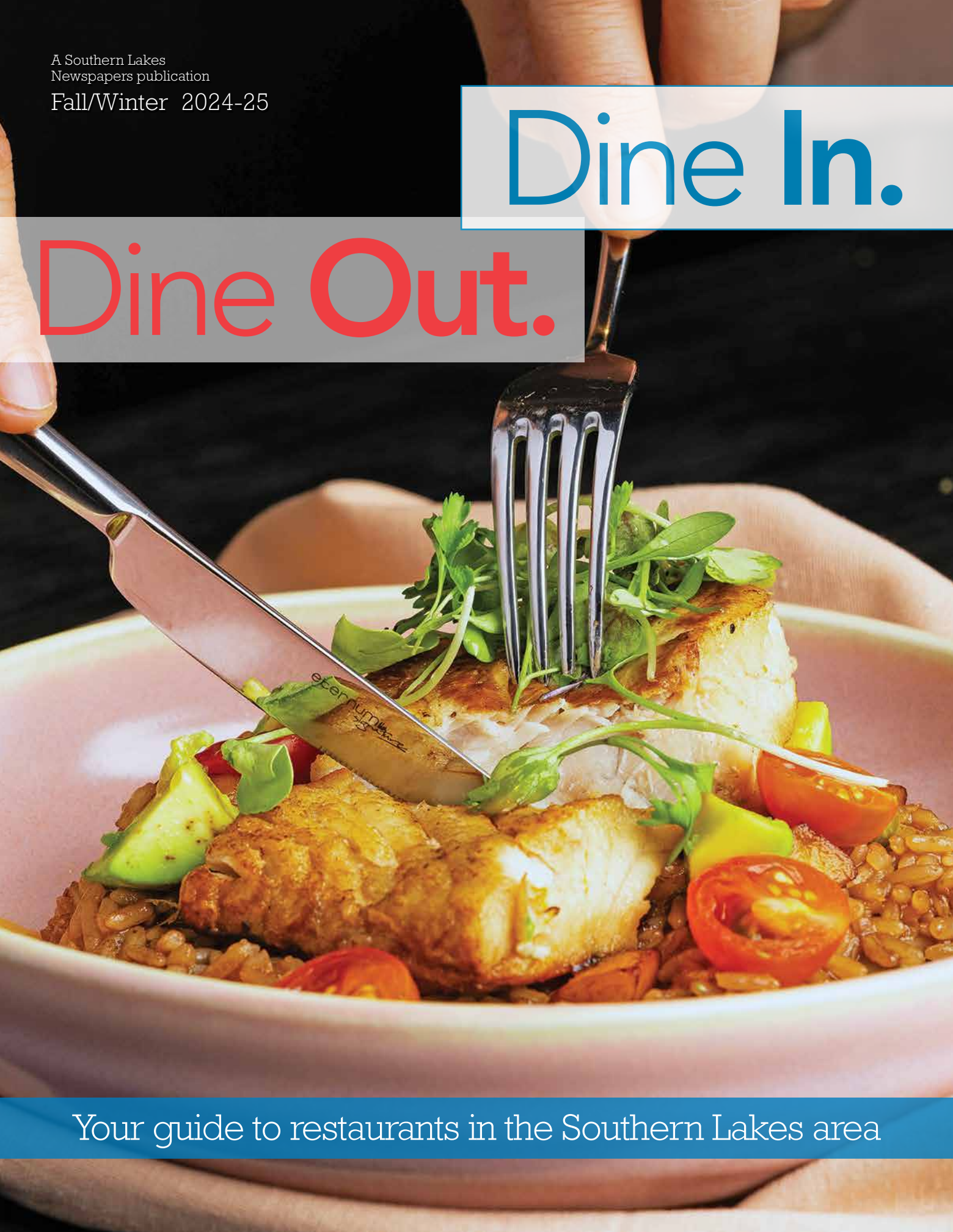


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Fall/Winter 2024-25

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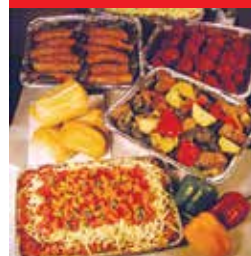
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Sustainably sourced meat available in Waterford



New establishment touts strict standards

By **Jason Arndt**

STAFF WRITER

A vacant downtown Waterford storefront that was previously used as a milkshake establishment has a new purpose as a female-owned butcher shop.

Whole Harvest Meats, 202 E. Main St., replaced Kravings as the tenant of the building. Prior to opening, the new establishment underwent building upgrades, such as installation of siding and other aesthetic improvements.

Nicole Foras, of Tichigan, is a former physician who decided to create Whole Harvest Meats, which touts transparency, quality, and sustainability.

Foras, who specialized in family medicine, said she initially came up with the idea during the COVID-19 pandemic when places such as grocery stores imposed limits on food purchases to meet demand.

“I saw the impact it had on the farmers that I knew, and it was actually easier for me to get food during that time than it was for people who were reliant on grocery stores,” she said. “I thought it was time to make that happen.”

