



OTTO'S

RESTAURANT



Otto's Restaurant at The Osthoff Resort & Spa 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 yet elevated American cuisine. 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

Served 7AM - 11AM

SKILLETS

HAM + CHEESE* (GF)- \$14

hashbrowns, ham, cheddar cheese, egg prepared to preference

SUPREME* (GF)- \$14

hash browns, egg prepared to preference, onions, green peppers, cheddar cheese

LOADED HASH* (GF) - \$14

hashbrowns, bacon, cheddar cheese, green onion, chives, eggs prepared to preference

SIGNATURES

OTTO'S FAVORITE* (#GF) - \$16

two eggs prepared to preference, choice of sausage or bacon, hash browns, choice of toast

OSTHOFF OMELET* (GF) - \$15

folded egg omelet stuffed with ham, cheddar cheese, onions, diced tomatoes served with hashbrowns

BREAKFAST SANDWICH* (#GF) - \$13

bacon, egg, cheddar cheese, smoked chipotle aioli on farmhouse sourdough served with hashbrowns

AVO—TOAST* (#GF/DF) - \$13

toasted sourdough topped with sliced avocado, arugula, two eggs prepared to preference, drizzled with our signature hot honey served with fruit cup

BREAKFAST BURRITO* - \$12

sausage, scrambled eggs, onion, chopped jalapeños, cheddar cheese, smoked chipotle aioli + flour tortilla served with hashbrowns

YOGURT PARFAIT - \$10

vanilla greek yogurt, fresh berries, house-made granola + honey

GRIDDLES

served with butter + maple syrup

CHOCOLATE CHUNK PANCAKES - \$14

three fluffy plate-sized pancakes made with chocolate chips, topped with whipped cream, rich chocolate syrup, chocolate chips + powdered sugar

CINNAMON TOAST PANCAKES - \$14

three fluffy plate-sized pancakes, topped with vanilla glaze, cinnamon toast crunch, cinnamon dust, whipped cream + powdered sugar

BERRY FRENCH TOAST - \$14

three large slices of french toast, topped with vanilla berry glaze, raspberries, blueberries, blackberries, whipped cream + powdered sugar

APPLE PIE FRENCH TOAST - \$14

three large slices of french toast topped with apple pie filling, vanilla bean glaze, whipped cream + powdered sugar

THE REGULAR - \$12

three fluffy plate-sized pancakes or three pieces of french toast

TWO (2) EGGS* \$4

TOAST - \$3

white, sourdough, and multi-grain toast

GLUTEN-FREE TOAST - \$4

BAGELS - \$6

plain, Everything

GLUTEN-FREE BAGEL - \$7

HASH BROWNS - \$6

BACON OR SAUSAGE - \$6

FRESH FRUIT CUP - \$6

grapes, mixed melon, and berries

MIXED GREENS - \$5

champagne vinaigrette dressing

COFFEE- \$3.50

JUICE: SMALL - \$3 LARGE - \$4

LUNCH + DINNER

SHAREABLES

LOADED TOTS - \$14

tater tots, bacon, nacho cheese, sour cream

MILWAUKEE PRETZEL CO.

JUMBO PRETZEL - \$14

served with nacho cheese

WI CHEESE CURDS - \$12

battered and fried, ranch dressing

BONELESS WINGS - \$14

one dozen chicken wings with celery, blue cheese or ranch dressing, your choice of award-winning Legend Larry's sauce

sauce options: raspberry habanero, sweet thai chili, medium buffalo, honey bbq, garlic parmesan, hot garlic

BACON PARM TRUFFLE FRIES - \$12

fries, parmesan, bacon, truffle salt, oil

TUNA POKE NACHOS - \$22

marinated sushi grade Ahi tuna, sweet soy reduction, jalapeños, avocado, sesame seeds, scallions, pickled sushi ginger, wasabi aioli, cilantro, sriracha aioli, crispy wonton chips

proudly featuring local favorites from:



