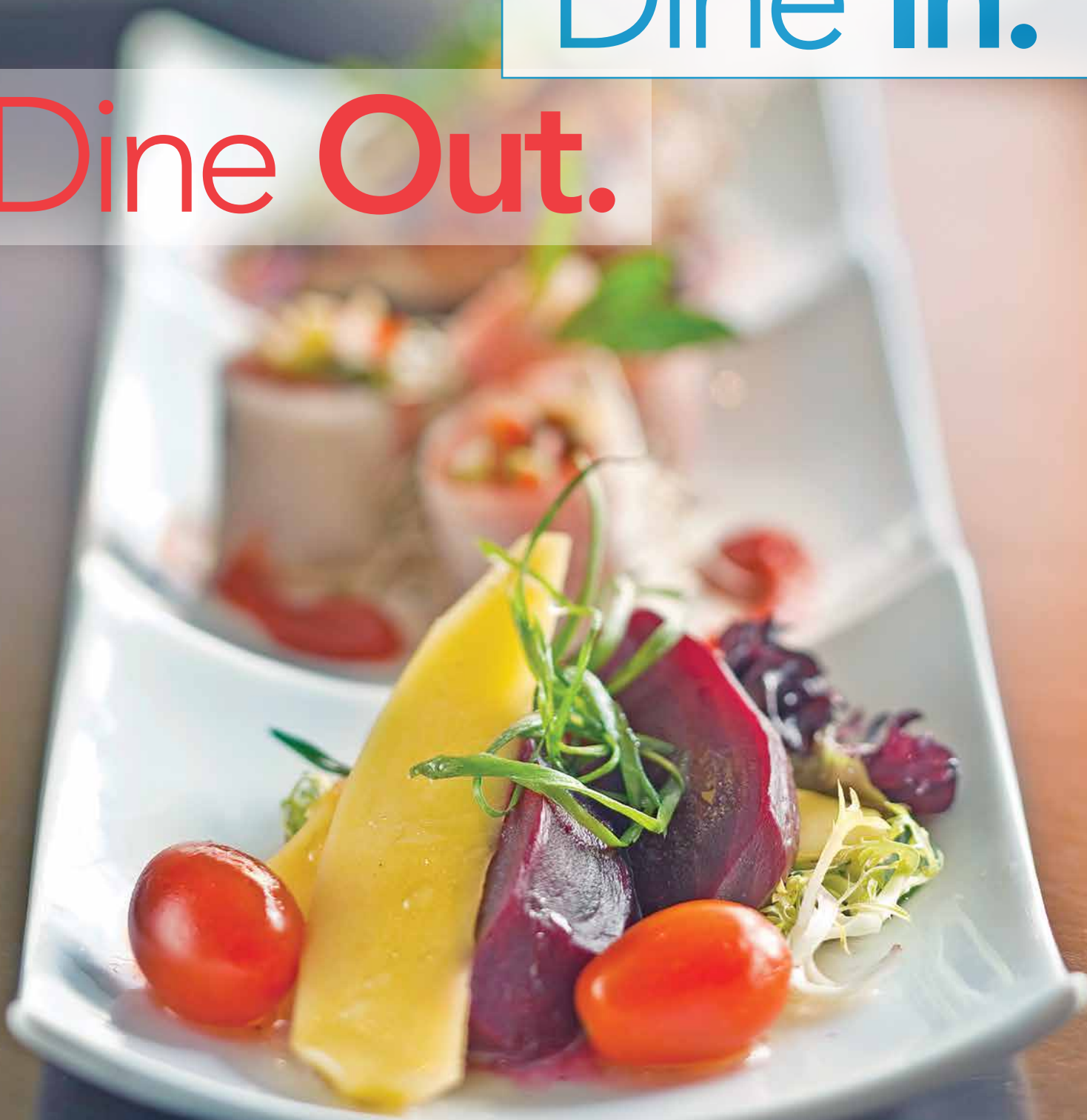


A Southern Lakes
Newspapers publication
Winter-Spring 2022-23

Dine In.

Dine Out.



Your guide to restaurants in the Southern Lakes area

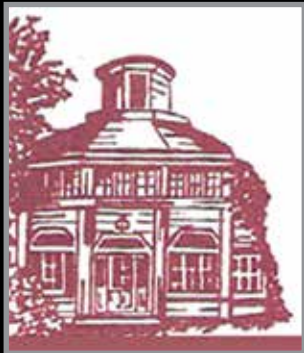
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Large group dining etiquette tips

Dining out presents an opportunity to socialize with friends and family and enjoy a break from cooking. It also offers a chance to try new cuisines and support local restaurants.

It likely comes as no surprise how popular dining out has become. According to a 2020 study by ICSC, nearly 163 million people (64% of adults) dine out at least once a week. Around 50% of respondents indicated dining out is an essential part of their lifestyles, and convenience is a prime reason for eating out.

