## EXAMPLE MENUS

these restaurants reported an increase in sales and new customers

## The Lakely

\$25 | 3-Course menu with options for each course

## Menu:

3-Course Dinner ............................... $\$ 25$
Choose one item from each of the following 3 courses.
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FIRST COURSE
" Roasted sweet corn soup with habanero crème fraiche
" Dragsmith Farm's baby greens salad with Deustch Farm bacon lardons, cornichon pickles and smoked tomato vinaigrette
SECOND COURSE
" Stewed Great Lakes whitefish with wilted spinach, native-harvested wild rice and curried winter squash
" Pumpkin risotto with roasted onions, brussels sprouts, sarvecchio and brown butter sauce
THIRD COURSE
" Flourless dark chocolate cake with whiskey caramel and crème Chantilly
" Mcllquham apple and cheddar beignets w/ cinnamon cream cheese
" Mixed greens with chevre, pickled apple, toasted walnuts, crispy leeks and pumpkinseed vinaigrette
" Salad of Rushing Waters smoked rainbow trout, celeriac, horseradish and micro kohlrabi with dill oil
»Braised WI Meadows beef short ribs with red cabbage, mustard potatoes and red wine reduction
" Cider-braised duck with wilted Square Roots Farm kale, roasted root vegetables and garlic cream sauce
" Vanilla porter cake with raspberry ice cream
") Peanut butter pie w/ New Glarus cranberry compote, crème Chantilly

## 6-Course Blind Tasting Experience \$50

Let Chef Nathan Berg take your entire party on a one-of-a-kind culinary exploration of the best our region has to offer. The six-course path you'll follow will be described as you go, and could be different on any given day. Includes one glass of wine or tap beer. More at: ChippewaValleyRestaurantWeek.com

## Feedback:

"Not only was is a success for our particular business, it was just nice to see restaurants in our area coming together for a specific purpose and working together to get the public to focus on our industry for awhile"
"It would be great to see a more common thread tying together the participating restaurants. It kind of puts all participants on a level playing field and makes it far easier for guests to understand what each restaurant is doing for the week, as opposed to everyone doing something different. It'd be fun to see each restaurant's interpretation of the same format."

## EXAMPLE MENUS

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## Jake's Supper Club

\$50 | 4-Course dinner for 2 with options for each course

## Menu:



4-Course Dinner for Two \$50

APPETIZER
Choose one of the options below...
» Pomodori al Forno, Hand battered Ellsworth cheese curds, Cedar Plank Salmon

SECOND COURSE
Choose two of the options below...
" Prime rib vegetable soup, soup du jour, house salad with choice of dressing, caesar salad, spinach salad with hot bacon dressing
MAIN COURSE
Choose two of the options below...
" Lemon artichoke chicken, Sportsman Sirloin, Walleye Dinner, Bourbon Pecan Chicken, Queen Cut Prime Rib (available Thursday - Saturday)

## DESSERT

Choose one of the options below...
" Homemade triple layer carrot cake, NY Style Cheesecake with choice of toppings, Ask your server about today's dessert special

## Feedback:

"For what we paid, I think we got a lot of exposure and new customers."
"We heard from a lot of people that they came out to our restaurant because they though our deal was better than what others were offering."

## EXAMPLE MENUS

these restaurants reported an increase in sales and new customers

## Johnny's Italian Steakhouse

\$15 | 3-Course Lunch and \$35 3-Course Dinner with options for each course

## Menu:


Breakfast ..... \$9.99ALL YOU CAN EAT BUFFET AVAILABLE EACH DAY FROM 6:30AM - 10:30AM

## Feedback:

"Brought a lot of awareness to the Valley in terms of food and the different restaurants. It got people excited about food and going out to eat for once!"
3-Course Lunch ..... \$15

Choose one item from each of the following 3 courses... SIDE SALAD
" Warm Bacon Spinach Salad, Classic Caesar Salad, Warm Goat Cheese Salad ENTRÉE
" Clubhouse Monte Cristo, Four Cheese Ravioli, Pastrami Reuben, Johnny's Ultimate Italian Beef, Chicken Parmigiano, Johnny's Stuffed Meatloaf DESSERT-1/2 PORTION
" Turtle Cheesecake, Limoncello
3-Course Dinner .............................. \$35
Choose one item from each of the following 3 courses...
APPETIZER-1/2 PORTION
" Johnny's Bruschetta, Sausage Bread, Crispy Calamari, Buffalo Mozzarella and Tomato
ENTRÉE
" Veal Sinatra, 6 oz. Filet Mignon, Cedar Plank Salmon, Chanel No. 5 (pasta), Heart of Italy Combination
DESSERT
" Dessert presentation provided by server to include Banana Cheesecake, Limoncello, Warm Chocolate Cake, Crème Brulee, Tiramisu, Mounds Bar

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