However, it wasn’t until recently than an opportunity arose in downtown Waterford,

where she made the decision to lease the former home of Kravings.

While workers continue upgrades of the building, the interior already had ideal amenities, considering its former use.

“It was pretty smooth because everything was already set up,” said Foras, who only needed to bring in necessary equipment.

Strict standards

Although Foras conceived the concept of Whole Harvest Meats during the pandemic, she said she has always sought food that meets the highest standards, including how animals are raised and fed.

Based on those standards, however, finding the highest quality meat in one location was not easy to accomplish, Foras said.

“It was really challenging to find foods that I wanted for my family. I have to go to several different locations, either online, or stores around the area,” Foras said. “It was really important to me to share that with others all in one place. I was looking for foods that didn’t have a lot of chemicals or preservatives that I didn’t want my family eating.”

Foras said for her business, she selects farms that adhere to specific guidelines such as how they treat each animal.

“We have pretty strict standards with

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above: Victor Schopp and his mom, Nicole Foras, are running Whole Harvest Meats in downtown Waterford. Foras, the owner, touts sustainably sourced meat at the new business. The shop also offers a variety of locally sourced produce and other items.

JASON ARNDT *Dining Guide*



• CONTINUED ON PAGE 4



SUSTAINABLE SOURCED MEAT

• CONTINUED FROM PAGE 3

land management, how the animals are raised, and how the animals are fed,” Foras explained. “If you are eating meat, you want to eat the healthiest meat possible.”

During their soft opening this summer, Foras was sourcing meat from farms in the northern Wisconsin communities of Viroqua and Kiel. But Whole Harvest Meats also offers items sourced in southeast Wisconsin, Foras said.

“Our produce is coming from Larryville Gardens, also in Burlington,” Foras said.

The shop also brings in other locally-sourced products, such as honey and preserves.

One of the newer arrivals they’ve been selling are sourdough breads and cinnamon rolls from Ezeli Wild Culture.

And they offer lunch specials – served until 3 p.m. and available after that for pickup – such as smoked brisket and pulled pork served over white rice with housemade sweet and sassy BBQ sauce, stuffed peppers, meatloaf (with smashed potatoes and glazed carrots), soup, and chili.

Foras said she has some future objectives and has received positive feedback from the community.

She receives assistance from her son, Victor Schopp, and said this summer when they were just getting their feet under them, she hoped to have about five employees.

Foras said the business had been welcomed with open arms. “I am just overwhelmed by the support I have been getting,” she said.

Whole Harvest Meats’ current hours are Monday, 10 a.m. to 6 p.m., Tuesday, 10 a.m. to 3 p.m., Wednesday, 10 a.m. to 6 p.m., Thursday, 10 a.m. to 3 p.m., Friday, 10 a.m. to 5 p.m. and Saturday, 10 a.m. to 2 p.m. The shop is closed Sundays.

For more information, call 262- 332-6031 or visit Whole Harvest Meats at wholeharvestmeats.com or follow their page on Facebook.



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Kelly's Pot Pies continues to grow

It's one of two area businesses to receive grants for expansion

By **Jennifer Eisenbart**

STAFF WRITER

With the help of a state grant, two local businesses will be expanding their operations. The Wisconsin Department of Agriculture, Trade and Consumer Protection announced in June its annual Meat Processor Grant recipients.

While 38 grants were ultimately awarded, two of the recipients are local.

Kelly's Pot Pies received a grant to complete a building expansion and additional cooler space.

Wilson Farm Meats, meanwhile, received a grant to complete Phase I of its processing expansion.

Located at 3268 Main St., East Troy, next to Hansen's, Kelly's Pot Pies offers a variety of handmade products.

Pat and Kelly McGinnis started the business about four years ago, with Kelly having grown up around the food business. Her family owned the Patio Club at 37th and Lincoln in Milwaukee, and Pat McGinnis said it was Kelly's idea to start the pot pie business.

"She had worked in numerous food production situations," he explained, but decided it was "time to do her own thing."

Now a few years later, the business has two locations – the one in East Troy as well as a site in Greenfield – and is doing robust sales in its variety of pot pies as well as Kelly's homemade cheesecake.

The business now offers pot pies in beef, chicken, turkey, and vegetable, as well as additional desserts to the cheesecake.

In addition, the site has begun offering quiche and Shepherd's pie.



"Really, the growth has far exceeded our expectations," Pat explained, adding that initially, he wondered, "how many pot pies are we going to sell?"

"Pretty much everyone one of our products has become pretty popular," he added. "It's difficult to keep up with demand."

Since the store offers its pies and desserts wholesale and those products contain meat, it has a meat processing license. That qualified the business for the DATCP grant. Pat explained the money will go toward hiring additional employees, expanding the current East Troy space, as well as purchasing more freezers and coolers.

The business will remain business. In addition to selling wholesale in the state, Kelly's Pot Pies is now expanding to sell in other parts of the country. They also have a booth at numerous local farmers markets.

Kelly's Pot Pies is open Tuesday through Friday from 11:30 a.m. to 5:30 p.m., and 10 a.m. to 2 p.m. Saturday. The business is closed Sunday and Monday.

