT	Sycamore Lane	6.99	21.99
PINOT NOIR	Meiomi		42.99
CABERNET	Sycamore Lane	6.99	21.99
SAUVIGNON			
WHITES			
REISLING	Chateau St. Michelle		21.99
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			

9.99

Cupcake (187ML)

PROSECCO

<u>APPETIZERS</u>



T PREMIUM CHEESE CURDS

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

GOLDEN CALAMARI

Half pound tender calamari with sweet chili lime sauce. 14.99

CHICKEN NACHOS SUPREME

Grilled chicken, shredded cheddar jack cheese, tomatoes and red onion on house made corn tortilla chips. Half Order (serves 1-2) 13.99 Full Order (serves 2-4) 17.99

Add quacamole sm. 2.99 reg. 4.99

CREAMY CRAB RANGOON DIP

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

YIAYIA'S SKORDALIA

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

ZING CHICKEN WINGS

Spicy battered chicken wings fried golden. Served with homemade buttermilk ranch dressing.

Half Order (6): 6.99 Full Order (12): 12.99

MILWAUKEE PRETZEL CO. CRISPY PRETZEL BITES

Served with cheese sauce. 9.99

SIGNATURE SHRIMP & BAKED BRIE

Wheel of French brie cheese in garlic herb butter with grilled jumbo shrimp, diced tomatoes and toasted almonds. Served with baked rolls. 17.99

SOUPS

SHRIMP & LOBSTER BISQUE cup 9.99 bowl 12.99 **BROCCOLI CHEESE SOUP** cup 5.99 bowl 7.99 **SOUP OF THE DAY** cup 5.99 bowl 7.99

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, diced tomatoes, granny smith apples, craisins, roasted pecans and sunflower seeds. Served with house balsamic vinaigrette. Half 15.99 Full 17.99

RANCH CHICKEN COBB SALAD

Garden greens, chopped bacon, grilled chicken, tomato, cucumber, hard cooked egg, crumbled blue cheese and shredded cheddar jack cheese. Served with house made buttermilk ranch dressing. Half 15.99 Full 17.99



BBQ CHICKEN RANCH SALAD

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

SEASONAL SPECIALTIES

NEW SMOKED TURKEY BLT

Sliced smoked turkey breast, applewood bacon, lettuce and tomato on a fresh baked roll with seasoned fries and side of mayonnaise. 14.99

NEW SMOKED TURKEY REUBEN

Smoked turkey breast on grilled rye with Swiss cheese and creamy coleslaw with seasoned fries and a side of 1000 island dressing. 14.99

NEW CHICKEN POT PIE

Pulled rotisserie chicken in light sauce with fresh vegetables. Topped with a flaky pie crust. Small 13.99 Regular 16.99

NEW POT ROAST & BISCUITS

Certified angus chuck, slow roasted with homestyle gravy, vegetables, and fluffy biscuits made in house. Served with mashed potatoes. **Small** 15.99 **Regular** 17.99

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www.popeyeslkg.com or download the app. Search for "Popeye's on Lake Geneva" on your device.

SANDWICHES & WRAPS

Served with seasoned fries. Add a cup of homemade soup or a side salad for 3.99 or upgrade to a cup of shrimp & lobster bisque for 5.99.



BBQ CHICKEN RANCH WRAP

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



'HALF POUND DOUBLE THE CHEDDAR BACON BURGER

With sliced and soft scooped cheddar cheese & smoked applewood bacon. 15.99

THE IMPOSSIBLE™ BURGER

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

BBQ PORK SANDWICH

Rotisserie pulled pork with our sweet and tangy BBQ sauce on a premium Turano bun.

Topped with crispy onion rings. 14.99 Add cheese .99

Double meat add 4.99

CLASSIC REUBEN

Thin sliced corned beef, Swiss cheese & tangy sauerkraut on grilled light rye. Served with 1000 island dressing on the side. 15.99 **Double meat** add 5.99



T GREEK STYLE LAMB SANDWICH

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

PAPOULI'S GYROS

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

WILD LAKE PERCH SANDWICH

Golden fried fillets with lettuce & tomato. 16.99 Add cheese .99

NEW SPICY BUFFALO CHICKEN TENDER WRAP

Chicken tenders in spicy buffalo sauce, cheddar jack cheese, lettuce, tomato and buttermilk ranch dressing in a flour tortilla wrap. 14.99

CHICKEN TENDERS

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

ENTREES

Served with Chef's Choice of Sides. Add a cup of homemade soup or a side salad for 3.99 or upgrade to a cup of shrimp & lobster bisque for 5.99.

BBQ & ROTISSERIE

A modern day spin on Papouli's backyard rotisserie in Greece. Dusted with a proprietary blend of herbs & spices and perfectly slow roasted. * Guarantee all white meat chicken on these items for .99.

BBQ COMBO*

Quarter rotisserie chicken and choice of: BBQ back ribs or pulled lamb. 21.99

BBQ SAMPLER*

Enjoy all three. Quarter rotisserie chicken, BBQ back ribs and pulled lamb. 29.99



I POPEYE'S FAMOUS ROTISSERIE CHICKEN*

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

DANISH BBQ BABY BACK RIBS

Lightly seasoned and slow cooked with BBQ sauce. Halfrack 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

FISH & SEAFOOD

SOCKEYE SALMON

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

WILD LAKE PERCH

Hand battered and golden fried fillets with house made tartar sauce. 3 pc. 15.99 5 pc. 19.99

IUMBO FRIED SHRIMP

Lightly breaded and golden fried shrimp with cocktail sauce. 3 pc. 14.99 5 pc. 18.99



SEAFOOD COMBO

Two wild caught lake perch fillets and three jumbo shrimp. Served with cocktail and house made tartar sauce. 21.99



T ALASKAN KING CRAB LEGS

Served split with lemon slices and drawn butter. 1½ lb. 75.00 3 lb. 130.00

<u>PASTA & STEAK</u>

FETTUCINE ALFREDO

With house made creamy alfredo sauce and garlic ciabatta toast. **Small** 14.99 **Regular** 16.99 Add Chicken 3.99 Add Shrimp 4.99



T 'CHARBROILED RIBEYE

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