





Otto's

RESTAURANT



Otto's Restaurant at The Osthoff Resort in Elkhart Lake, Wisconsin, honors a legacy that began in 1886, when German entrepreneurs Otto and Paulina Osthoff founded the original Osthoff Hotel. This timeless lakeside retreat quickly became a favorite among affluent travelers seeking relaxation and natural beauty. Over the years, the Osthoffs expanded the property to include a lakefront pavilion, charming guest cottages, and a tree-lined walkway leading to the depot, further elevating the guest experience.

In 1940, they introduced the Fun Spot Club—an Art Deco bar and dining venue that offered live entertainment and gambling, capturing the lively spirit of the era. Following the Osthoffs' tenure, the property changed hands several times, even serving as Camp Harrand, a drama and arts camp, before being purchased by Dairyland Investment Company in 1989. After its demolition in 1990, The Osthoff Resort was rebuilt and reopened in 1995, blending the grandeur of its historic roots with modern comforts.

Today, Otto's Restaurant carries that legacy forward, serving casual American cuisine crafted with locally sourced ingredients—including herbs from the resort's own garden. Guests enjoy a relaxed dining atmosphere, with seasonal outdoor seating that offers beautiful views of the lake.

A 3.5% TRANSACTION FEE WILL BE CHARGED TO ALL NON-CASH TRANSACTIONS

GF - Gluten Friendly • #GF - Can be made without gluten • DF - Dairy Free
Our kitchens are not gluten-free; there is the possibility of cross-contamination.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST

Dine In & Room Service 7 AM to 11 AM

HASHES

Add Fried Egg - \$2*

HAM N' HASH (GF) - \$12

Pulled ham, cheddar cheese.

CHOPPED HASH (GF) - \$12

Onions, green peppers,
cheddar cheese.

LOADED HASH* (GF) - \$14

Bacon, cheddar cheese, topped
with an over easy egg.

PLAIN JANE (GF/DF) - \$8

Crispy shredded hash.

GRIDDLE

CHOCOLATE

CHUNK PANCAKES - \$14

Cadbury chocolate pieces, rich chocolate
syrup, powdered sugar, whipped cream.

STRAWBERRY

SHORTCAKE PANCAKES - \$14

House-made strawberry compote,
chopped graham crackers, vanilla bean
glaze, whipped cream.

BANANA BREAD

PANCAKES - \$14

Fresh sliced bananas, honey infused
granola, vanilla bean glaze, cinnamon
dusting, whipped cream.

CINNAMON TOAST CRUNCH

PANCAKES - \$14

Cinnamon Toast Crunch topping,
vanilla bean glaze, cinnamon dusting,
whipped cream.

THE REGULAR - \$10

Three fluffy cakes with local butter
and maple syrup.

SIGNATURE

OTTO'S FAVORITE* (GF/DF) - \$14

Two eggs your way, sausage or bacon,
hash browns.

THE EVERYDAY (#GF/DF) - \$10

Choice of meat, bagel, cup of fruit.

OSTHOFF OMELET (GF) - \$14

Pulled ham, cheddar cheese, onions,
diced tomatoes. Served with mixed greens
tossed in a champagne vinaigrette.

THE BEST B.E.C.* - \$10

Bacon, fried egg, cheddar cheese, smoked
chipotle aioli on farmhouse sourdough.
Served with mixed greens tossed in
Champagne vinaigrette.

AVO-TOAST* (#GF/DF) - \$10

Farmhouse sourdough, scrambled eggs,
sliced avocado, arugula,
drizzled with hot honey.

BREAKFAST BURRITO* - \$10

Sausage, scrambled eggs, onion, chopped
jalapeños, cheddar cheese, smoked
chipotle aioli, served in a flour tortilla.

YOGURT PARFAIT - \$10

Vanilla Greek yogurt, fresh berries.
House-made Granola.

À la Carte

TOAST - \$6

White, sourdough, and multi-grain toast.

BAGELS - \$6

Plain, Everything

BACON OR SAUSAGE - \$6

FRESH FRUIT CUP - \$6

Grapes, mixed melon, and berries.

LUNCH

Dine In & Room Service 11:30 AM - 2 PM

APPETIZERS

LOADED TOTS - \$14

Tots, bacon, beer cheese, jalapenos, sour cream, blue cheese crumbles.

PRETZEL BITES - \$12

Beer cheese or mustard.

WI CHEESE CURDS - \$12

Battered and fried, house made ranch.

BONELESS WINGS - \$14

Chicken wings with celery, blue cheese dressing or ranch, and your choice of award-winning Legend Larry's assorted sauces.

BACON PARM

TRUFFLE FRIES (GF) - \$12

Slim fries, Parmesan, bacon, truffle salt and oil.

GREENS

Add Chicken - \$6

CHOPPED GREENS* (GF/DF) - \$12

Mixed greens, avocado, egg, bacon, tomato, blue cheese crumbles, house made ranch.

