

OTTO'S

Appetizers

CHICKEN DUMPLING SOUP OR SOUP OF THE DAY
CUP \$2.95 / BOWL \$3.95

LAKEVIEW NACHOS

Our crispy nachos are topped with Monterey Jack cheese, roasted chicken and homemade salsa, sour cream, black olives and jalapeño peppers
\$8.95

TURTLE BAY QUESADILLAS

Garlic and herb flour tortilla filled with Monterey Jack cheese, roasted chicken and caramelized onions, served with fresh pico de gallo and sour cream
\$8.95

SPICY BUTTERMILK ONION RINGS

Thinly sliced sweet onions soaked in buttermilk then lightly floured and flash-fried, seasoned with Vulcan's fire salt, with homemade ranch dressing
\$6.95

CRAB CAKES

Maryland lump crab cakes, pan-seared, with spicy red pepper aioli and pickled cucumber salad
\$8.95

ROASTED RED PEPPER CROSTINI

Served on house-baked bread with Boursin cheese and evoo-stewed roasted red pepper relish, with marinated greens
\$6.95

MOZZARELLA CHEESE STICKS

Served with homemade marinara sauce
\$7.95

CHICKEN WINGS

Breaded chicken wings served with celery and bleu cheese dressing, with your choice of mild, spicy or ancho barbeque sauce
\$8.95

OTTO'S SAMPLER PLATTER

Combination of crispy tortilla chips with homemade salsa, buttermilk onion rings, mozzarella cheese sticks with marinara sauce, and chicken wings with your choice of mild, spicy or ancho barbeque sauce; served with bleu cheese dressing and celery
\$16.95

Salads

SIDE SALAD
\$3.95

GRILLED CHICKEN AND PARMESAN SALAD

Crispy romaine tossed with creamy Parmesan dressing, herb croutons, grape tomatoes and slices of herb-marinated grilled chicken breast
\$8.95

GRILLED BLACK ANGUS SIRLOIN SALAD

Tender greens tossed with dark balsamic vinaigrette, pesto-marinated mozzarella and tomatoes
\$9.95

BABY SPINACH SALAD

Wisconsin chèvre, golden beets, green beans and tomatoes, dressed with white truffle oil vinaigrette
\$7.95

GRILLED GULF SHRIMP COBB SALAD

Tender greens tossed with citrus vinaigrette, Gorgonzola cheese, smoked bacon, tomato and avocado
\$8.95

GRILLED CHICKEN AND SUN-DRIED CHERRIES

Tender greens tossed with yogurt poppyseed dressing, sun-dried cherries, tart apples and spiced walnuts
\$8.95

Sandwiches

Served with your choice of French fries, homemade chips or seasonal fruit.

1886 BURGER

Half-pound char-grilled Angus beef burger topped with mild Wisconsin cheddar, served on a Sheboygan hard roll
\$7.95

OTTO'S BURGER

Half-pound char-grilled Angus beef burger topped with sharp white cheddar and spicy fried onion rings on a toasted hard roll
\$8.95

SLOW-ROASTED ANGUS PRIME RIB SANDWICH

Thinly sliced and topped with onion bacon marmalade, Gouda cheese and roasted-garlic mayonnaise, served on a homemade French baguette
\$9.95

CHICKEN SANDWICH

Grilled breast of chicken topped with applewood-smoked bacon, Wisconsin cheddar and our homemade ancho barbeque sauce, on a toasted ciabatta roll
\$7.95

REUBEN SANDWICH

Thin slices of slow-cooked corned beef with sauerkraut, Swiss cheese and Thousand Island dressing, served on locally made pumpernickel bread
\$7.95

GRILLED JOHNSONVILLE DOUBLE BRATWURST

Served on a Sheboygan hard roll with sauerkraut, raw onions and whole-grain mustard
\$6.95

HARDWOOD-SMOKED HAM AND CHEESE

Shaved ham topped with fresh slices of pear, Boursin cheese and served on sourdough bread
\$6.95

SMOKED TURKEY AVOCADO WRAP

Smoked turkey breast, aged white cheddar, tomato, pickled red onions, avocado and marinated greens wrapped in a flour tortilla with roasted-garlic mayonnaise
\$7.95

Pizza

Hand-tossed, thin crust, 8" or 16" pizza with San Marzano tomato sauce and Wisconsin Provolone and Parmesan cheese

WISCONSIN THREE CHEESE \$7.95 / \$17.95
Mozzarella, provolone and Parmesan

OTTO'S CLASSIC \$8.95 / \$18.95
Our Wisconsin three cheeses topped with fresh tomato and basil

SAUSAGE & PEPPERS \$9.95 / \$19.95
Italian sausage, evoo-stewed sweet red peppers and red pepper flakes

SUPREME \$11.95 / \$20.95
Pepperoni, sausage, peppers, onions, mushrooms, tomatoes and kalamata olives

BUILD YOUR OWN \$9.95 / \$19.95
Choose up to three toppings: onions, peppers, mushrooms, tomatoes, spinach, kalamata olives, bacon, roasted chicken, ham, pepperoni and sausage
Each additional topping is \$1.50

