

MEMBER TAP ROOM

TO-GO MENUS

THE DETAILS

- \$45 for one meal (serves two people, tax & gratuity not included)
- Counts Towards GN Member Annual Food Minimum
- Place your order by 4pm on the day of pick-up if it has not been placed in advance.
Please allow an hour lead time for our team to prepare your meal.
- Pick-up between 3pm and 8pm in the Member Tap Room
- Re-heat instructions included

THE MENUS

SUNDAY, MAY 4 - SATURDAY, MAY 10

- **Tuscan Grilled Chicken** with sun-dried tomato cream sauce, herb roasted potatoes, garlic butter asparagus
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Flourless Chocolate Torte

WINE PAIRING

Penfolds Bin 389 +30
DAOU Sauvignon Blanc +15

SUNDAY, MAY 11 - SATURDAY, MAY 17

- **Maple Bourbon Glazed Pork Chops** with whipped sweet potatoes, charred brussels sprouts with bacon
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Chocolate Brownie

WINE PAIRING

Faustino Rioja +20
Jean Baptiste Gunderloch Riesling Kabinett +20

SUNDAY, MAY 18 - SATURDAY, MAY 24

- **Seared Atlantic Salmon** with lemon dill beurre blanc, wild rice pilaf, grilled zucchini & squash
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Chocolate Brownie

WINE PAIRING

Tamata Gamay Noir +20
Ferrari Carano Fume Blanc +12

SUNDAY, MAY 25 - SATURDAY, MAY 31

- **Tex-Mex Steak Fajitas** with marinated skirt steak, sautéed peppers & onions, cilantro rice, housemade salsa
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Chocolate Brownie

WINE PAIRING

The Prisoner Wine Company Red Blend +40
The Prisoner Wine Company Chardonnay +40

TO ORDER

- Visit MembersClubGN.com/dining
- Place your order by 4pm on the day of pick-up if it has not been placed in advance.
Please allow an hour lead time for our team to prepare your meal.
- Pick-up between 3pm and 8pm in the Member Tap Room

QUESTIONS?

Contact John Freiburger at jfreiburger@destinationgn.com.

MEMBER
tap room

CRAFTED ITALIA

TO-GO MENUS

THE DETAILS

- \$45 for one meal (serves two people, tax & gratuity not included)
- Counts Towards GN Member Annual Food Minimum
- Place your order by 4pm on the day of pick-up if it has not been placed in advance.
Please allow an hour lead time for our team to prepare your meal.
- Pick-up between 3pm and 8pm at Crafted Italia
- Re-heat instructions included

THE MENUS

SUNDAY, MAY 4 - SATURDAY, MAY 10

- Baked Penne
- Italian Chopped Salad
- New York Cheesecake

WINE PAIRING

Frogs Leap 'Fly Catcher' +20
J.Wilkes Pinot Blanc +20

SUNDAY, MAY 11 - SATURDAY, MAY 17

- Chicken Alfredo
- Caesar Salad
- Fresh Baked Chocolate Chip Cookies

WINE PAIRING

Penfolds Bin 389 +30
Failla Chardonnay +30

SUNDAY, MAY 18 - SATURDAY, MAY 24

- Spaghetti & Meatballs
- Caesar Salad
- Lemon Mascarpone Cake

WINE PAIRING

Penfolds Bin 389 +30
DAOU Body Guard Chardonnay +35

SUNDAY, MAY 25 - SATURDAY, MAY 26

- Pasta Primavera
- Caesar Salad
- Garlic Breadsticks
- Lemon Mascarpone Cake

WINE PAIRING

Justin Sauvignon Blanc +35
The Prisoner Wine Company Pinot Noir +50

ADD-ON TO ANY WEEK

Bread Service +9

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- Place your order by 4pm on the day of pick-up if it has not been placed in advance.
Please allow an hour lead time for our team to prepare your meal.
- Pick-up between 3pm and 8pm at Crafted Italia at Lodge Geneva National
(W4240 WI-50, Lake Geneva, WI)

QUESTIONS?

Contact John Freiburger at jfreiburger@destinationgn.com.

CRAFTED
ITALIA