SALADS

Add grilled chicken breast - \$7 / salmon filet - \$9

COBB (GF) - \$12

mixed greens, avocado, egg, bacon, tomato, blue cheese crumbles, ranch dressing

AVOCADO CRUNCH - \$16

breaded chicken, cheddar, tomato, avocado, ranch dressing

APPLE A DAY - \$12

mixed greens, tossed with apples and champagne vinaigrette, topped with goat cheese, walnuts and pickled onions

SOUPS

Cup - \$4 | Bowl - \$8

CREAMY CHICKEN + WILD RICE

celery, carrots, onion, garlic, chicken breast, wild rice

CHEF'S SPECIAL

please inquire about our soup of the day

A LA CARTE

FRESH FRUIT CUP - \$6

pineapple, cantaloupe, honey dew, grapes, raspberries, blueberries + blackberries

SWEET POTATO WAFFLE FRIES - \$7

ONION RINGS - \$8

FRENCH FRIES - \$5

TATER TOTS - \$5

LUNCH + DINNER

SANDWICHES

*Served with 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, mayo

GARDEN CHICKEN - \$14

crispy or grilled chicken breast, pickled green
tomatoes, buttery bibb lettuce, tarragon aioli

PIZZA

*Made with Grande premium, all-natural Italian
cheese. Cauliflower crust available (GF) - \$3*

9" CHEESE - \$12

16" CHEESE - \$18

Toppings:

Meats +\$3: pepperoni, sausage, bacon

Other + \$2: mushroom, onion, tomato,
jalapeños, green peppers, olives

BURGERS

Served with fries

Make it a double - \$4 / Sub veggie burger - \$3

Gluten-free bun - \$3

THE ORIGINAL 1886* (#GF) - \$12

American, lettuce, tomato,
onion, bistro sauce, buttered + toasted
brioche bun

SMOKEHOUSE STACK* (#GF) - \$14

smoked bacon, cheddar,
onion rings, BBQ sauce,
buttered + toasted brioche bun

BACON CHEESEBURGER* (#GF) - \$15

smoked bacon, American, cheddar or swiss,
buttered + toasted brioche bun

MUSHROOM SWISS* (#GF) - \$15

mushrooms, Swiss, buttered + toasted
brioche bun

FISH FRY

Served Fridays only

PERCH - \$16

two large deep fried filets, fries,
coleslaw, rye bread

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

GREY GOOSE STRAWBERRY LEMONADE - \$11

Grey Goose vodka, strawberry puree,
lemonade

BEERS/SELTZERS

DRAFT - \$6

3 Sheeps Rotating
Spotted Cow

DOMESTIC CANS - \$4

Miller Lite
Coors Lite
Michelob Ultra
Busch Lite
Pabst Blue Ribbon/PBR

CRAFT BEER CANS - \$6

Chaos Pattern
Rebel Kent
Modelo
All Day IPA

SELTZERS - \$7

Carbliss: Assorted flavors
Good Boy: Assorted flavors

WINES

WHITE

| | <i>Glass</i> | <i>Bottle</i> |
|------------------------------|--------------|---------------|
| A to Z, Rose | \$10 | \$40 |
| Folonari, Pinot Grigio | \$10 | \$40 |
| White Haven, Sauvignon Blanc | \$13 | \$52 |
| Black Stallion, Chardonnay | \$13 | \$52 |

RED

| | <i>Glass</i> | <i>Bottle</i> |
|---------------------------|--------------|---------------|
| Smith & Hook, Cabernet | \$11 | \$44 |
| McManis, Pinot Noir | \$10 | \$40 |
| Conundrum, Red Blend | \$10 | \$40 |

SPARKLING

| | <i>Glass</i> | <i>Bottle</i> |
|--------------------|--------------|---------------|
| Campo Viejo, Brut | \$10 | \$40 |
| La Marca, Prosecco | \$11 | \$44 |