

Yetti's brings Lake House favs to bar & grill

Kim McDarison Correspondent | Posted: Wednesday, January 25, 2017 1:18 pm

It might be said that a series of both unfortunate and fortunate events led to the creation of what is now Yetti's Bar and Grill, 11190 N. Goede Road, Newville.

In the mid-2000s, Yetti's co-owners Adam Patterson and Justin Axcell formed a strong friendship. They began working together when Patterson hired Axcell as an employee at Edgerton-based Patterson Auto Sales, a company he then owned and closed in 2011, citing the nationwide economic downturn.

After Patterson's business closed, Axcell found employment with the family-owned business, The Lake House Inn, 11504 N. Maple Beach Drive, which was owned by his grandparents, Robert and Mary Jane Axcell, for 26 years. His grandfather was looking to retire, so the two friends decided to jointly "get into the restaurant business" last summer.

The Lake House Inn supper club had a long history in the area, Axcell said, noting that his grandmother died about five years ago, and for his grandfather, "continuing the business without her had become a little overwhelming." His desire to step down created an opportunity for Axcell and Patterson.

"He was going to close, so we decided to step in. We didn't buy the building, just the business (including) its inventory and equipment. An investor bought the property," Axcell said.

As the two worked with the investor to renovate the historic building, parts of which were built in 1857, Patterson said it became clear that more renovations than initially anticipated were needed to make the reopening of the supper club work. Patterson, Axcell and the investor ended their joint venture on what Patterson described as very good terms, with each wishing the other well as they continued with their individual business plans.

Still, Patterson said, he and Axcell owned the equipment, and liked their business concept, so they began talking about finding a new location.



Yetti's Bar and Grill

Yetti's Bar and Grill, named using a nickname given to Justin Axcell (right), pictured with co-owner Adam Patterson, is located at 11190 N. Goede Road in Newville.

"We were sitting with the equipment; we had everything to start a restaurant, so we thought, we could either sell it or find a new location," Patterson said. They'd made mention to a family member that they were looking for a spot, and that's when Patterson said things seemed to fall into place.

Area residents might remember the new Yetti's location as the former Wisconsin Cheese and Wine Chalet, which closed more than three years ago, Axcell said. The current landlord purchased the building about a year ago with no immediate plans for the site, Patterson said, citing the endeavor as a "land purchase." The building had been idle since the closing of the Chalet, he added.

The family member mentioned to the landlord that Patterson and Axcell were looking for a location to begin a restaurant and "the timing worked out perfect," Patterson said. A lease agreement was formed and the team began the remodeling process in late October.

"We announced on Facebook that we were closing there (Lake House Inn) on Oct. 10," Patterson said, adding the equipment was loaded into storage pods and moved to the former Chalet location mid-November.

As part of the remodeling process, the team has repurposed some materials and décor from both the former Chalet and the Lake House Inn, Patterson said.

The name Yetti's was chosen for their new endeavor because it was a nickname used to describe Axcell, a robustly built man standing some 6 feet 8 inches tall. Axcell will be the establishment's cook, citing 13 years of experience gained through working at the former Lake House. He had lots of jobs there, he said, including busing, dishwashing, cooking, and ultimately, he said, he ran the kitchen for nearly 6 years.

The new Yetti's

Yetti's Bar and Grill is a family-oriented spot with an inside seating capacity of 80. Tables come in both traditional level and high-top configurations to accommodate varying family styles and "kid-friendly" food will be included on the menu. Examples are: macaroni and cheese, grilled cheese sandwiches, and chicken strips.

Menu selection will include what he described as "American comfort food with a twist of supper club." There will be hamburgers, Friday fish fry and prime rib, he added.

"Some of the cuisine people were familiar with at the Lake House will come here," he said, including: prime rib and salmon specials, homemade meatloaf, homemade chicken and seafood Alfredo, ice cream drinks and coleslaw.

"We plan to bring supper club quality food into a bar and grill and still keep the cost affordable," Axcell said.

Once the kitchen closes, around 9 p.m., Patterson and Axcell anticipate the bar will provide a more mature atmosphere, with entertainment including live bands and karaoke hosted in the outdoor beer garden.

"We'll have whatever makes them (customers) happy," Axcell said.

"We've also talked about comedians," Patterson said.

The menu is not available yet, although the bar is open.

The kitchen is anticipated to open in about a week, Axcell said. Once the kitchen is open, the restaurant will be open seven days a week for both lunch and dinner. An average meal should run between \$10 and \$20, Axcell said. Currently, the bar is open Thursday through Sunday, 2 p.m. until "bar time."