ROASTED MUSHROOM & BABY SPINACH \$9.95 / \$19.95
Grande ricotta, mozzarella & provolone topped with roasted mushrooms, basil and baby spinach

SMOKED CHICKEN & FONTINA \$9.95 / \$19.95
Homemade mornay sauce, caramelized onions, smoked chicken topped with fontina cheese

BBQ \$9.95 / \$19.95
Ancho barbeque sauce, roasted chicken, bacon, onions and Wisconsin cheddar

BREADSTICKS & SAUCE \$5.95
Our homemade pizza dough topped with evoo, Parmesan, basil and oregano, served with marinara and mornay dipping sauce



Entrées

GARLIC CRUSTED WALLEYE

Seasoned with garlic-herb breadcrumbs and pan-seared, served with rice pilaf, seasonal vegetables, topped with lemon-herb beurre blanc
\$21.95

PRETZEL CRUSTED CHICKEN

Herb-marinated pretzel-crust chicken breast, served with roasted sweet potato, seasonal vegetables, Dijon mustard
\$16.95

GARLIC SAUTÉED GULF SHRIMP

Herb-marinated shrimp sautéed with garlic, andouille sausage, lemon and butter, served over creamy grit cake
16.95

MAC AND CHEESE

Homemade Wisconsin aged white cheddar and roasted garlic, semolina macaroni, baked with applewood-smoked bacon, seasoned bread crumbs and crispy fried shallots
\$13.95

SPAGHETTI BOLOGNESE

Veal, pork and beef, braised with San Marzano tomatoes, garlic and herbs, tossed with spaghetti, Parmesan cheese
\$15.95

SAUSAGE & PEPPER PASTA

Fresh Italian sausage sautéed in evoo, with roasted sweet bell peppers, garlic and red pepper flakes, tossed with penne pasta, Parmesan cheese
\$15.95

SPINACH ARTICHOKE RAVIOLI

Pesto cream sauce with baby spinach, tomatoes and kalamata olives, Parmesan cheese and fresh herbs
\$14.95

BBQ BABY BACK RIBS

Slow-roasted, rubbed with our own special spice rub, and glazed with our homemade barbeque sauce, served with creamy coleslaw and your choice of baked potato or French fries
Half \$16, Whole \$21

GRILLED ANGUS NEW YORK STRIP

Grilled Angus New York Strip, served with crispy horseradish crushed potato, seasonal vegetables and pan sauce
\$21.95

Split plate charge \$2

An 18% gratuity is automatically added to parties of 8 or more.

Beverages

SOFT DRINKS

Pepsi • Diet Pepsi • Sierra Mist • Diet Sierra Mist
Mountain Dew • Orange Slice • Ginger Ale
Sprecher Root Beer • Sparkling Water
Osthoff Bottled Water • Lemonade

COFFEE AND TEA

Iced Tea • Hot Tea • Chai Tea • Coffee
Flavored Coffee* • Café Latte • Cappuccino
Espresso • Hot Chocolate

*Available Flavors: Hazelnut, Irish Cream, Caramel, Raspberry, Vanilla, Sugar-Free Vanilla

JUICE

Apple • Orange • Cranberry • Pineapple
Tomato • White Grapefruit

Beer

DOMESTIC

Miller High Life • Miller Lite
Miller 64 • Budweiser • Bud Light
Coors Light • Michelob Ultra
O'Doul's Amber (non-alcoholic)

MICROBREW

Leinenkugel Honey Weiss • Ale Asylum Hopalicious
Sprecher Amber • Sprecher Hefe Weiss • Fat Tire
Blue Moon • New Glarus Fat Squirrel

IMPORTED

Heineken • Corona • Corona Light
Amstel Light • Guinness
Clausthaler (non-alcoholic)

ON TAP

New Glarus Spotted Cow
Specialty Tap

Wine

	Glass	Bottle		Glass	Bottle
House Chardonnay	\$7	\$24	Brassfield Eruption, California	\$10 ⁵⁰	\$33
House Cabernet	\$7	\$24	Hob Nob Pinot Noir, California	\$9	\$28
House Merlot	\$7	\$24	E Minor Shiraz, Barossa Valley	\$9	\$28
House White Zinfandel	\$7	\$24	Zig Zag Zinfandel, Mendocino, California	\$10	\$30
Junebug Pinot Grigio, California	\$8	\$26	Sonnet Cabernet Sauvignon	\$8 ⁵⁰	\$28
Middle Sister Sauvignon Blanc, California	\$7	\$26	Columbia Valley, WA		
Infamous Goose Sauvignon Blanc	\$8 ⁵⁰	\$28	Fat Cat Merlot, California	\$8 ⁵⁰	\$28
Marlborough, New Zealand			The Show Malbec, Argentina	\$9	\$28
Bridgeview Riesling, Oregon	\$7	\$26	Charles De'Fere Champagne, France		\$30
Fünf Moscato, Australia	\$8	\$24	Luccio Prosecco, Italy	\$6	\$22
Heron Chardonnay, California	\$8 ⁵⁰	\$28	Semi Seco, Spain		\$24