

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, MARCH 23 - SATURDAY, MARCH 29

- Korean BBQ Beef Bowl with Marinated Grilled Flank Steak, Jasmine Rice, Pickled Vegetables, Gochujang Sauce
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Flourless Chocolate Torte

WINE PAIRING

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

SUNDAY, MARCH 30 - SATURDAY, APRIL 5

- Grilled Chicken Breast with Roasted Red Potatoes, Steamed Green Beans
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Chocolate Brownie

WINE PAIRING

- Red: Penfolds Bin 389 +30
- White: DAOU Sauvignon Blanc +15

SUNDAY, APRIL 6 - SATURDAY, APRIL 12

- BBQ Pork Ribs with Baked Mac & Cheese, Coleslaw
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Chocolate Brownie

WINE PAIRING

- Red: Faustino Rioja +20
- White: Jean Bapstiste Gunderloch Riesling Kabinett +20

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 Lily Quinn at lquinn@destinationgn.com.

SUNDAY, APRIL 13 - SATURDAY, APRIL 19

- Homestyle Meatloaf with Mashed Potatoes, Buttered Corn
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Chocolate Brownie

WINE PAIRING

- Red: Frogs Leap 'Fly Catcher' +20
- White: J.Wilkes Pinot Blanc +20

SUNDAY, APRIL 20 - SATURDAY, APRIL 26

- Herb-Roasted Salmon with Wild Rice Pilaf, Garlic Sautéed Spinach
- Classic Caesar **or** House Salad
- New York Cheesecake **or** Chocolate Brownie

WINE PAIRING

- Red: Tamata Gamay Noir +20
- White: Ferrari Carano Fume Blanc +12

MEMBER
tap room

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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
- Re-heat instructions included

THE MENUS

SUNDAY, MARCH 23 - SATURDAY, MARCH 29

- Pasta Primavera
- Classic Caesar & Garlic Breadsticks
- Lemon Mascarpone Cake

WINE PAIRING

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

SUNDAY, MARCH 30 - SATURDAY, APRIL 5

- Italian Chopped Salad
- Baked Penne
- New York Cheesecake

WINE PAIRING

- Red: Frogs Leap 'Fly Catcher' +20
- White: J.Wilkes Pinot Blanc +20

SUNDAY, APRIL 6 - SATURDAY, APRIL 12

- Caesar Salad
- Spaghetti & Meatballs
- Lemon Mascarpone Cake

WINE PAIRING

- Red: Penfolds Bin 389 +30
- White: DAOU Body Guard Chardonnay +35

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 at Crafted Italia at Lodge Geneva National
(W4240 WI-50, Lake Geneva, WI)

QUESTIONS?

Contact Lily Quinn at lquinn@destinationgn.com.

SUNDAY, APRIL 13 - SATURDAY, APRIL 19

- Italian Chopped Salad
- Classic Lasagna
- Flourless Chocolate Torte

WINE PAIRING

- Red: Penfolds Bin 389 +30
- White: Failla Chardonnay +30

SUNDAY, APRIL 20 - SATURDAY, APRIL 26

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

WINE PAIRING

- Red: Tamata Gamay Noir +20
- White: Ferrari Carano Fume Blanc +12

ADD-ON TO ANY WEEK

- Bread Service +9