When dining out, individuals may want to share the experience with others. While large groups can have successful outings, making these experiences better for all involved comes down to focusing on etiquette. Here are some dos and don'ts of dining out with large groups.

DO make a reservation with the restaurant as far in advance as possible. At the very least, call ahead to see if the establishment takes reservations (some do not) and find out their policies regarding large groups.

DON'T stagger the group's arrival.

Everyone should arrive at the established time for prompt service and to make it easier on the restaurant staff. Wait until your entire party has arrived before asking to be seated.

DO bring cash along, as that makes it easier to divide the bill and the tip among diners.

DON'T ignore the gratuity policies of the restaurant. Certain establishments automatically apply a gratuity to the bill, typically around 18%, for large parties. Check the bill for such a gratuity to avoid tipping twice.

DO enlist a person in charge at the table to facilitate ordering and keep the momentum of the meal. This helps keep everyone on track.

DON'T assume that the restaurant can simply add a few more seats for last-minute invitations. Keep the restaurant apprised if someone needs to be added or removed from the reservation. Consider giving a final head count and confirm the reservation the day before.

DO find out if the restaurant offers a "party pricing" deal. If your crowd is large, it may make things easier to limit offerings to a set price-fixed party menu. This way everyone knows ahead of time they can expect to pay \$30 per head, or whatever the cost is before added beverages.

DON'T forget to discuss how the bill will be divided. Some people may be amenable to splitting costs evenly. However, if someone orders filet mignon and another orders a small salad, the cost disparity is significant. Be up front with the server regarding whether you'll need separate checks.

(METRO CREATIVE)

Dine In. Dine Out.

Published by Southern Lakes
Newspapers LLC - Winter 2022
1102 Ann St., Delavan, WI 53115
(262) 728-3411

Editor Tracy Ouellette
Page Designer.....Jennifer DeGroot
Creative Director.....Heather Ruenz
Advertising Director Vicki Vanderwerff

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Dining out with a crowd can be an enjoyable experience. Restaurant goers should keep courtesy in mind at all times.

STOCK PHOTO Menu Guide



Chances are YOU'LL LIKE IT

Rochester restaurant offers traditional Wisconsin fare

by **Sandra Landen Machaj**
CORRESPONDENT

When a restaurant survives 35 years, Chances are that the quality of its food and service are excellent.

For Chances Restaurant 205 W. Main Street, Rochester, this has been the case. Tom Shuerman, owner and proprietor of Chances purchased the building and opened

the restaurant 35 years ago and hasn't looked back since.

"I was tired of working for others and decided to start a business of my own," said Shuerman. "After considering several places to open my business, my realtor suggested this 1843, two-story brick building on Main Street which had come up for sale. So, I took a chance on it and purchased it. That chance became Chances, the name Chances just sort of stuck."

Shuerman kept the historic flavor of the building intact. Retaining the tin ceilings, the exposed brick wall and the large wood bar, Shuerman added historical photos along the wall making the building a warm friendly space that encouraged friends, neighbors and those waiting to be seated for dinner to gather around and enjoy a before-dinner cocktail.

One of the favorite before-dinner cocktails, as it has been for years in Wisconsin supper clubs, is the Old Fashioned. Shuerman who worked at the former Playboy Club in Lake Geneva many years ago, became an expert at making them. He now bottles his own Old Fashioned mix that just needs to have the alcohol of choice added.

"The old fashioned mix which I bottle is based on the old Playboy recipe," shared Shuerman. "On Sundays our kitchen is not open, but the bar remains open. It becomes a favorite gathering place, especially for Packer fans during the football season when games are on. Although the baseball and basketball fans are not forgotten and also enjoy watching games here in the bar."

There are several large televisions placed strategically around the room to enjoy the



games from all sides of the u-shaped bar. The bar itself is interesting as a variety of business calling cards have been spread throughout the bar top and sealed into place. Work your way around the bar and enjoy reading about current and past businessmen who have visited Chances.

“We have a variety of customers from local residents to visitors traveling through the area,” said Shuerman. “Chances is often thought of as Rochester’s version of the old television show, placed in Boston, Cheers. Chances, as Cheers was, is known as the place where old friends meet and new ones are made.”

And the staff of Chances encourages people to come in and make new friends.

What about the food?

Perusing the menu at Chances reveals a variety of choices to be enjoyed. Many of the items are traditional foods that were found on menus in Supper Clubs throughout the area, but there is also a variety of newer presentations of foods popular today.

Starting with the appetizers there are many tasty choices to be made, starting, of course with the traditional Wisconsin cheese curds and continuing through a variety of favorites.

