

APPETIZERS

SPINACH ARTICHOKE DIP
Spinach and artichoke hearts with feta and Italian cheeses, a hint of chili flake, and topped with breadcrumbs **22**

ISLAND SHRIMP PLATE
Lightly breaded shrimp tossed with our 290 honey-mustard chili sauce. Served with coleslaw **24**

HUMMUS ^{G*}
Chickpea blended with sesame, lemon, garlic, and extra virgin olive oil. Served with carrots, cucumbers, mini bell peppers, and warm naan **21**

CRAB CAKES ^{GF}
Two jumbo lump blue crab cakes served with lemon, butter, and citrus salad **27**

WAGYU MEATBALLS
American Wagyu mixed with veal and pork, hand rolled with caramelized onions, garlic, sourdough breadcrumbs, and fresh herbs. Served with spicy marinara, stracciatella cheese, and grilled garlic bread **24**

AHI TUNA TARTARE* ^{G*}
Diced Sashimi grade tuna with avocado, cilantro-ginger sauce, and crispy wontons **24**

SALADS

PIER SALAD ^{G*}
Fresh blend of spring greens, sliced green onions, cucumbers, carrots, tomatoes, and garlic-herb croutons **12/15**

ARUGULA SALAD ^{GF}
Arugula with roasted butternut squash, dried cranberries, toasted walnuts, and goat cheese tossed with balsamic dressing **19**

4 oz BLACKENED TUNA SALAD* ^{GF}
Seared blackened-spice 4 oz tuna with remoulade sauce, arugula, tomatoes, red onions, sliced avocado, and mandarin oranges **29**

CREAMY CAESAR ^{GF}
Classic recipe of crisp romaine, tomatoes, creamy Caesar dressing, and crispy parmesan **14/18**

BEET SALAD ^{GF}
Oven-roasted and tossed with blood orange vinaigrette and served with whipped feta, toasted pistachios, celery leaf, and shaved radish **18**

Add: Crispy Tofu 7 | Grilled Chicken Breast 12 | Pan-Seared Salmon 11 | Shrimp 13 | Crab Cakes 13
Ahi Tuna 14 | Wagyu Meatballs (2) 17 | Lobster Tail 25 | 7 oz Beef Tenderloin 25

SOUPS

SOUP DU JOUR 12

CHICKEN CHILI ^{GF} **12**

BAKED FRENCH ONION ^{G*} **15**

PASTA

SPICY CHICKEN PARMESAN
Angel hair tossed with house-made vodka sauce and topped with a breaded, pan-fried chicken cutlet smothered in more rich vodka sauce with melted provolone and parmesan cheeses **34**

LOBSTER RAVIOLI
Lobster-filled ravioli, finished with sweet Maine lobster chunks, roasted butternut squash, toasted pumpkin seeds, and fried leeks **42**

HOUSEMADE GNOCCHI
Potato dumplings tossed with grilled oyster mushrooms, roasted trumpet royal mushrooms, crispy shallots, fresh basil, and lemon butter sauce **29**

Add: Crispy Tofu 7 | Grilled Chicken Breast 12 | Pan-Seared Salmon 11 | Shrimp 13 | Crab Cakes 13
Wagyu Meatballs (2) 17 | Ahi Tuna 14 | Lobster Tail 25 | 7 oz Beef Tenderloin 25

 LAKE LIFE BEGINS WITH GAGE

Get out on Lake Geneva for a narrated boat tour or private party!

Check out our new and used boats from MasterCraft, Chris-Craft, and more!

Host your next event in our lakeside venues or with our off-site catering!