CRISPY CHICKEN SALAD - \$14

Breaded chicken, cheddar, tomato, avocado, house made ranch.

ARUGULA MIXED GREENS (GF) - \$12

Tomatoes, sliced apples, almond slivers, champagne vinaigrette.

Sauce Trio

BISTRO, CHIPOTLE AIOLI,
RASPBERRY AIOLI - \$5

Premium Sides

SWEET POTATO FRIES - \$5

TATER TOTS - \$4

Add sour cream, cheese, bacon - \$2.50

FRESH FRUIT CUP - \$6

Grapes, mixed melon, and berries.

HANDHELD

Served with Slim Fries, On Sourdough

Add Bacon - \$2

AVO-CHICKEN MELT (#GF) - \$14

Grilled chicken, avocado, pepperjack, tomato, chipotle aioli

CLASSIC BLT (#GF) - \$12

Bacon, lettuce, tomato, mayonnaise.

OOH NA NA (#GF) - \$14

Smoked turkey, raspberry aioli, Swiss, arugula, avocado

OFF THE GRILL

Served with Slim Fries

Add Fried Egg - \$2 | Sub Chicken - \$3 |*

Make it a Double- \$4

CLASSIC PUB* (#GF) - \$12

American, lettuce, tomato, onion, bistro sauce.

SMOKEHOUSE STACK* (#GF) - \$14

Smoked bacon, cheddar, fried onions, BBQ.

TRUFFLE SHUFFLE* (#GF) - \$14

Truffle aioli, sauteed mushroom, Swiss, arugula.

HOT & SPICY* (#GF) - \$14

Pepperjack, jalapeños, bacon, chipotle mayo.

THE VEG MACHINE (#GF) - \$14

Hand-pressed, black bean and quinoa patty, avocado, pickled onions, arugula, chipotle aioli.

PIZZA

Cauliflower Crust Available (GF) - \$2

9" BUILD YOUR OWN - \$12

16" BUILD YOUR OWN - \$18

TOPPINGS:

Meats +\$2.00 pepperoni, sausage, bacon.

Other + \$1.00 mushroom, onion, tomato, jalapeños, green peppers, olives.

DINNER

Room Service 2 PM - 8 PM

APPETIZERS

LOADED TOTS - \$14

Tots, bacon, beer cheese, jalapeños, sour cream, blue cheese crumbles.

PRETZEL BITES - \$12

Beer cheese or mustard.

WI CHEESE CURDS - \$12

Battered and fried, house made ranch.

BONELESS WINGS - \$14

Chicken wings with celery, blue cheese dressing or ranch,
and your choice of award-winning Legend Larry's assorted sauces.

BACON PARM

TRUFFLE FRIES (GF) - 12

Slim fries, Parmesan, bacon, truffle salt and oil.

PIZZA

Cauliflower Crust Available (GF) - \$2

9" BUILD YOUR OWN - \$12

TOPPINGS:

Meats +\$2.00 pepperoni, sausage, bacon.

Other + \$1.00 mushroom, onion, tomato, jalapeños, green peppers, olives.

Sauce Trio

**BISTRO, CHIPOTLE AIOLI,
RASPBERRY AIOLI - \$5**

BEVERAGES

Cocktails

BLACK REVOLVER - \$11

Bulliet, Mr. Black, orange bitters.

MARGARITA ROYALE - \$11

Don Julio, Crown Peach, agave, lime juice.

SPICY OAXACAN OLD FASHIONED - \$11

Casamigos Jalapeño, Mezcal,
orange bitters, agave.

THE OSTHOFF OLD FASHIONED - \$11

Brandy or Whiskey, orange bitters,
sweet or sour soda.

BOURBON PEACH LEMONADE - \$11

Bourbon, peach puree, lemonade.

TITO'S STRAWBERRY LEMONADE - \$11

Tito's, strawberry puree, lemonade.

Beers/Seltzers

DRAFT - \$6

3 Sheeps Rotating
Spotted Cow

DOMESTIC CANS - \$4

PBR
Miller Lite
Coors Lite
Michelob Ultra
Busch Lite

CRAFT BEER CANS - \$6

Chaos Pattern
Rebel Kent
Modelo
All Day IPA

SELTZERS - \$7

Carbliss: Lemon Lime, Cranberry,
Pineapple, Black Cherry, Black Raspberry

Good Boy: Assorted Flavors

Wines

SPARKLING

Glass Bottle

Campo Viejo, Brut

\$10 \$40

Ruffino, Prosecco

\$12 \$48

WHITE

Glass Bottle

A to Z, Rose

\$10 \$40

Folonari, Pinot Grigio

\$10 \$40

White Haven, Sauvignon Blanc \$13 \$52

Black Stallion, Chardonnay \$13 \$52

RED

Glass Bottle

Raymond R. Collection,
Cabernet

\$10 \$40

McManis, Pinot Noir \$10 \$40

Conundrum, Red Blend \$10 \$40