In addition to traditional appetizers, there are some specialties that are homemade. Chances homemade haystack onion rings have become a crowd favorite as well as the Reuben rolls. From the outside Reuben rolls appear to be as any other egg roll but when one bites into it and tastes the unique flavor of corned beef the difference is recognized.

Like any good restaurant in Wisconsin, Chances offers a Friday fish fry. The fish fry consists of beer-battered or baked Icelandic cod accompanied by a choice of French fries or house made potato pancakes. Coleslaw, also house made, marble rye bread and applesauce complete the meal.

“We also offer a unique Friday fish combo,” said Sarah Coots, daughter of Tom Shuerman. “The combo is a popular choice on Friday as it gives customers a chance to try three different fish that they may not have had recently. The combo includes Blue Gill, Perch, and Walleye all hand beer battered.”

While the fish fry is only available on Fridays, the walleye is on the menu every day at dinner and as a walleye sandwich.

A family affair

Shuerman is joined in running the restaurant by two family members, his daughter Sarah Coots and his sister Sue Splan. Together they make a good

• CONTINUED ON PAGE 7

top: House made crème brûlée is the perfect end to a great meal. Light but sweet and satisfying. **middle:** The Friday fish fry offers a special combo, lightly battered blue gill, perch and walleye served with potato pancakes. Perfect for those who just can’t settle for one type of fish. **at left:** The Saturday night special is prime rib in two sizes, the 18-ounce king cut or the 14-ounce queen cut.

COURTESY OF CHANCES RESTAURANT *Menu Guide*

opposite: Tom Shuerman, owner of Chances, with daughter Sarah Coots and his sister Sue Splan, who work as a team to keep Chances running.

SANDRA LANDEN MACHAJ *Menu Guide*



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This two-story brick building, home of Chances Restaurant at 205 W. Main St., Rochester, was built in 1843. While it has served as the home of other businesses, it has been the home of Chances for 35 years.

SANDRA LANDEN MACHAJ *Menu Guide*

CHANCES • CONTINUED FROM PAGE 5

team, sharing their sparkling personalities and sense of humor with customers while keeping the restaurant running smoothly.

According to Shuerman, they all work together, making decisions when needed as a team. They describe their style as a democracy where everyone has a say in decisions. With everyone sharing new ideas the restaurant stays fresh.

While they offer a lot of traditional meals, they are known for also adding new and unique items to the menu. There are daily specials during the week and on weekends, including the Saturday special, 14-ounce (Queen cut) prime rib and the 18-ounce (King cut) Prime Rib.

“The prime rib is a special choice and frequently sells out before the evening is over,” added Coots. “Another favorite is our Steak au poivre.”

According to Coots, this is an 8 oz. filet that is coated with cracked black peppercorns and pan-fried in a brandy Dijon cream sauce.

Like all their steaks, it is served with a choice of soup, garden salad or their special fresh spinach salad with hot bacon dressing. There is also a choice of potato, either baked, sour cream and chive mashed potato, or French fries. If you prefer a starch that is not a potato, try the garlic gemelli pasta, the wild rice blend or choose a vegetable. Chances’ special onion rings may be substituted for a \$2 upcharge.

Any of their dinner entrees with their accompaniments are sure to leave you full but hopefully not too full to enjoy one of their in house created desserts. Crème Brûlée is light and satisfies that sweet tooth. Other

items on the dessert menu also deserve a look.

Top quality

Whatever cut of meat is chosen, customers can be sure that it will be top quality and perfectly cut. They cut most of their steaks in house to be certain they are the correct size and purchase only top quality. Likewise, their fish is of highest quality.

A variety of chicken dishes can also be found on the menu, including traditional fried chicken, pecan crusted chicken breast served atop a cream sauce, and chicken farfalle. The farfalle is a chicken breast sauteed in a white wine cream sauce with fresh spinach, mushrooms and onions and served over a bed of farfalle pasta.

While they enjoy creating traditional foods, they are also known for bucking the trend and offering different options.

“When we first opened, the soup that was served at most restaurants in the area was the baked onion soup,” said Shuerman. “We did not follow that trend. We created a broccoli cheese soup instead and it became a favorite. Today we still carry that soup daily.”

They have been fortunate to have employees who have been with them for many years, including a creative head chef, Juan Marques, who has been with them for 20 years. In addition to the Friday fish fries, and the Saturday prime rib special, Chef Marques also provides weekday specials. There is always something new and interesting on the menu for customers old and new to enjoy.

Modern challenges

Like many restaurants, the COVID-19 pandemic has had an effect on the business. They were closed for one month and like many restaurant owners, worried about their future. They began to do carryout, which helped to keep some employees working. Now that they are back open, they are busy and are always looking for additional staff. Products needed also are sometimes difficult to obtain as some items are in short supply, sometimes causing a temporary change in the menu.

“We are fortunate to have an awesome staff that has stuck with us through this difficult time,” Coots said.