SIGNATURE ENTREES

BRAISED SHORT RIBS ^{GF}
Red wine braised beef rib, served on a bed of buttery mashed potatoes, roasted carrots, and crispy onion rings **42**

MEDITERRANEAN BOWL ^{GF}
Wild rice pilaf with dried cranberries, roasted butternut squash, honey-roasted carrots, and oven-roasted tomatoes **24**

Add:
Crispy Tofu 7
Grilled Chicken Breast 12
Pan-Seared Salmon 11
Shrimp 13 | Crab Cakes 13
Wagyu Meatballs (2) 17
Ahi Tuna 14 | Lobster Tail 25
7 oz Beef Tenderloin 25

PAN-FRIED WALLEYE ^{GF}
Pan-fried over risotto-style cauliflower, local carrots, beet puree, and romesco sauce **43**

16 OZ BONE-IN RIBEYE* ^{GF}
Ribeye with mashed potatoes and horseradish cream **64**

HONEY MISO SALMON* ^{GF}
Scottish salmon marinated in miso and honey, then roasted with grilled fennel, leeks, sesame-roasted green beans, and a coconut-lime beurre blanc **40**

Add: Wild Mushrooms 4
Sauteed Onions 4

7 OZ FILET* ^{GF}
Filet with roasted potatoes and brandy peppercorn sauce **59**

BBQ RIBS ^{GF}
Midwest baby back ribs slow-cooked with our 290 dry rub, basted in tangy BBQ sauce, and served with coleslaw and fries **38**

PORK CHOP MILANESE
Our famous 290 spiced pork chop lightly pounded, coated with herbed breadcrumbs. Served with braised red cabbage, buttery mashed potatoes, and red wine sauce **39**

290 CLASSICS

CHEESE CURDS
Lightly breaded Wisconsin white cheddar cheese served with sliced red bell peppers and ranch dressing **18**

CHIPS & DIP ^{GF}
House-fried potato chips served with a sweet and smoky onion dip **15**

BANG BANG CAULIFLOWER
Crispy cauliflower tossed in a sweet and spicy sauce. Served with sesame rice and scallions **18**

HALF RACK OF RIBS
Basted in tangy BBQ sauce and served with coleslaw and fries **24**

CHICKEN POT PIE
A full, flaky crust filled with a hearty mixture of tender chicken, peas, carrots, and a creamy gravy seasoned with thyme **23**

HOMEMADE MEATLOAF
Classic meatloaf crafted with Worcestershire sauce, onions, and ketchup glaze. Served with mashed potatoes
1 Slice 19 | 2 Slices 27

BEEF STROGANOFF
Beef tenderloin slow-roasted with onions and mushrooms, mixed with a cream sauce. Served over pappardelle pasta **29**

CRISPY CHICKEN SLIDERS
Hand-dredged and fried crispy. Served on a brioche bun with your choice of Nashville Hot, Vodka-Parm, or OG (290 sauce, pickles, shredded romaine, and Wisconsin cheddar cheese)
2 for 18 or 3 for 25

BURGEE BURGER
8 oz Niman Ranch beef patty with caramelized onions, dijon aioli, thick peppered bacon, and a fried egg **26**

PIER BURGER
6 oz Thick Niman Ranch beef patty flame-grilled and served with Wisconsin cheddar, lettuce, tomato, pickle, and 290 sauce on a toasted brioche bun **20**

DESSERTS

WARM CHOCOLATE BROWNIE ^{GF}
A fudge brownie topped with vanilla ice cream. Drizzled with caramel and chocolate sauce **13**

BROWN BUTTER CAKE
Moist brown butter cake strewn with roasted Asian pears. Served with vanilla bean ice cream, Asian pear compote, and bourbon caramel **13**

SPICED APPLE COBBLER
Cinnamon-scented apples slow roasted with fall spices and topped with a buttery oat crumb topping. Served with a scoop of vanilla bean ice cream and caramel drizzle **13**

VANILLA CRÈME BRÛLÉE ^{GF}
Crispy sugar top **13**

COOKIES and CREAM
A trio of warm chocolate chip cookies with a scoop of vanilla bean ice cream **13**

TIRAMISU
Chef Alex's family recipe with velvety mascarpone cheese, coffee-soaked ladyfingers, and dusted with extra brute cocoa powder **15**

No split checks for parties of 8 or more.

The consuming of raw or undercooked eggs, meat, poultry, seafood, or shellfish may contribute to foodborne illness, especially if you have a medical condition. GF=Gluten Free G=Gluten-free alternatives available. Menu issued October 6, 2026.