



Happy Holiday *

* Daily Specials every week

*
Wednesday: 2-4-1 tap beers and \$0.75 wings
\$9.00 *

*
Thursday: \$12.99 build your own pasta, along with a dinner salad and garlic bread *

Friday: All you can eat Fish Adults \$10.95 Child 7.50

*
Saturday: \$2.00 Fish Tacos & \$3.00 Margaritas
12:00pm – 5:00pm *



Dinner with a view,
Lakeview Ballroom

Izatys Resort December Newsletter

December 2017

General Manager's Update

Let it snow, let it snow, let it snow!

There is a whirlwind of activity at Izatys, preparing for the holidays and our winter activities that would rival any of Santa's workshops. Ice fish house construction is on schedule, the skating rink is freezing, the snowmobile trails are marked, and the smell of fresh baked bread is flowing from the kitchen. Chef Brian has created a not-to-miss menu that is available Wednesday through Sunday and will also be available in the lake view ballroom on Friday and Saturday evenings. We are hosting the Minnesota United Snowmobile Association Rendezvous this winter that is estimated to attract 350 snowmobile enthusiasts to Izatys. The Fire on Ice cooking competition planning is underway and should be even bigger than last year.

We would like to cordially invite you to try some of our recently added winter experiences. Take a guided ice fishing expedition on our side-by-side RZR ATVs featuring Clam pop up shelters. Try out our new 12'X24' ice houses. Play ice golf under the guidance of our Ice Golf Commissioner Mary Turnquist or just try our walleye cake eggs benedict some weekend morning and play a game of pool. We are finishing up the plans for our golf and shooting simulators and should have an announcement soon.

On behalf of the entire Izatys staff I would like to thank you for your patronage and support. In 2017 we experienced tremendous growth throughout Izatys. The future looks bright enough to require sunglasses. *

Kevin Mullarky, Izatys Resort General Manager

Bring in the New Year at Izatys

There is no better way to bring in the New Year than to celebrate with family and friends. Come join the Izatys family, with dinner in the Lakeview Ballroom. Enjoy the beautiful view of Mille Lacs Lake, with your choice from our New Year's Eve Surf & Turf Menu. With the purchase of dinner you also get to enjoy our evening entertainment **In2ition**, free of charge. Izatys is now taking dinner reservations!

Reservations preferred, call 320-532-4574 to make your reservations!



Kitchen Corner

December will be another exciting month in the kitchen at Izatys Resort. We've lost a few of our seasonal cooks but have a new highly acclaimed Pastry Chef that has joined our culinary team. In The kitchen, Executive Chef Brian Nieman incorporates produce and seafood at the top of their peak for the menu preparations here at Izatys. In December you can expect produce like Beets, Kale, Pumpkins, Winter Squash, Brussel Sprouts, & Leeks to dominate the menu. Look for citrus fruits like Mandarin Oranges & Tangerines as well. As far as seasonal seafood, Chef Brian looks at monthly charts and landings reports from the East Coast, Alaska, Gulf Coast, West Coast and Hawaii. He plans to showcase East Coast Monkfish, Scallops, Dover Sole, & Oysters. The winter months are best for oysters because they develop glycogen which acts as an insulating blanket which yields a larger and meatier oyster. Hawaiian seafood is abundant during the colder Months and he plans on showcasing unique fish like Opah, one of The world's healthiest fish species. It's a very colorful fish, also Known as "Moonfish" and is rich in protein and vitamins. One 4-ounce portion of Opah has over 1800mg of Omega-3's! Guests can also expect cameo appearances from other varieties Including Ono, Opakapaka, Onaga, & Bigeye Tuna. As the weather Gets colder in December, the kitchen crew at Izatys will keep Things cooking and consistently offering some of the best cuisine On Lake Mille Lacs. Look for King Crab Legs from Alaska on Upcoming menus and Dungeness crab season.

Brian Nieman, Executive Chef



Andrew Cordova Junior Pastry Chef

Raymond Andrew Cordova moved to Isle Minnesota in 1988 attended Isle High School until 1996. He then moved to Raleigh North Carolina in 1997. Cordova graduated culinary school at Wake Technical Community College in 2001. Succeeding to continuing his education he studied at Abroad Le Tuque, in France, afterwards worked at Le Paris Plage. Returning from France he took the Pastry Chef Position at Zinc Bistro in Scottsdale Arizona. After working there for six months Chef decided to moved back to Raleigh North Carolina, and took Pastry Chef Position at the Capital City Club for Club Core. With 10 years as a Pastry Chef Cordova took Executive Chef Position at Humble Pie in Raleigh, which was a Tapas restaurant. With his time at Humble Pie he also won Best Restaurant in Raleigh, Best Tapas Restaurant in the triangle and Best Chocolate dessert in the triangle. After five years with the Humble Pie Chef moved on and became personal Chef with the North Carolina Hurricanes, NHL hockey team. In 2011 Cordova decided after two years with them to move home to take care of my family. Then became Executive Chef for Nitti's Hunters Point, and has now joined the team at Izatys as Pastry Chef, continuing to amaze us all with his creativity, knowledge, great personality and delicious pastry.



Pflaumenstreusel the classic German Dessert made by Pastry Chef Raymond Andrew Cordova Junior



Izatys Winter Activities

* Enjoy spending the day drinking hot chocolate with your family and friends while ice skating on Izatys hidden island

* Cruise around on local snowmobile Trails

* Enjoy the winter with the perfect spot to ice fish

* Cross Country Skiing on Black Brook

Izatys Resort
40005 85th Ave
Onamia, MN 56359
320-532-4574
www.Izatys.com

Find us on Facebook!

Brunch with Santa

Tis the Season, bring your appetite and some of your holiday cheer. An Izatys buffet is one thing you don't want to miss this season. Enjoy a delicious brunch made by our chefs. While you're here don't forget to get some holiday shopping done at our craft and vendor fair, December 9th 10am-2pm. Bring the kids to make their own ginger bread house and get their picture with Santa.

Brunch with Santa
EVENT
December 9th
10:00am - 2:00pm
\$15.95
\$6.50 ~~\$7.95~~ ~~\$19.95~~ adult
child (12 & under)
Get your picture taken with santa and build a gingerbread house to take home!
Call 320-532-4574 to make reservations

Izatys Stocking Stuffers

Winter Wonderland \$99

Enjoy a one night's stay in a standard room at the Inn, and a \$20 voucher to Izatys Restaurant for only \$99! Weekends only! Offer valid only in December (not valid with New Year's Eve and existing reservations).

A deal above Par

Purchase a certificate for one round of golf for \$30 +tax (good for use ANYTIME for the 2018 season). Maximum purchase is 5

From everyone at Izatys we want to wish you all a wonderful Holiday season!

Izatys Resort

Buy One Get One Dinner Entrée in our Lakeview Ballroom

**Purchase any dinner entrée at regular price and receive the second entrée of equal or lesser value for FREE
RESERVATIONS REQUIRED**



**Starting December 1, 2017 -Good through- December 30, 2017
Fridays and Saturdays Only**



Redeemable at Izatys Resort
40005 85th Ave, Onamia, MN 56359
320-532-4574