For more information, go to kellyspotpies.com or the business's Facebook page by the same name. The phone number is 262-592-1900.

The second area business awarded a grant, Wilson Farm Meats, is at 406 S. Wisconsin St., Elkhorn. A story about Wilson's can be found on page 8.

above: Kelly McGinnis works in the kitchen at her business, Kelly's Pot Pies, 3268 Main St. in East Troy.
opposite: Kelly and her husband, Pat, now have a thriving local food venture. Here, the couple is shown at a local market selling pot pies and desserts. The business was recently awarded a grant for expansion.

SUBMITTED PHOTO Dining Guide



SPANKY'S prospering in new venue

Waterford sports bar and grill touts bigger footprint with cozy atmosphere

By **Jason Arndt**
STAFF WRITER

Spanky's Sports Bar and Grill, of Waterford, began as a simple neighborhood tavern tucked away between the villages of Rochester and Waterford in 2017.

The family-owned establishment, operated by husband-and-wife team Matthew and Karen Allen, offers a cozy atmosphere and range of treats, such as cool drinks, homemade thin-crust pizza, fresh hamburgers,

mouthwatering wings, and live local music, according to its website.

The Allens have produced the same high-quality food and atmosphere but are now doing so in a new building along the prominent Highway 36 corridor just outside the heart of downtown Waterford.

Spanky's, 403 S. Sixth St. in Waterford, opened its new location in the spring and has seen an increase in exposure while welcoming new customers, many who became

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curious about the establishment while driving on Highway 36.

“The pace of this place is totally different,” Matthew said. “We would have ebbs and flows at the old place, and now we are pretty much busy all of the time. It is a great thing for us. Business has been really good.”

Although he admitted he enjoyed the simplicity of the former location on Jefferson Street, which was initially built as a residential property in the 1920s, the new building consists of more space for customers, a comfortable outdoor area, and room for continued growth.

Last year, Matthew reported Spanky’s had more than 150 live performances by local and regional musicians, and he expects to see the trend continue in the new venue.

“This is better long-term for us. It’s a different feeling when you are on the main drag of Highway 36,” he said. “We were tucked in between Rochester and Waterford at the old place. It was more of a neighborhood.”

Despite the different atmosphere, Matthew said the menu remains unchanged, including the popular thin-crust pizza.

“When we first got here, we knew we wanted to focus on our daily menu and put all of our efforts into that,” he said.

“We are still a bar that serves really good food. Even though 60% of our sales are food, we still want that bar atmosphere – a quintessential bar-style atmosphere,” Matthew explained.

He said Spanky’s thin crust pizza accounts for most of the food sales.

“We are really known for our pizza. We are here every morning at 5:30 making our homemade crusts,” he said.

New additions

Amid the transition, he acknowledged they needed to hire more employees, but didn’t know precisely how many until the



doors opened at the new establishment.

“The first couple of weeks we were open, I could tell you it was overwhelming,” he said, adding that Spanky’s was very well received by the community.

In response to the supportive community, Matthew said they added dozens of new employees and were having no issues recruiting staff members.

“We anticipated we had to hire more people as we grew our business. From day one, it was evident that we needed more people on staff. So, we have added 25 new people,” he said a little more than a month after the new location opened. “When you have a new place that is bright and shiny, it is going to be an attractive place to work at.”

He also recognized that many new staff members, particularly servers and bartenders, had seen Spanky’s booming business.

“If you are a server or a bartender, you want to go to a place that is busy. We have

had no problems hiring people,” Matthew said.

Shortly before Spanky’s moved, however, he hired Executive Chef Steven Mohr from Lake Geneva.

“He has been unbelievable,” Allen said of Mohr’s skill.

In addition to pizza, servers are often seen bringing out a wide variety of other menu items, beginning with appetizers such as bang bang shrimp, cheese curds, chicken tenders, French fries, mozzarella sticks, onion rings, and pulled pork loaded tots.

Other foods on the menu include soups and salads, burgers, ribs, various chicken and ham sandwiches, and much more, according to its website.

Family-owned

Matt and Karen receive assistance from their children Jacob and Samuel on a regular basis, making Spanky’s a true family-owned business.

While the couple works every day, their sons pitch in several days a week, Matt said.

In addition, he recognized long-time staff members, including some who have been with Spanky’s since the beginning, as being part of the family.

Spanky’s is open 3 p.m. to 10 p.m. Monday, 11 a.m. to 10 p.m. Tuesday through Thursday, 11 a.m. to midnight Friday and Saturday, and 11 a.m. to 8 p.m. Sunday.

at left: Rob Kaiser makes a beverage at the new home of the sports bar and grill, which opened in its initial location in 2017.

above: Karen Allen prepares to serve a thin-crust pizza to customers at Spanky’s, which has seen a steady stream of customers – old and new – since opening at its new home in the spring. **opposite:** Matthew Allen, who owns Spanky’s Sports Bar and Grill with his wife, Karen, stands near the new, large sign for the business along the Highway 36 corridor in Waterford.