In addition to their dinner menu, Chances serves lunch from Wednesday through Saturday and offer a special luncheon menu. The luncheon menu includes a variety of luncheon sized salads, a limited number of entrees both traditional and special hamburgers and chicken sandwiches along with wraps.

Chances is a family restaurant and they welcome families to join them to share an enjoyable lunch or dinner, or to just enjoy the camaraderie of an afternoon beverage.

Chances Restaurant is at 205 W. Main St., Rochester. They can be reached by telephone at 262-534-2772. Or visit them online at chancesfood.com.

Their current hours are Wednesday through Saturday from 11 a.m. to 2 p.m. for lunch and Tuesday through Saturday from 4:30 p.m. to 9 p.m. for dinner. The bar remains open until midnight. While the kitchen is closed on Sunday the bar is open for friends to gather and watch sports activities.



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Rising from the rough

Cafe B's new owner had a tough stretch, but is now on the way up

by **Mike Ramczyk**

CORRESPONDENT

Valerie Kowalski is no stranger to heartbreak.

The past three years have forced the 33-year-old Waterford native to grow up faster than she's wanted.

From leaving the corporate world as a big-time chef to venturing out on her own with a catering business and restaurant, Kowalski has loved, lost, loved again, and lost even more.

But she always finds her way back up, and takes things to a newer, higher level.

Her story epitomizes the struggles of the pandemic – shock, change and rebirth.

"I love it, love it, yes," Kowalski said about cooking inside her business Cafe B, in the Burlington Loop.

"I just always had a passion for cooking. My friend's dad was the chef at Milwaukee Athletic Club, and he took us on a tour there.



top: Valerie Kowalski works in the kitchen of Café B, which she recently purchased. She plans to expand the business to include lunch service. The café is in the Burlington Loop in the city's downtown. **above:** Café B is in the Burlington Loop in the city's downtown at 133 E Chestnut Street.

• CONTINUED ON PAGE 10

MIKE RAMCZYK Menu Guide

I just fell in love with it. I was like, ‘This is what I want to do.’”
 “My heart and soul is in cooking. Baking is kind of like the minor to my major of cooking.”

The Madison Area Technical College culinary school grad likes to bake, and cook, and she does a lot of it.

At her corporate chef job at Epic in Verona, they would serve 15,000 people a day.

She’s been all over, whether it’s the corporate world, or restaurants, or her own ventures.

In early 2022, she took over Cafe B, which was located at the corner of Chestnut and Dodge streets a few blocks down from the Loop.

Fast forward, and by May, Kowalski opened up in the former Hopscotch Cakery building in the Loop, and she now owns and operates the large kitchen for preparing sweet treats and the storefront, where she sells best-sellers like bear claws, quiches and more.

With grand plans already to rebrand soon, Kowalski is driven,

hardworking and committed to making good food for the people of Burlington.

“I left my cushy, corporate job as a chef and ambitiously bought my own business, bought a catering business, took it over, and what could possibly go wrong? It was eight months before the pandemic, and we just had no idea,” Kowalski said.

“On St. Patrick’s Day weekend, we had three weddings in one weekend. It was March 2020. All the weddings got smaller, and I only did two weddings during the pandemic. We became the preferred caterer around the Wisconsin Dells area, Devil Lake and more. The pandemic decided it was done. We had a lot of bookings in place. Suddenly, everything was cancelled. Everything, everything...I watched my whole business overnight, it was gone.”

By the summer of 2020, she created a restaurant, The Marketplace, and it was enough to hold on to just pay the bills. But catering never came back, and it wasn’t sustainable.



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"I had to let go of the business, I couldn't afford it anymore," Kowalski said.

She lost her business, and her dream house in Sauk Prairie. The serene setting overlooked the Wisconsin River with picturesque views, and she would watch birds and all the boaters.

Kowalski hit rock bottom

But that entrepreneurial spirit still coursed through her veins, and she would spend weekends looking for store spaces to get back into cooking, or baking, or whatever.

She was willing to consider anything with a nice kitchen.

"The hammer dropped on my birthday," Kowalski said. "I called my mom, saying I'm going to lose my business. I saw the writing on the wall. I said I was losing my business and my house, and for the next few months I had a lot of figuring out to do."

"I said the pandemic finally got me, mom."

That was April of 2021, where she was still running and operating the Marketplace in Sauk City.

She knew a change was needed, and she wanted to keep cooking.

"Within my price range and practically in the backyard of my hometown, Cafe B was for sale," Kowalski said. "I was looking online and everywhere. Danielle had to sell quickly, and I figured I had to buy rather quickly. It used to be Chocolate Expression. She named it 'Cafe B' after her name Bowman, so now I tell people it means Cafe Burlington."

