

Room Service Menu



THE ABBEY RESORT

The Lake Geneva Experience

BREAKFAST MENU - LUNCH MENU - DINNER MENU
TO ORDER, DIAL EXTENSION 4040

BREAKFAST MENU

Monday - Friday | 7:00am - 11:00am

Saturday - Sunday | 7:00am - 12:00pm

YOGURT PARFAIT (V) (GF) Greek Yogurt, Berry Compote, Granola	\$9
SOUTHERN STYLE ROLLED OATS (VG) (GF) Banana, Roasted Pecans, Berries	\$10
COCONUT CHIA PUDDING (VG) (GF) Chia Seeds, Coconut Milk, Roasted Almonds, Agave Syrup, Fruit Compotes	\$9
EGGS YOUR WAY* Two Eggs, Breakfast Potatoes, Choice of Toast and Bacon or Sausage	\$16
EGGS BENEDICT* English Muffin, Canadian Bacon, Hollandaise Sauce	\$14
BISCUIT & GRAVY* Buttermilk Biscuits, Sausage Gravy, Two Eggs	\$15
STRAWBERRY SHORTCAKE WAFFLE Strawberry Mascarpone Cream, Shaved Chocolate, Lime Zest	\$15
MEAT LOVERZ OMELETTE* Sausage, Bacon, Short Ribs, Caramelized Onion	\$15
AVOCADO TOAST Grilled Multigrain Bread, Smashed Avocado, Tomatillo Salsa, Cilantro Add Two Eggs Any Style* +\$4	\$13
BANANAS FOSTER FRENCH TOAST Brioche Toast, Rum Flambé Banana, Whipped Cream	\$14
BUTTERMILK PANCAKES (V) Powdered Sugar, Wisconsin Maple Syrup Add Chocolate Chips +\$2 Add Banana +\$2 Add Blueberries +\$2	\$14

LUNCH MENU

Available Every Day 11:00am - 4:00pm

GRILLED PORTOBELLO SANDWICH (V) Ciabatta, Caramelized Onion, Roasted Tomato, Mixed Greens, Gochujang Aioli	\$15
TURKEY BLTA* Sourdough, Turkey, Avocado, Bacon, Lettuce, Tomato, Herb Aioli	\$15
CLASSIC CAESAR* Baby Romaine, Parmesan, Garlic Crouton Add Chicken Breast* +8 or Salmon* +15	\$13
SMOKED SALMON TOAST* Multigrain, Avocado, Caper-Cream Cheese, Pickled Red Onion	\$16
CLASSIC CHEESEBURGER Lettuce, Tomato, Onion, Wisconsin Cheddar	\$20

DINNER MENU

Sunday - Thursday | 4:00pm - 9:30pm

Friday & Saturday | 4:00pm - 10:00pm

STARTERS

SHRIMP COCKTAIL (GF) Horseradish, Lemon, Cocktail Sauce	\$18
MEZE PLATE (V) Hummus, Roasted Eggplant, Haydari, Pita, Marinated Olives	\$22
CHEESE & CHARCUTERIE BOARD* Mix of Local & Imported Cheese, Cured Meats, Nuts, Seasonal Jam, Fresh Fruit, Crostini	\$32
BURRATA TOAST Grilled Bread, Rosemary-Tomato Marmalade, Hazelnut, Olive Oil, Balsamic	\$17

SALAD AND PASTA

240 WEDGE (GF) Butter Lettuce, Tomato, Pickled Red Onion, Blue Cheese, House Lardon, Buttermilk Dressing	\$16
ABBEE CAESAR Hearts of Romaine, Shaved Parmesan, Toasted Baguette	\$16
ABBEE HOUSE SALAD Mixed Greens, Cucumber, Baby Tomato, Carrot, Balsamic	\$14
PENNE POMODORO Tomato Sauce, Basil, Parmesan Cheese	\$24
SALAD AND PASTA ENHANCEMENT Add Chicken* +7 Add Salmon* +15 Add Shrimp* +15	

ENTREÉS

CLASSIC CHEESEBURGER Lettuce, Tomato, Onion, Wisconsin Cheddar	\$20
LOBSTER ROLL New England Style Bun, Tarragon Remoulade, Pickled Onion	\$32
8oz FILET MIGNON Whipped Potato, Asparagus, Red Wine Demi	\$48
12oz NEW YORK STRIP STEAK Whipped Potato, Broccolini, Red Wine Demi	\$48
12oz BONE-IN PORK CHOP Whipped Potato, Chard, Red Wine Demi	\$45
ROASTED HALF CHICKEN Whipped Potato, Carrot, Roasted Buttered Jus	\$32

(V) VEGETARIAN
(VG) VEGAN

(GF) GLUTEN FREE
(DF) DAIRY FREE

A 21% Service Charge and all applicable taxes will be added to room service orders.
Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

Revised 3.13.26

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DESSERTS

TIRAMISU	\$11
Mascarpone Whip, Chocolate Sauce	
FLOURLESS CHOCOLATE CAKE	\$14
Berries and Chantilly Cream	
GIANT CHEESECAKE	\$15
Berries and Chantilly Cream	

KIDS

All Kids items include choice of Apples, Carrots or French Fries

MACARONI & CHEESE (V)	\$10
Pasta, Cheddar Cheese	
CHEESEBURGER	\$12
American Cheese	
CHICKEN TENDERS	\$12
Fried or Grilled, All-White Meat	
GRILLED CHEESE	\$11
American Cheese, White Bread	

BEVERAGE OPTIONS

Sunday - Thursday | 4:00pm - 9:30pm
Friday & Saturday | 4:00pm - 10:00pm

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
CHANDON BRUT SPLIT	20	--
CHANDON BRUT ROSE SPLIT	20	--
AVISSI PROSECCO SPLIT	11	--
VEUVE CLICQUOT YELLOW LABEL	--	225

BEER/SPIKED SELTZER/CIDER

MILLER LITE / BUDWEISER	4.75
CORONA / SPOTTED COW	6
STELLA ARTOIS HARD	6
SELTZERS	7

WHITE WINES

	Glass	Bottle
BRICCO RIELLA MOSCATO D'ASTI	10	38
ACROBAT PINOT GRIGIO	16	48
KIM CRAWFORD SAUVIGNON BLANC	13	40
DECOY CHARDONNAY	15	45
LOUIS JADOT CHABLIS CHARDONNAY	--	68

NON-ALCOHOLIC BEVERAGES

COFFEE / TEA / MILK / LEMONADE	3
BOTTLED WATER	3
PEPSI / DIET PEPSI / STARRY / DIET STARRY	3
MOUNTAIN DEW / ROOTBEER / GINGER ALE	3
ASSORTED JUICE	4
SAN PELLEGRINO	5
PURE LEAF TEA - ASSORTED FLAVORS	5

RED WINES

	Glass	Bottle
ACHAVAL FERRER MALBEC	17	49
DUCKHORN MERLOT	--	136
INTRINSIC CABERNET SAUVIGNON	17	50
CELLIER DU PONT D'ARC PINOT NOIR	13	38
STAGS LEAP ARTEMIS CABERNET SAUVIGNON	--	195
FLOWERS PINOT NOIR	--	95
JUAN GIL RED BLEND	16	48

CUTWATER COCKTAILS

MANGO MARGARITA	9
SPICY MANGO MARGARITA	9
ESPRESSO MARTINI	9
LEMON DROP MARTINI	9
TIKI RUM MAI TAI	9
WHITE RUSSIAN	9
VODKA MULE	9

*Room Service has Full Bar access to other liquor drinks.

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Rev 4.10.26