JASON ARNDT PHOTOS Dining Guide



20 years and counting

Wilson Farm Meats offers quality choices from brats to steaks

By **Sandra Landen Machaj**

CORRESPONDENT

There's never a bad time to treat yourself to freshly processed meat, whether it's hot dogs, brats, and hamburgers or chicken, ribs, or steak, and Wilson Farm Meats in Elkhorn offers a wealthy supply of all the above and more.

Wilson's has been a favorite local shopping place to purchase quality meats, along with cheese and wines, for 20 years. It attracts not only local customers but others from throughout the area who appreciate the top-quality meat available for purchase.

While many have purchased their meats at Wilson's for years, they may not be aware of the long history of the family and the products they produce. Specifically, the family is known for the pork products that are raised locally on Wilson's Prairie View Farm located near Burlington.

When John and Jeannie Wilson immigrated from Scotland in the 1870s and purchased the farm now known as Wilson's

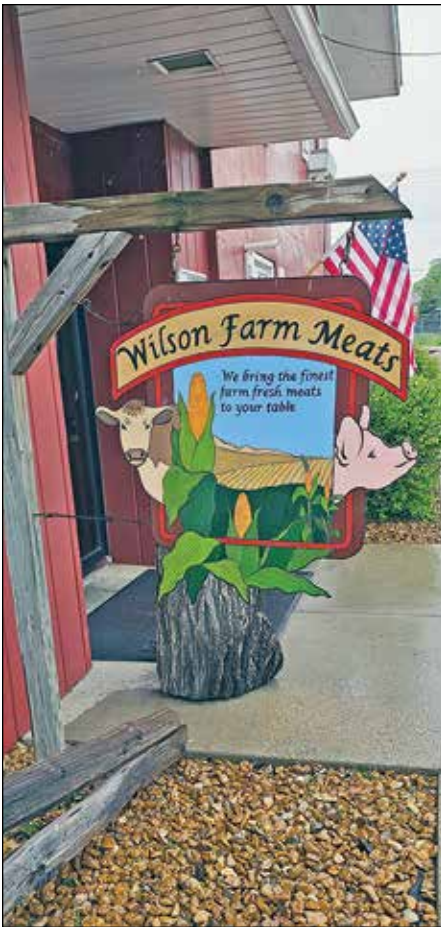
Prairie View Farm, it is unlikely that they imagined that almost 150 years later, it would remain in the family.

The sixth generation of the Wilson family continues to not only own the farm but is also raising quality hogs and running a butchering business, a retail meat store, and a seasonal small restaurant that follows the policy of farm-to-table.

While John's son Robert and his wife Jeanie successfully raised lambs on the farm, the next generation, in the 1940s, saw Ralph Wilson buying his first Hampshire Hogs. He later added additional breeds of hogs, and it wasn't long until he and his children were raising prize-winning hogs on the 500-acre farm.

The growth of the hog business continued with Ralph's son, Scott, taking over management of the farm and the hogs became well known for the quality meat they produced. Scott Wilson continues to oversee the farm, while his son Alex and daughter Anna are involved with the day-to-day operation of the farm.

Much of the feed for the hogs - corn and soybeans - is grown on the farm, assuring quality feed for the animals. Feeding them a well-balanced diet assures that the meat will be top quality, and Wilson's pork is recognized as top quality.



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above: Quality local cheese and eggs are also sold at Wilson Farm Meats, which is known for its award-winning sausage. **at left:** A variety of cuts of meat are available at Wilson's and they will custom cut to specifications. **opposite:** The Wilson Farm sign greets customers to the butcher and meat store. Members of the Wilson family have been involved with the farm for 150 years.

SANDRA LANDEN MACHAJ *Dining Guide*

Keeping it in the family

In 2004, Scott Wilson purchased the Elkhorn Locker Plant in Elkhorn and renamed it Wilson Farm Meats. They continue to provide custom butchering, processing, and packaging of local meats.

In June, they celebrated the 20-year anniversary of the retail store opening, according to Amber Corman, daughter of Scott Wilson. Currently co-general manager of Wilson Farm Meats, she shares the job with her husband, Justin.

Amber said they partner with a number of local farms to custom process their meat, much of which is sold at the Wilson Farm Meats store. Customers can also order pre-cut meat to meet their needs.

For years, Bob Schmaling was the general manager of Wilson Farm Meats and worked with Scott Wilson. Schmaling ran the retail side of the business until his retirement. Now it's in the hands of Amber and Justin.

The store is clean and organized, and not surprisingly, attention is immediately drawn to the items on display in the fresh meat counter. The only challenge may be choosing what to purchase from the many options available. Wilson's carries both fresh and frozen meats along with frozen seafood.

One of the seafood brands that's popular at the butcher shop is Awesome Shrimp, known for its high quality. They are colossal Argentinian Red Shrimp, with a natural salty, briny flavor – which combine to give them a taste like scallops or lobster. They are very large, with fewer than 15 in a pound of the product.

"These are the best shrimp you have ever eaten," said Dawn Bergloff, who works at Wilson's in the retail store. "Once you eat them, you won't want to eat any other brand of shrimp. They live up to their name – awesome."