Kowalski started making dough, puff pastry, turnovers, bear claws and other tasty delectables from scratch. She made laminated dough in a class in college, and a lot of the dishes come from that background.

"Baking is very much an exact science, there isn't much wiggle room," Kowalski said. "If you mess it up, you mess it up bad. With cooking, you can alter things, cook them longer and fix them."

There were no plans for moving to Burlington, and it was Valerie and her husband at the time. Long story short, in her words, it didn't work out.

So now she was really all alone, starting another new business, and not exactly living in a home.

Valerie actually stayed in the building attached to Cafe B, and there were all kinds of hard times.

"It sucked," she said. "I was coasting in on fumes. And it was always falling on me to make an income."

"I had a roof over my head, but the building leaked. It would rain inside. There were a ton of bugs, mice, there was a lot of damage. There was a lot to contend with."

Things began to slowly turn around when Kowalski continued on her own, after splitting from her marriage in December, and January was like a new day.

"Business doubled since I moved in here (the new location in the Loop), and a rough marriage just doesn't work when you're both running a business," Kowalski added.



Baking is a passion that Valerie Kowalski turned into a business.

MIKE RAMCZYK
Menu Guide

The former owner of the space, Meghan Schroeder, announced on Facebook she was closing Hopscotch Cakery earlier this year, and Kowalski's phone rang off the hook.

Three different people called and told her to look into moving into the heart of the Loop.

So she made the leap, as business was starting to pick up, and now she has even bigger plans.

Eventually, she wants to rebrand and get back into cooking by expanding Cafe B's mostly breakfast menu into lunch as well.

Kowalski hopes to open Infinity Coffee and Beyond by the end of this year or 2023.

"I was making enough in the mornings to stay afloat," Kowalski said. "I had this whole town's support on the move, and I couldn't believe it."

"My slowest days here are my busiest days sales-wise there (where she was on Chestnut and Dodge)."

Weekends are three times busier

Kowalski finds herself baking – with see-through windows – in the large, fully self-designed kitchen, and kids will bring over their Hansen's ice cream cones and just sit there and state in awe.

"I'm very private, but people will watch me working through the windows, and it's just something I'm getting used to," she said. "I'll get some nice, old ladies that will ask me about my place. I had a guy from Racine, he just wouldn't go away, and I opened up and said hello. I was making turnovers, and he was like 'Can I buy those right now?'"

Cafe B is currently open Tuesdays through Saturdays from 8 a.m. to 2 p.m.

Puff pastries and bear claws are the top

draws, but Kowalski is shifting gears.

"This town doesn't have much of a healthy lunch option," she said. "She has a few menu items. Infinity Coffee and Beyond is soon to be coming. It's my own entity, my own business, and there are no past ties. I have to burn my own trails, now. I want it to be something I created."

"It came about because I want to focus more on lunch. I am a chef. I'm going to do soups, salads, sandwiches. I drink endless amounts of coffee, and it's an endless cycle. It's like an infinity symbol."

Her specialty for lunch will be a salad with roasted butternut, sweet potato, roasted red onion, squash salad with in-house scratch vinaigrette with pecans, raisins and goat cheese.

She says it's "very healthy."

Plus, there will be a whole grain chicken salad sandwich, another favorite from her previous restaurant.

Kowalski opened up and laughed loud when speaking about her ultimate dream.

But Valerie's food – and personality – speaks for itself.

"Downtown Burlington is up-and-coming," Kowalski said. "The Loop has like seven female owners. The Loop is up and coming. I think Burlington should be the city of weddings, instead of trails. It would help so many places. There are hotels, Rustic Roots, Cafe B, the Coffeehouse, so many nice, beautiful things to do down here. The Loop is growing, it's moving and shaking. There are younger business owners. Ninety-five percent of the businesses down here are women-owned. All of us are pretty tight, we have a good network going, and we support each other."



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Low Daily is a hometown hit

Brewer returns to Burlington after learning craft on West Coast

by **Jason Arndt**

STAFF WRITER

Burlington's Low Daily Brewery features multiple beverages, including locally produced brews, which can satisfy any beer aficionado's taste buds.

While customers can savor Low Daily's offerings, they can sit comfortably inside the historic building at 700 N. Pine St., which consists of cushioned couches, a dartboard and even board games.

However, once people go behind the building, they are exposed to a new atmosphere – a beer garden.

Tim Sullivan, co-owner of Low Daily, said the beer garden presently seats between 70 to 80 people with plans to expand in the very near future.

"We are getting more picnic tables, so we will have seating for over 100 within a few weeks," he said. "It is a nice outdoor space where you can enjoy a beer."

The beer garden, meanwhile, is open all seven days a week, weather permitting, Sullivan said.

"As long as it is not raining and any time we are open, we will have the beer garden open," he said.

The Low Daily beer garden, however, offers much more than a place to sit while having a locally produced beer.

