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 2 - SATURDAY, MARCH 8

Grilled Lemon Herb Chicken with Roasted Garlic Mashed Potatoes, Sautéed Green Beans

Classic Caesar or House Salad

New York Cheesecake or Flourless Chocolate Torte

WINE PAIRING

The Prisoner Wine Company - Saldo Zinfandel +30 Emmolo Sauvignon Blanc +20

SUNDAY, MARCH 9 - SATURDAY, MARCH 15

Pork Tenderloin Medallions with Apple Cider Glaze, Roasted Sweet Potatoes, Braised Red Cabbage

Classic Caesar or House Salad

New York Cheesecake or Flourless Chocolate Torte

WINE PAIRING

Belle Glos +35 Rombauer +35

SUNDAY, MARCH 16 - SATURDAY, MARCH 22

Chicken Parmesan with pomodoro sauce, fresh mozzarella & parmesan, steamed Broccoli, and herb linguine

Classic Caesar or House Salad

New York Cheesecake or Flourless Chocolate Torte

WINE PAIRING

Justin Sauvignon Blanc +35 Vietti 'Perbacco' Lange Nebbiolo 2022 +35

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

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



Contact Lily Quinn at Iquinn@destinationgn.com.

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, MARCH 2 - SATURDAY, MARCH 8

Spaghetti & Meatballs

Italian Chopped Salad

Flourless Chocolate Torte

ADD-ON

Bread Service +9

WINE PAIRING

Vietti 'Perbacco' Lange Nebbiolo 2022 +35 Villa Sparina, Gavi +25

SUNDAY, MARCH 9 - SATURDAY, MARCH 15

Baked Ziti

Classic Caesar

Chocolate Lava Cake

ADD-ON

Bread Service +9

WINE PAIRING

The Prisoner Wine Company - Saldo Zinfandel +30 Emmolo Sauvignon Blanc +20

SUNDAY, MARCH 16 - SATURDAY, MARCH 22

Chicken Parmesan with Spaghetti and Red Sauce

Italian Chopped Salad

Fresh Baked Cookies

ADD-ON

Bread Service +9

WINE PAIRING

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

SUNDAY, MARCH 23 - SATURDAY, MARCH 29

Pasta Primavera

Classic Caesar & Garlic Breadsticks

Lemon Mascarpone Cake

ADD-ON

Bread Service +9

WINE PAIRING

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

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 Iquinn@destinationgn.com.