Cheese, wine, and beer

It's difficult to step into almost any food store in Wisconsin and not purchase high-quality cheese, and Wilson's is no exception.

They carry Laack Brothers cheeses, manufactured in Greenleaf, Wisconsin. It comes in a variety of forms, including cheese curds, string cheese, blocks, and spreads.

In keeping with the farm-to-table process, the store has a limited amount of locally grown fresh produce on hand, when in season. That makes it easier to grab all that's needed for a meal, from the meat to fresh vegetables for salad, as well as appetizer trays that are also available.

Wilson's has a variety of wine and beer for sale as well. Wines include one from the Wisconsin Dells - Fawn Creek. But they also carry reds and whites from various other wineries, too.

The beer they sell is local, too. Duesterbeck's Brewing located in Elkhorn, Second Salem Brewing from Whitewater, and one of the most well-known in Wisconsin – New Glarus, are all in stock.

Safety a priority

"We are fortunate to have Jeff Schmalfeldt, a well-known sausage maker in the area, working here at Wilson's and creating a variety of unique sausages," said Amber. "In the meat display, there are a number of different flavored sausages each day."

Smoked meats, such as bacon and ham, are also available, freshly made on site.

Some days, sausages are flavored with green pepper and cheddar cheese, Cajun with smoked gouda, Italian seasoning, or even a mix labeled deluxe pizza.

Customer can be assured that the meat from Wilson's is safe. In 2018, they became a USDA-inspected facility, which means federal inspectors make certain the animals

to be slaughtered are treated humanely, and a system is in place to make sure the meat is safe for consumers.

Stop by for a bite

The retail store isn't the only building on site.

"In 2020, as part of the farm-to-table movement, we opened Wilson's Whistlestop BBQ & Grill adjacent to our retail store," Amber explained.

Whistlestop is appropriately named, as it's set along the side of the railroad tracks.

In days past in small stations, trains were often signaled to stop at a location – or they signaled that they were stopping in the small town – by the blowing of their whistle.

"When we opened in 2020, we offered cold cuts, soups, BBQ, and some catering," Amber said. "We also offered some takeout catering."

While they have closed the kitchen except for the grill, Amber said during the warmer months when it's open, customers are still able to order sandwiches prepared on the grill to eat here or use the 'grab and go' option.

The small restaurant offers a variety of foods all produced locally as the farm-to-table movement suggests.

The idea of farm-to-table was developed to help the environment and encourage healthier eating for everyone. Using foods that are produced locally saves on transporting them across the country and allows them to be eaten at the peak of their flavor.

Wilson Farm Meats is at 406 S. Wisconsin St., Elkhorn. The store is open Monday through Friday, 8 a.m. to 5 p.m., and Saturday and Sunday, 9 a.m. to 3 p.m.

For more information, call 262-723-2919, send an email to wfm406@gmail.com or visit wilsonfarmmeats.com. They are also on a variety of social media sites including Facebook, Instagram, and Pinterest.

Fitzgerald's Genoa Junction

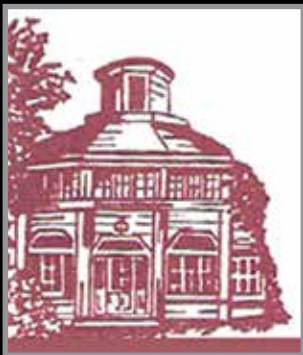
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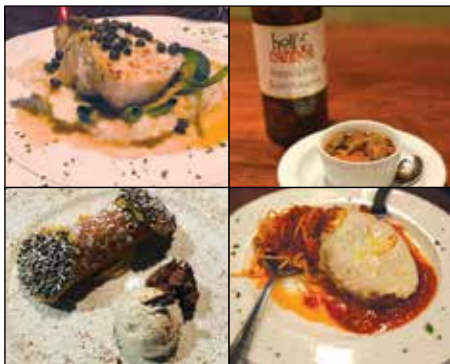
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- Grilled Calamari** - Grilled calamari drizzled with a balsamic vinaigrette
- Italian Sausage & Peppers** - Sautéed in a garlic white wine sauce
- Mussels** - Red or white sauce
- Rotolini** - Thinly sliced baked eggplant, stuffed with ricotta cheese & 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

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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.

445114

The former Stillwater Coffee is now officially Madrez Café

By **Jennifer Eisenbart**

STAFF WRITER

It's a little something new every day at Madrez Café, Elkhorn – formerly Stillwater Coffee.

For instance, on Saturday for the breakfast rush, owner Manny Saucedo made breakfast bagels outside on the grill. Using fresh everything bagels, he added eggs, locally made chorizo, chunky avocado, and cream cheese.

Or it could also be the new New Mexico Hatch Chili, with Wilson Farm Meats' brats and ground chuck, simmered in broth with hatch chili and kidney and pinto beans.

"There's a guy here ... he orders cases of it," Saucedo said, who added that the run for the chili is now over for the fall.

Late this summer, the former Stillwater became Madrez, complete with new signage, the menu evolving, and the kitchen being built out.