Typically, Low Daily schedules live music on select dates, food trucks and even has family-friendly activities.

"We are trying to have live music here every weekend, we have kind of a temporary stage right now, we would like to build a more permanent stage for bands to play," he said. "We will also keep having food trucks here on the weekends."

While Low Daily offers food trucks, Sullivan said customers are welcome to bring in their own, especially from other local establishments.

"People can always bring in food from one of the awesome restaurants downtown, or anywhere," Sullivan said.

Family-friendly activities

Additionally, unlike a tavern, Low Daily will have several activities for customers to participate in during the summer.

For example, Low Daily plans on bringing in a basketball court, where customers can play a simple pickup game.

"We are going to build a little basketball court and so we are going to have pickup basketball games," he said. "We will have some more sports things going on, like badminton."

Low Daily's beer garden, like other similar venues, delivers a family-friendly



Tim Sullivan, co-owner of Low Daily Brewery, relaxes in the outdoor beer garden at his downtown Burlington establishment.

JASON ARNDT *Menu Guide*

vibe with activities for children.

At Low Daily, Sullivan often sees children running around, taking part in games, while parents have a beer.

"It is just a different atmosphere back here, we get a lot of families, so we have some things for kids to play with," he said. "There are usually kids running around, which you don't normally see at a bar."

Since opening, Low Daily has experienced a steady stream of new customers, with some coming from out of town.

"We are seeing more people come from out of town because there is a lot more things happening in downtown Burlington," he said, crediting other local establishments for the influx. "I think people from surrounding area taking notice of that and they want to come and check out what's happening, not just here, but in Burlington in general."

Wedding guests using other venues, he said, oftentimes come for a quick drink before or after the reception.

Master brewer

Sullivan, a Burlington native who returned to his hometown, moved to San Diego with his wife and co-owner Claire in 2015 so Tim could attend a University of

California-San Diego brewing program.

He began working on the bottling line at Karl Strauss Brewing Company before becoming an assistant brewer.

Upon promotion, the Sullivans moved to the Pacific Northwest, where he became a brewer at Ecliptic Brewing in Portland, Oregon.

Using his experience, he developed enough confidence to open his own brewery, but wanted to return to his hometown roots in Burlington.

Since returning, he opened Low Daily on Pine Street, in a building that originally served as an electric railway terminal almost 100 years and underwent several transitions.

"We got 12 beer lines, typically one or two hard ciders on there, we have gluten-free not made in house from a different brewery," Sullivan said of his menu. "We have some non-alcoholic options, snacks, and beyond that, a different food truck each weekend."

Low Daily is open noon to 6 p.m. Sundays, 4 to 8 p.m. Monday through Thursdays, 4 to 10 p.m. Fridays and noon until 10 p.m. Saturdays.

As for the beer garden, Sullivan plans to keep it open as long as the weather is pleasant. He kept the outdoor space running through November last year.

Flavor fusion

Chinuk Sushi Grill and el Pedro Taco offer unique taste combinations

by **Sandra Landen Machaj**

CORRESPONDENT

In February, on Valentine's Day, a new and exciting restaurant opened just off the square in downtown East Troy.

The Chinuk Sushi Grill and el Pedro Taco, 2919 Main Street, offers a fresh take at dining in the area.

"We are an Asian fusion restaurant," said Michael Salvatore, manager of restaurant. "We offer a variety of unique food combinations that appeal to many palates."

While many may not think of Asian Fusion and sushi as typical Wisconsin fare, it has been very well-received by customers, according to Salvatore.

For some, this type of food has been a special treat that they were only able to enjoy when out of town where this specialty type of restaurant was available. To others, Asian Fusion food is an entirely new experience that often becomes a regular part of their dining experience.

Asian fusion is a method of cooking that combines ingredients from different culinary traditions that may originate in different regions of the same country or from different countries and cultures. They are then presented in a new way. This method of cooking became popular in the 1960s and 1970s and continues to evolve in today's fine restaurants.

"Everything we serve is made by hand. Our head sushi chef, Jino, who is from Korea, is known for his unique creations," Salvatore said. "Because each piece of sushi has to be hand created, customers need to be patient. We have three additional sushi chefs who work with our head chef. Each chef puts their own special touch on their sushi rolls."

A modern look

The building itself is unique and gives off a relaxing vibe. A modern exterior with large windows is accented with natural wood and white trim. The bar is casual with beautiful wood plank tables and bar, all finished in a natural wood tone. The wood itself was repurposed from a 120-year-old



The staff gathers in front of Chinuk Sushi Grill, East Troy, before the evening's work begins.

SANDRA LANDEN MACHAJ Menu Guide

barn that was being torn down in the area.

The bar is full service offering traditional mixed cocktails made to order. They also carry Sake, a Japanese libation.

