

## HISTORY OF THE OSTHOFF RESORT

The Osthoff Resort is built on the original site of Hotel Münsterland, more commonly known as Osthoff's Hotel, which was founded by Otto Osthoff. Otto was born in Bielefeld, Germany and spent seven years in the Prussian army before moving to the United States in 1867. He spent a year and a half in Rochester, New York, operating a hote and in 1868 moved to Milwaukee. There he managed Schlitz Park—a center of activity for the German community—where concerts, plays and operettas were performed. Business was going well in Milwaukee but his wife Paulina's health was failing. Her physician recommended that she go to Elkhart Lake to recover, because it had a reputation as a place of healing. Her recovery was so rapid that Otto decided to move to Elkhart Lake and open a hotel.

In December of 1885, he paid \$7,000 for the land that would soon become Osthoff's Hotel. Prior to owning the land, Otto began laying the foundations for two buildings, and in December of 1885 began building his resort. By April of 1886, the gas line to the hotel was in place and the building was ready to be painted. The hotel had accommodations for 120 guests, with the parlor and dining room on the first floor.

In the following years he added a pavilion on the lakefront to serve as an amusement hall. He also added an addition to the dining hall, a 23-room cottage, and a residence for his family, named "Villa Paulina." In 1911, before he retired in Milwaukee, Otto handed the resort over to his daughter Paula's husband, Otto Just. The resort was owned and managed by the Just family and their children until 1955, when it was sold to Sulie and Pearl Harand of Chicago.

On June 27, 1955, The Harand Camp of the Theatre Arts opened, teaching drama, song interpretation and ballet. Over the next 30 years, thousands of children attended the camp. At the close of each season fresh cement was poured and the children left a permanent legacy of their handprints and messages. Some of the concrete handprints still remain on the Osthoff grounds today.

In 1989, a group of investors purchased the property to develop a condominium resort. They recognized that the setting was ideal, with acres of wooded grounds and 500 feet of sandy beach on one of the purest lakes in Wisconsin.

Capturing the grandeur of the original Osthoff Hotel, today's Osthoff Resort opened its doors in 1995, offering all-suite accommodations, four seasons of recreation from sailing to ice skating, stunning natural scenery and an unmistakable Old World charm. It quickly earned the prestigious AAA Four Diamond rating, making it one of the premier resort destinations in the Midwest.



# Otto's

## RESTAURANT

### STARTERS

#### OATMEAL 8

Steel cut oatmeal with dried fruit, nuts and clover honey  
Add fresh berries 3

#### OVERNIGHT OATS 6

Rolled oats soaked in lightly sweetened almond milk,  
topped with fresh berries and almonds

#### LEMON RASPBERRY CHIA SEED PUDDING 7

Fresh raspberries, lemon zest and honey sweetened coconut milk

#### SMOOTHIE BOWL 8

Fresh berries, chopped nuts, dried fruit and chia seeds  
atop a luscious yogurt smoothie

### SIGNATURES

#### BAKED BERRY PANCAKE 12

Homemade buttermilk pancake batter topped with  
seasonal berries and sugar, baked for 15 minutes  
and topped with raspberry sauce

#### AVOCADO TOAST 11

Avocado, cream cheese, roma tomato and poached egg  
served on choice of toast, topped with cracked black pepper

#### GERMAN POTATO PANCAKE 10

Homemade German potato pancake  
served with sour cream and applesauce

#### EGG SHAKSHOUKA 11

Aromatic tomato sauce, roasted red peppers and artichokes  
topped with two poached eggs, cilantro and feta cheese,  
served with choice of Roeck's toast

#### HOPPEL POPPEL 10

German farmer's scrambler with ham, green and yellow onions,  
and roasted potatoes. Finished with Wisconsin cheddar cheese  
and served with choice of Roeck's toast

### GRIDDLE

Drewry Maple Syrup is served with all Griddle items

#### FRENCH TOAST 10

Roeck's brioche bread dipped in cinnamon and vanilla bean batter,  
sautéed with butter and sprinkled with powdered sugar

#### PANCAKES 10

Three homemade pancakes,  
choice of buttermilk, chocolate chip, or blueberry

#### TOP OFF YOUR FRENCH TOAST OR PANCAKES 3

with fresh berries and raspberry sauce

Griddle items are served with choice of applewood-smoked bacon,  
Johnsonville Vermont sausage, or Jones cherrywood-smoked ham

### BENEDICTS

Served with Osthoff herb-roasted potatoes

#### CLASSIC 11

Two poached eggs atop toasted English muffins, with  
Usinger's applewood-smoked Canadian bacon and homemade hollandaise

#### BLACKENED CRAB CAKE 15

Two poached eggs atop blackened lump crab cake  
with homemade hollandaise

#### FLORENTINE 11

Sautéed spinach, tomatoes, salmon lox, and Wisconsin Parmesan cheese,  
with homemade hollandaise

### EGGS

Served with Osthoff herb-roasted potatoes and choice of Roeck's toast

#### THE FARMHOUSE 9

Two eggs prepared to your liking with your choice of  
applewood-smoked bacon, Johnsonville Vermont Sausage,  
or Jones cherrywood-smoked ham

#### OTTO'S OMELET 10

Two eggs prepared with your choice of onion, scallion, bell pepper,  
tomato, mushroom, Wisconsin cheddar, spinach, and/or ham

#### COUNTRY FRIED STEAK AND EGGS 12

Schwaller's country style steak, pan-seared and served with two eggs  
prepared to your liking, with homemade pepper gravy

### SIDES

Two Farm-Fresh Eggs 4

Osthoff Skillet Potatoes 3

Homemade Buttermilk Pancake 3

French Toast 3

Fruit Cup 3

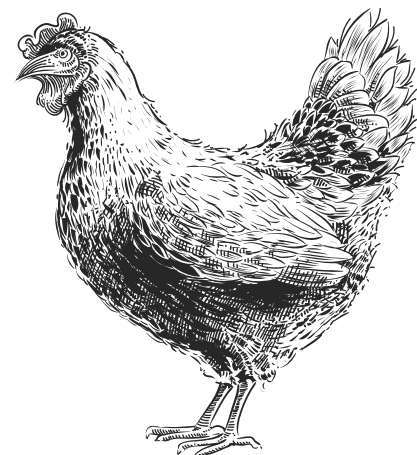
Jumbo Muffin 4

Roeck's Toast or English Muffin 2

Bagel with Cream Cheese 3

Applewood-Smoked Bacon, Johnsonville Vermont Sausage Links,  
or Jones Cherrywood-Smoked Ham 4

BREAKFAST BUFFET \$17  
EVERY SUNDAY, 8 AM TO NOON



 Otto's Signature Item  Aspira Spa Signature Item

Gluten-free substitutions, add \$1

Split plate charge \$2 • A 20% gratuity is automatically added to parties of 8 or more

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