The new full menu was set to start mid-October, and Saucedo – who owns the restaurant with his wife, Katy – is ready for the switch.

"Extremely excited," Saucedo said. "The reaction we've gotten from people, being here for three months, with an extremely limited menu ... I cannot put it into words.

"And I feel they're ready," he added, referring to the customers. "The response has been incredible."

It's been about five months since the



burritos to tacos.

There are also breakfast bagel sandwiches, as well as "tortas" – a soft, hoagie-style bread sandwich.

Manny said he and his staff take great pride in how they make the eggs for their sandwiches. He makes them with a bit of water, then folds them on the grill to ensure they remain fluffy.

The eggs go in everything from breakfast burritos to breakfast bagels, as well as the restaurant's breakfast sandwiches, which can be made with English muffins or a brioche-style bread.

For those looking for a lunch menu (11:30 a.m. to close), tacos, burgers, tostadas, quesadillas, and chilaquiles are available, as is a brat sandwich with Wilson Farm Meats' brats, chimicurri, and crunchy slaw on a hoagie bun.

Last but certainly not least, Madrez offers a wide variety of drinks, including coffee (with homemade salted caramel and chocolate-based add-ins) and fresh-made frozen lemonade with fresh fruit add-ins like strawberries and blueberries.

Manny said the restaurant has used the weekends this summer and fall to show off what's coming, and it's been well received.

"It's our unique flavors," he explained. "All this is a family-based restaurant. The most important thing to me is family."

The interior of the space has also been reworked to allow for more tables, artwork by Manny's brother Francisco is on display, and new furniture adds a comfortable touch.

The deck is available for outside seating as weather permits, and the inside will be adjusted in colder weather to allow people to cozy up to the fireplace.

Hours for Madrez Café are Monday through Friday, 7 a.m. to 4 p.m., and Saturday and Sunday from 7 a.m. to 3 p.m.

To reach the restaurant, call 262-723-2301 during business hours or follow their Facebook page.

Saucedos purchased the former Stillwater Coffee Company. The couple was hoping for the name change to Madrez to happen this fall, and it has.

Saucedo brings a wealth of restaurant experience to the new venture. He and Katy met at his first restaurant – in Playa Del Carmen, Mexico – and he and his family own a second restaurant in Flagstaff, Arizona.

However, with Katy's career as a pharmacist with Aurora, the couple relocated to Wisconsin. Manny began looking at the possibility of a third restaurant – which led to Madrez.

The new kitchen was a project that Manny and his brother-in-law, David Duncan, worked on together.

It's all about family

The meaning of Madrez is "mother," and Manny is bringing the flavors of his childhood to the table.

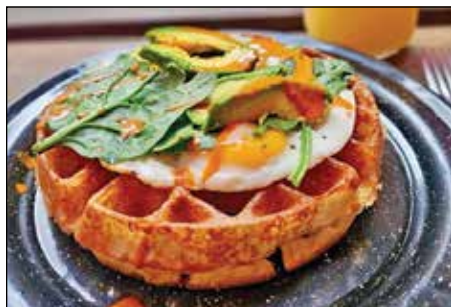
"The whole family is involved," he said. "Most of the dishes are based off what my mom made when we were young."

For example, waffles are made with a fermented yeast base – which is like sourdough – so not sweet to start.

Manny said that allows the kitchen to offer a homemade fruit waffle – topped with seasonal fruit and Greek yogurt – or a tangy waffle with fried eggs, avocado, spinach, and basil (plus a smoky chipotle sauce).

The kitchen is also making use of numerous local dairies, farms, and meat producers. Breakfast is served all day and will feature local chorizo from Wilson Farm Meats.

And Manny is making homemade flour tortillas from scratch for everything from



above left: Manny Saucedo (pictured) and his wife Katy have officially re-launched the former Stillwater Coffee as Madrez Café, 1560 N. Country Club Pkwy., Elkhorn. The café features the homemade food of Saucedo's family, which has restaurants in both Mexico and Arizona.

above right: The new Madrez Café sign illustrates the Saucedo family's restaurant history. **at left:** These pictures show the homemade waffles offered at the café. Made with a fermented yeast base similar to sourdough, they can be had with seasonal fresh fruit (top) or savory elements (bottom) such as eggs, avocado, spinach, basil, and a smoky chipotle sauce.

SUBMITTED PHOTOS Dining Guide

JENNIFER EISENBART Dining Guide



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A place for family & golf enthusiasts

Shooters, in Rochester, plans to open in October

By **Jason Arndt**

STAFF WRITER

Southeastern Wisconsin serves as a home to several golf courses, including venues in Racine, Walworth, and Kenosha counties, but oftentimes, golf enthusiasts have no place to play during the cold winter months or have limited options with a few golf simulators in the area.

Chris Conigliaro, a local developer, believes he holds the answer for golfers – while also focusing on being able to offer a family atmosphere – with a new business that will be on the outskirts of Burlington in the Village of Rochester.

Shooters Tavern and Golf Simulators, 120 N. Browns Lake Dr., Burlington, will take hold on the former The Shop property. Plans were to have it open in October and be a place for people seeking a new family-friendly hangout.