"There are four grades of sake, and we offer all four," said Salvatore. "Each grade has a special way to be served. The lower grades are served warm, but the top grade is always served cold."

While the bar is light and casual – a place to enjoy a beverage and an appetizer while one gathers with friends – a step into the formal dining room produces a very different vibe.

The formal dining room has white tablecloths and is perfect for that special date night dinner. It offers a more serene vibe, as one enjoys the specially made foods created by chef Jino. A special sushi table where the chef creates the sushi rolls one piece at a time is in the dining room. There is seating around the chef's table for customers who prefer to eat there while watching him create their food.

Eating in an Asian fusion restaurant

requires time and patience as everything is made to order. The sushi rolls are hand rolled by the chef, with each chef adding a special touch. Asian fusion requires savoring each unique ingredient in the food to appreciate how they work well together for the special taste.

"Quality ingredients are important when creating dishes. We use top quality fresh seafood in all our dishes. The fish is always fresh as we purchase it daily," Salvatore said. "Each day we purchase fresh salmon, tuna, and yellow tail in addition to other fresh fish that may be available. We only purchase fish that is sustainable."

Salvatore also notes that on some evenings – especially if you have a later reservation – they may run out of some specific varieties of the fish if it is particularly popular. But there are always other great choices from our menu.

Sushi primer

For those new to the sushi menu, understanding what each special dish

consists of is important. Listed on the menu is a description of some of the foods available. Maki is a seaweed rice roll with a piece of fresh fish inside along with other items such as cucumber, special sauces, or avocado.

The Maki is more what most people think of as sushi. Here there is always a Maki of the day, which varies due to chef's preference. It can be ordered individually as one roll or as a combination of two rolls as a dinner entrée.

Nigiri is pieces of fish with rice, while the sashimi is the fish served alone. A combination of Maki, Nigiri, and sashimi dishes are often shared by a group.

The Chinuk menu carries a full selection of starters both from the kitchen and from the fresh sushi bar. The restaurant offers the traditional Miso soup, made with soybean paste, tofu and green onions. There are several salads available from octopus salad or seaweed salad, for those looking for a new taste experience, to a traditional house salad of fresh greens and vegetables.

Entrees too can be the more traditional cooked Cornish hen, broiled salmon, pork cutlet or even rib eye steak with the Asian fusion twist. For the seafood lover, a grilled shrimp, scallops and lobster entrée is served with a creamy garlic sauce and udon noodles.

El Pedro Taco

The el Pedro Taco portion of the menu presents starters such as Panko breaded shrimp, guacamole or a variety of tacos, including al pastor (Mexican pork), Korean BBQ Pork, pescado (fish) or other varieties again keeping the Asian Fusion style of cooking by incorporating items such as the tempura or Korean BBQ pork into the traditionally Mexican taco.

According to Salvatore, while some may have questioned the choice of an Asian fusion restaurant for this area, it has been very successful. Almost 93% of the customers are local residents who are embracing the new experience in food. Reservations, especially on weekends, are full.

“Along with our relaxing décor and fine food, our staff is our greatest asset. They are a young group who work hard and work well together as a team,” Salvatore said. “They are always anxious to please the customer and are willing to explain food items that may be new to their customers. We are very proud of our hard working staff.”

Because of the time required to create the special foods offered here, reservations are required on Thursday, Friday and Saturday and highly recommended on other days. The restaurant is open from 5 to 9 p.m. Tuesday through Saturday. Reservations can be made online at chinuksushi.com or by calling the restaurant after 5 p.m. at 262-749-1452.

In nice summer weather, being outdoors



top: A couple enjoys some sushi and a cocktail at the bar at Chinuk Sushi Grill. The restaurant offers a good place to relax and enjoy the freshly made cocktails and the individually created sushi rolls. **middle:** The bar at Chinuk Sushi Grill and el Pedro Taco is full service with a variety of quality liquors. **above:** Chinuk Sushi Grill and el Pedro Taco, 2919 Main St., East Troy, opened in February. Located just off the square, the restaurant features an Asian Fusion style of cooking.

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in the evening, with family or friends is always a comfortable way to end the day. This summer there will be a new addition – a rooftop bar. The bar will offer full service and will also offer Korean Barbecue cooked on the roof on a hibachi grill.

Imagine, being up on the rooftop enjoying a beautiful summer evening with a view of the square in the distance, and sipping your favorite beverage while the aroma of Korean BBQ wafts through the air. With the fragrant aroma in the air, there will not be many patrons who don't succumb to ordering Korean BBQ to enjoy.

“The plan is to have the rooftop open by

June,” said Salvatore.

“We are very pleased with the success we have had since opening. Most nights our reservations are completely filled before we even open,” said Salvatore, who has managed several restaurants in the Lake Geneva area. “Sometimes we can fit additional guests at the bar but we recommend making a reservation to be certain of getting in.”

