



Media Fact Sheet

About Kaminski's Chop House:

With sweeping vistas of sandstone cliffs and towering White Pines along the Wisconsin River, Kaminski's Chop House is an award-winning American/North American-style classic chop house destination restaurant devoted to the sublime pleasures of hand-cut, dry-aged beef, well-chosen wines, and extraordinary service.

Where: Kaminski's Chop House Restaurant is located at the iconic Chula Vista Resort in Wisconsin Dells, Wis.

Website: www.KaminskisChopHouse.com

Awards:

Best Wisconsin Steakhouse; [Eat This, Not That!](#), 2021
Traveler's Choice Award, [Trip Advisor](#), 2012-2020

Executive Chef: Raymond Alexander

Restaurateur: Mike Kaminski

Restaurant General Manager: Melissa Housworth

Menu Overview:

- Dry-Aged Steaks, Chops, Seafood
- Wine Pairing Recommendations
- Tableside Made-to-Order "Garbage Salad" with House-made Creamy Garlic Dressing
- Family-style Sides with Signature Fully-loaded Mashed Potatoes
- Decadent House-made Dessert Choices and Espresso Digestifs
- Gluten-Free and Children's Menus
- Happy Hour with Drink/Wine Specials and Appetizers

2021 Special Events:

- Wine/Beer Dinner Events
- Winemaker Tastings
- Friday Night Surf & Turf Special
- Four-course "Dinner-for-Two" Chef Choice Specials (typically Sunday thru Thursday for dine-in guests)

Dining/Ambience Style:

Kaminski's Chop House is a classic steak chophouse destination dining experience with white table linens, warm wood appointments, and a menu of extraordinary steaks and seafood with well-appointed wine list accompaniments. Full-service, take-out and private party options.

1000 CHULA VISTA PARKWAY, P.O. BOX 30, WISCONSIN DELLS, WI 53965

restaurant 608.254.2001 | resort 608.254.8366 | fax 608.254.4157 | chulavistaresort.com

**Highlights:**

- Procured steaks from the nation's premier meat supplier, steaks are corn-fed, dry-aged, center-cut beef, inspected and selected by master butchers.
- Beef is refrigerated in a perfectly calibrated environment until the moment it enters Kaminski's custom-designed broilers – each capable of reaching up to 1200 degrees Fahrenheit to provide the char steak-lovers desire.
- Locally sourced meats and produce whenever possible
- Wisconsin's premier location for US-based wine selections
- Food philosophy combines the most social and economically responsible methods with the highest-quality ingredients.
- Drawing upon the experience of the Gramercy Tavern in New York City, Kaminski's is inherently welcoming, with incredible food and impeccable service.
- Restaurant opened in 2006

Operation Dates/Times:

- Open daily, year-round
 - Happy Hour daily 4:30 – 6:00 pm
- | | <u>Sunday-Thursday</u> | <u>Friday-Saturday</u> |
|---------------|------------------------|------------------------|
| • Lounge | 4:30 – 9:00 pm | 4:30 – 10:00 pm |
| • Dining Room | 5:00 – 9:00 pm | 5:00 – 10:00 pm |

Reservations: Recommended. 608-254-2001; [OpenTable](#)

Media Availability: Call for interview

For more information, contact:

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