JC's Mexican American Grill will provide the food at the venue, featuring numerous menu options, while Shooters Tavern plans to have four golf simulators available for use.

“It was about something fun for the community,” Conigliaro said. “There are a lot of golfers and golf courses. We have Rivermoor down the road, we have Browns Lake, and a lot of other courses around the community.”

Dakota Maney, a 2012 Waterford Union High School graduate and former Wolverines golfer, will serve as general manager of Shooters Tavern and Golf Simulators.

Conigliaro said Maney's experience in the golf industry, as well as his family ties, are an ideal fit for the future venue.

“His family is huge into golf,” Conigliaro said.

Shooters Tavern will use the golf simulators to host fall leagues for both men and women. The leagues are tentatively slated to start next month.

“They simulate real golf. You are basically playing on a projection screen, and it shows every movement of your swing,” Conigliaro said.

Family atmosphere

Conigliaro and his wife have a 9-year-old son, so that played into him wanting to introduce a venue tailored to meet family needs, not just adults.

Shooters, which will have seven television screens in addition to golf simulators, plans to feature a 2,000 square foot patio for outdoor events such as live music, bag tournaments, and possibly horseshoe tournaments.

“It's more of a family-oriented bar where



you can actually bring the kids in,” he said. “They can come in here and play golf while their mom and dad are eating tacos at the bar, which is more like a restaurant.

“It is a welcoming environment and will be an atmosphere that everyone feels comfortable in,” Conigliaro added.

Based on preliminary estimates, Shooters Tavern can accommodate up to 127 people, but can comfortably serve 60, he explained.

According to its website, the new business also plans to hold parties and events, with more details to follow about those options once it opens in about a month.

“We have a lot of fun stuff coming up,” Conigliaro said.

Experienced developer

Conigliaro has been involved in many community and residential developments, including the Glen at Stonegate Subdivision in the City of Burlington along Milwaukee Avenue and the up-and-coming Birchwood Reserve, which won't be far from Shooters Tavern in the Town of Burlington.

With multiple subdivisions popping up, and his involvement in many children's activities, Conigliaro believes Shooters Tavern will become an ideal hotspot for families with children.

“There are so many subdivisions around us that I think people will come here for a quick bite to eat or to have a round of golf,” he said.

Conigliaro purchased the property in 2023 and began construction in June.

Since then, he said, crews have worked diligently to make his vision for the business a reality, Conigliaro said.

“We have been grinding every day and everything is going pretty quick,” he said.

For more information, including progress updates, visit shootersbarwi.com or Shooters Tavern and Golf Simulators page on Facebook.



above: Contractor Ramon Morrones works on the front facade of Shooters Tavern and Golf Simulators in September. **top:** Chris Conigliaro, owner of Shooters Tavern and Golf Simulators, stands in front of his new business in the Village of Rochester.

JASON ARNDT PHOTOS Dining Guide

Hot dogs, French fries and ice cream, oh my!

Dogs and Cream restaurant set to open in Lafayette

By **Jennifer Eisenbart**

STAFF WRITER

An empty storefront on the east edge of Elkhorn will soon become another local food option.

Dogs and Cream, which was started by Eric Robinson in July of 2018 in Racine, is expanding to a second location – this time in the former Burger King location attached to a gas station near highways 11 and 43 in Lafayette, east of Elkhorn.

Robinson, who worked his business through the COVID-19 pandemic in 2020, said he is ready to potentially start franchising the business. However, first he'll need what he referred to as a "sophomore location."

"I happened to be passing through the area," Robinson said, after looking for properties online. He said the site matched up with what he envisioned as the next step forward for his business.

"It has the drive-through, and some of the elements on the inside," explained Robinson, who spent 33 years with Burger King, including as a district manager for the current site in Elkhorn.

Robinson said that the new location could be open as early as this fall – but should definitely be open by the end of the year.

"For sure," he explained.

In the meantime, the greater community has something a little different to look forward to with his restaurant.

When Robinson first started the restaurant in Racine, he was looking to offer traditional hot dogs and burgers, but also ice cream – or in Dogs and Cream's case, frozen custard.

The menu in Lafayette will feature everything from hamburgers to fish, French fries to cheese curds, and more.

"The main thing is the hot dogs, a lot of craft-style hot dogs... and the custard," Robinson explained.

There are 12 different dog options listed on the website, including the traditional hot dog, the chili and cheese dog, and the Chicago dog.

However, there are some intriguingly different options as well. Dogs and Cream offers a Big Bayou – covered with barbeque



sauce, grilled onions, and tomatoes – or the Mac & Cheese dog, which is loaded with the eponymous mac and cheese, as well as bacon.

There is also the Easy Bacon Cheese Dog (the components of which can be guessed), and a Plenty Spicy Frank, featuring a signature sauce, shredded cheese, and crispy jalapeno chips.

In addition, there are other varieties available, and Robinson was quick to point out that those hot dogs are just 12 permanent ones on the menu. In other words, customers should keep their eyes

open for even more options.

