

MEMBER TAP ROOM

TO-GO MENUS

THE DETAILS

- \$45++ feeds two people; \$90++ feeds four people (orders must be in increments of two)
- Counts Towards GN Member Annual Food Minimum
- Orders must be received by 8pm the night before scheduled pick-up
- Pick-up between 3pm and 8pm in the Member Tap Room
- Re-heat instructions included

THE MENUS

SUNDAY, JAN. 5 - SATURDAY, JAN. 11

Lasagna with béchamel, meat sauce, mozzarella and provolone cheeses *(vegetarian option available)*

Classic Caesar **or** House Salad

House-made Tiramisu **or** Flourless Chocolate Torte

WINE PAIRING

Marchesi Antinori Chianti Classico Riserva 2021 +50
Terlato Pinot Grigio 2022 +20

SUNDAY, JAN. 12 - SATURDAY, JAN. 18

Shepards Pie with beef, carrots, onion, peas, mashed potatoes

Classic Caesar **or** House Salad

House-made Tiramisu **or** Flourless Chocolate Torte

WINE PAIRING

Penfolds Bin 389 2020, Cabernet/Shiraz Blend +50
Far Niente Chardonnay 2022 +50

SUNDAY, JAN. 19 - SATURDAY, JAN. 25

Chicken Marsala with mushroom wine sauce over linguine

Classic Caesar **or** House Salad

House-made Tiramisu **or** Flourless Chocolate Torte

WINE PAIRING

Au Bon Climat Pinot Noir 2019 +25
Frank Family Chardonnay 2022 +30

SUNDAY, JAN. 26 - SATURDAY, FEB. 1

Steak Fajitas with mixed peppers, onion, sides of salsa, pico, guacamole, sour cream *(vegetarian option available)*

Classic Caesar **or** House Salad

House-made Tiramisu **or** Flourless Chocolate Torte

WINE PAIRING

Licia Albarino 2022 +18
Frank Family Zinfandel +45

COCKTAIL PAIRING

Margaritas To-Go +25 serves 4 people

TO ORDER

- Visit MembersClubGN.com/dining
- Orders must be received by 8pm the day before scheduled pick-up
- Pick-up between 3pm and 8pm in the Member Tap Room

QUESTIONS?

Contact Lily Quinn at lquinn@destinationgn.com.

MEMBER
tap room

CRAFTED ITALIA

TO-GO MENUS

THE DETAILS

- \$45++ feeds two people; \$90++ feeds four people (orders must be in increments of two)
- Counts Towards GN Member Annual Food Minimum
- Orders must be received by 8pm the night before scheduled pick-up
- Pick-up between 3pm and 8pm at Crafted Italia at Lodge Geneva National
- Re-heat instructions included

THE MENUS

SUNDAY, JAN. 12 - SATURDAY, JAN. 18

Baked Ziti with marinara on the side

Italian Chopped Salad with dressing on the side

New York Cheesecake

ADD-ON

Bread Service +9

WINE PAIRING

Castello Neive "Barbera d'Alba" \$22

Terlato Pinot Grigio \$18

SUNDAY, JAN. 26 - SATURDAY, FEB. 1

Cacio e Pepe

Classic Caesar

Tiramisu

ADD-ON

Bread Service +9

WINE PAIRING

Tenuta di Nozzole Chianti Classico Riserva \$19

Villa Sparina Gavi \$15

SUNDAY, JAN. 19 - SATURDAY, JAN. 25

Chicken Parmesan with marinara on the side

Italian Chopped Salad with dressing on the side

Lemon Cream Cake

ADD-ON

Bread Service +9

WINE PAIRING

The Prisoner Company Pinot Noir \$40

Flowers Chardonnay \$30

TO ORDER

- Visit MembersClubGN.com/dining
- Orders must be received by 8pm the day before scheduled pick-up
- 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.

CRAFTED
ITALIA