Chinuk Sushi and el Pedro Taco is at 2929 Main St., East Troy, just off the Village Square. Call at 262-749-1452 after 5 p.m. for reservations. Or visit the website at chinuksushi.com.

Holi Cannoli

N7065 US Highway 12 • Elkhorn, WI 53121 • 262-742-2500

Holi Cannoli Continues To Offer CARRY-OUT and DINE-IN during our OPEN hours

Wednesday & Thursday 5:00-9:00 p.m.; Friday & Saturday 4:00-10:00 p.m.; Sunday 4:00 p.m.-9:00 p.m.

Appetizers

- Baked Clams** (6) - Little neck clams topped with a bread crumb mixture & served in a lemon butter sauce
- Bruschetta** (4 pieces) - Toasted Italian bread, chopped tomatoes, garlic, olive oil & basil
- Fried Calamari** - Do you really need a description?
- Grilled Calamari** - Grilled calamari drizzled with a balsamic vinaigrette
- Italian Sausage & Peppers** - Sautéed in a garlic white wine sauce
- Mussels** - Red or white sauce
- Rotolini** - Thinly sliced baked eggplant, stuffed with ricotta cheese & served with marinara sauce
- Fried Mozzarella** - Served with marinara sauce



Salads

- Cannoli Salad** - Mixed greens, cucumbers, onions, corn, carrots, bell peppers, tomatoes and roasted peppers topped with mozzarella and tossed in Italian dressing
- Caprese Salad** - Sliced tomatoes, fresh mozzarella, extra virgin olive oil, topped with fresh basil
- Caesar Salad** - Romaine lettuce tossed in a Caesar dressing topped with shaved parmesan and croutons
- Side House Salad** - served with Italian dressing



Pasta

Choose a noodle and a homemade sauce

Noodles

- Angel Hair** - Long, super-fine noodles
- Fettucini** - Thick, flat, long noodles
- Gnocchi** - Ricotta pasta dumplings
- Linguine** - Long, flat strands
- Penne** - Shaped like a quill
- Rigatoni** - Tubes with lines
- Spaghetti** - Long, thin strands
- Gluten Free Penne**

Sauces

- Alfredo** - Parmesan cream sauce
- Alio Olio** - Garlic & Olive Oil
- Arrabbiata** - Spicy red sauce
- Bolognese** - Meat sauce
- Marinara** - Red sauce
- Pesto** - Basil, garlic, parmesan & pine nut puree
- Putanesca** - Red sauce with black olives, capers, garlic, onions & a hint of anchovy
- Vodka Sauce** - Creamy tomato sauce

Additional Sides

- Meatballs or Italian Sausage • Chicken • Shrimp • Broccoli or Spinach • Rapini (Seasonal) • Poppy's Giardiniera
- Add vegetable to pasta

Entrées

- Chicken Marsala** - Chicken breast sautéed with mushrooms in a Marsala wine sauce
- Chicken Parmesan** - Lightly breaded chicken breast topped with mozzarella & marinara sauce served over spaghetti
- Chicken Vesuvio** - Chicken with garlic & oregano in a white wine sauce served with peas & potato wedges bone-in or boneless
- Cannoli Chicken** - 1/2 of whole deboned chicken, herb infused in a lemon butter sauce
- Eggplant Parmesan** - Lightly breaded eggplant topped with mozzarella & marinara sauce served over spaghetti
- New York Strip Steak*** (12oz.) - Grilled to your liking topped with sautéed mushrooms served with mashed potatoes and broccoli
- Tilapia Francese** - Tilapia filet dipped in a light flour & egg batter sautéed in a white wine sauce



*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Wood-Fired Pizzas

All pizzas are 16" and well done

- Cheese Pizza** - Tomato sauce and mozzarella cheese
 - Arugula, Prosciutto & Shaved Parmesan Pizza**
 - The Holi Cannoli Pizza** - Mozzarella, ricotta, parmesan & provolone
 - Greek Pizza** - Feta cheese, Kalamata olives, pine nuts & spinach
 - Margherita Pizza** - Roma tomatoes, fresh mozzarella & basil
 - Sausage Pizza** - Tomato sauce, cheese & crumbled Italian sausage
 - Chicken Sausage Pizza** - Chicken sausage, spinach, garlic, olive oil & mozzarella
 - Create Your Own Pizza** - Includes tomato sauce & cheese
- Anchovies; Black, Green or Kalamata Olives; Cheese: Goat Cheese, Mozzarella, Parmesan, Provolone, Ricotta; Garlic; Green Peppers; Mushrooms; Onions; Pepperoni; Chicken Sausage; Italian Sausage*
(Our crust is so thin, we suggest no more than 2 additional toppings)



Our Family Welcomes Your Family