There are also a wide variety of burgers available – including the BBQ bacon cheeseburger and the jalapeno cheeseburger – as well as other options.

With side offerings of onion rings, French fries, mozzarella sticks, cheese curds, sweet potato fries, and more, it should be a great option for lovers of burgers, dogs, and sides.

But Dogs and Cream will also have plenty of dessert options and be a suitable stop for those simply seeking a sweet treat. The offerings will include frozen custard cones, sundaes, cake shakes, soda floats (including root beer), regular shakes, and malts.

"There's pretty much a variety for everyone," Robinson said. "Someone's going to be able to find something."

For more on the restaurant and its menu, go to dogsandcream.com.

Dogs and Cream, which started in Racine in 2018, will soon be coming to Lafayette's travel plaza by highways 11 and 43, east of Elkhorn. From the top: the projected changes to the former Burger King site in Lafayette that will be the new secondary location; the first Dogs and Cream restaurant in Racine, and one of the venue's offerings – a Western cheeseburger.

SUBMITTED PHOTOS/IMAGES *Dining Guide*

Satisfying a community niche

Family-owned business offers Hispanic-inspired snacks

By **Jason Arndt**

STAFF WRITER

The Gathering Spot and Snacks often makes appearances with its food truck at events in southeast Wisconsin, including the recently held Experience Burlington Days, among others.

But what people might not know is the Gathering Spot and Snacks, owned by husband-and-wife team Jonathan and Miriam Moreno with assistance from their children, has a brick-and-mortar store on the outskirts of downtown Burlington near the Highway 83 bypass.

The Gathering Spot has a small event venue at the rear of the facility, and customers can enjoy Hispanic-inspired snacks, including homemade popsicles, Mangonadas (featuring Mango ice cream), nachos, Limonadas, Raspados shaved ice, ice cream, and even ideas from customers.

“A lot of people who see us at events don’t even know we have a store,” said Miriam, a lifelong Burlington resident. “We are a part of Burlington. I grew up here and have been here pretty much all my life.”

Miriam said the venue at 940 S. Pine St. satisfies a niche in the community.

She noted there are not similar shops in the Burlington area, explaining that cities like Racine, Kenosha, and Delavan have the closest establishments.

“People have to drive at least 30 minutes to get something like this,” Miriam explained.

Mother-in-law inspired

Miriam said her husband, Jonathan, received inspiration from his mother to open a shop.

“His mom was the one that was pushing him,” she said.

She said she decided to join the fray to make it truly a family-oriented business.

In addition the Morenos have enlisted the help of their children.

“I was just supporting his idea. He’s the one that makes everything,” said Miriam.

However, the front counter, which holds the snacks, wasn’t initially part of the plan.

The Gathering Spot started as a simple event before they expanded to snacks.

Meeting customer needs

Oftentimes, customers find recipes on social media platforms, such as TikTok and bring the ideas to the Morenos, according to Miriam.

As long as the Gathering Spot has the



above: Miriam and Jonathan Moreno, owners of the Gathering Spot and Snacks, work inside their food truck at Experience Burlington Days this summer. **at left:** Miriam Moreno fulfills an order of Mangonadas at the Gathering Spot and Snacks, which is in Burlington.

JASON ARNDT PHOTOS *Dining Guide*

The food truck is the busiest on the weekends when many communities organize special events, especially this time of year.

“During the day, we have the food truck going around for community events and private events,” she said.

Daily dedication

Miriam works at Aurora Health Care and Jonathan has a position in the manufacturing industry, which has necessitated their business being closed on Mondays.

“We both still have our regular jobs, so we take Monday off because we are basically working everyday,” Miriam said.

They plan to maintain their commitment to The Gathering Spot with bigger plans in the future.

Miriam acknowledged the establishment sits just outside downtown Burlington, which makes finding the Gathering Spot challenging for potential customers.

“Eventually, we are going to expand and get bigger,” Miriam said.

“Our goal is to let people know we are here because we are like outside of town,” she added.

The Gathering Spot is at 940 S. Pine St., Burlington. The shop is open from 1 until 8:30 p.m. Tuesdays through Fridays, and 4 until 8 p.m. on Saturdays and Sundays. Follow their Facebook page for more information including specials.

necessary ingredients, the ideas can come to fruition, she said.

For example, a customer proposed a corn and hot Cheetos combination, which drew rave reviews and was eventually added as a permanent menu option.

“We added that to the menu because it started getting very popular,” Miriam said.

Although the food truck looks to gain exposure for the business, Miriam said many customers have been pleased to learn about the permanent store, and many of them recognize the unique menu options.

“When they come in, they say they are glad we are here,” said Miriam.

The Gathering Spot’s food truck, in addition to Experience Burlington Days, has also been in Lake Geneva, Waterford, East Troy, and some locations in northern Illinois.

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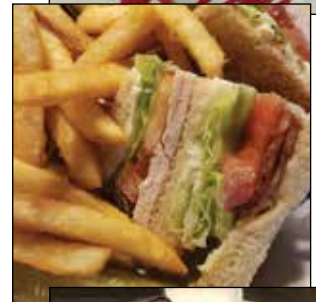
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