

Room Service Menu

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



THE ABBEY RESORT
The Lake Geneva Experience

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* 2 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 WAFFLES Strawberry Compote, Mascarpone Cream, Lime Zest	\$14
MEAT LOVERZ OMELETTE* Sausage, Bacon, Short Ribs, Caramelized Onion	\$15
AVOCADO TOAST Grilled Multigrain Bread, Smashed Avocado, Roasted Tomato, Salsa Verde, Cilantro Add 2 Eggs* Any Style +\$4	\$13
BANANAS FOSTER FRENCH TOAST Brioche Toast, Rum Flambé Banana, Whipped Cream	\$14
BUTTERMILK PANCAKES (V) Buttermilk Pancakes, Powdered Sugar, WI 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
240 WEST PRIME BURGER* Prime Beef Blend, WI Brie, Onion Bacon Jam, Arugula, Truffle Aioli, French Fries, Brioche Bun	\$24

DINNER MENU

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

KALE CAESAR (V) Romaine Hearts, Baby Kale, Parmigiana, Sun-Dried Tomato, Herb Breadcrumbs	\$14
240 SALAD (V) Boston Bibb Lettuce, Heirloom Carrots, Baby Tomato, Pepitas, Pickled Onion, Cucumber, Orange Vinaigrette	\$13
CHARCUTERIE BOARD* Chef Selection of Seasonal, Local, and Imported Cheese, Cured Meats, Marcona Almonds, Fig Jam and Traditional Accompaniments	\$28
FUGAZETTA (V) Homemade Pizza, WI Special Blend Cheese, Shaved Onions	\$16
PAPPARDELLE* Short Rib, Beef Jus, Roasted Vegetables, Herbed Ricotta	\$34
WILD MUSHROOM RAVIOLI (V) "River Valley Ranch" Mushrooms, House Ricotta, Pickled Onion, Capers, Artichoke Cream Sauce	\$32
GRILLED RIBEYE* (GF) 12oz Ribeye, Parmesan Risotto, Broccolini	\$52
8oz. FILET* (GF) Roasted Mushroom, Mashed Potatoes	\$54
240 WEST PRIME BURGER* Brie, Onion Bacon Jam, Arugula, Aioli, French Fries, Brioche Bun	\$24
BEEF SHORT RIBS* (GF) Pearl Onion, Marinated Tomato, Carrot, Mashed Potato	\$36
ROASTED HALF CHICKEN* Sweet Potato Purée, Green Beans, Pan Jus	\$34
EGGPLANT RATATOUILLE* (V) Squash, Roasted Onion, Marinated Tomato, House Ricotta	\$30
SEARED SALMON* (GF) (DF) Roasted Corn Puree, Wilted Kale & Fennell, Pickled Carrot, Citrus	\$37

SIDES

GRILLED ASPARAGUS (VG) (GF)	\$9
BROCCOLINI (VG) (GF)	\$9
MASHED POTATOES (VG) (GF)	\$8
PARMESAN RISOTTO (V, GF)	\$10
MUSHROOMS (VG) (GF)	\$9
CREAMY POLENTA (V) (GF)	\$8
TRUFFLE PARM FRENCH FRIES (V)	\$9

(V) - VEGETARIAN (GF) GLUTEN FREE
(VG) - VEGAN (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 12.13.24

Room Service Menu



DESSERTS

CRÈME BRULEE (V)	\$11
CHOCOLATE & BERRIES (V)	\$14
TIRAMISU (V)	\$11

BEVERAGE OPTIONS

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

CHAMPAGNE & SPARKLING WINE

	Glass Bottle	
UNSHACKLED SPARKLING BRUT	—	44
ZONIN PROSECCO	11	—
VEUVE CLICQUOT YELLOW LABEL	—	120

WHITE WINES

	Glass Bottle	
RUFFINO MOSCATO D'ASTI	10	38
MASO CANALI PINOT GRIGIO	12	46
SUBSTANCE SAUVIGNON BLANC	11	42
SUBSTANCE CHARDONNAY	10	40
ORIN SWIFT MANNEQUIN CHARDONNAY	—	65

RED WINES

	Glass Bottle	
DECOY MERLOT	11	40
SUBSTANCE CABERNET SAUVIGNON	11	40
SUBSTANCE PINOT NOIR	11	40
JUSTIN CABERNET SAUVIGNON	17	61
STAGS LEAP ARTEMIS	—	115
PRISONER PINOT NOIR	—	75
THE PESSIMIST RED BLEND	13	50

BEER/SPIKED SELTZER/CIDER

MILLER LITE / BUDWEISER	4.75
CORONA / SPOTTED COW	5.50
STELLA ARTOIS HARD	6.50
SELTZERS	7

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

CUTWATER COCKTAILS

SPICY PINEAPPLE MARGARITA	9
ESPRESSO MARTINI	9
LEMON DROP MARTINI	9
TIKI RUM HURRICANE	9
WHITE RUSSIAN	9
WHISKEY SOUR	9

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

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