



# IN-ROOM DINING MENU

## BREAKFAST SERVED 6AM TO 11AM

### WELLNESS

<b>House-Toasted Nut Granola</b> - assorted berries, yogurt <i>veg</i>	13
<b>Fresh Fruit &amp; Berries</b> <i>gf, df, nf, veg</i>	13
<b>Fresh Mixed Berries</b> <i>gf, df, nf, veg</i>	18
<b>Steel Cut Oats</b> <i>veg</i> mixed berry compote, toasted almonds, sweet cream	16

### SMOOTHIES

<b>Strawberry Banana</b> - almond milk, honey <i>gf, nf, veg</i>	10
<b>Blueberry Boost</b> - almond milk, banana, protein powder <i>gf, nf, veg</i>	10
<b>Raspberry Muffin</b> - oats, walnuts, cinnamon, whole milk, fresh raspberries <i>veg</i>	10
<b>Chef's Daily Selection</b>	10

### HOUSE-MADE JUICES

<b>Morning Sunrise</b> - beet, celery, strawberry, orange <i>gf, df, nf, veg</i>	8
<b>Citrus Ginger</b> – orange, grapefruit, lime, honey, turmeric <i>gf, df, nf, veg</i>	8
<b>Green Machine</b> – baby kale, cucumber, apple, celery, honeydew <i>gf, df, nf, veg</i>	9

### BEVERAGES

<b>Freshly Squeezed Orange or Grapefruit, Tomato, V-8, or Cranberry Juice</b>	6
<b>Rishi Tea Selection</b> - Earl Grey, English Breakfast, Chamomile, Jade Cloud Green, Black, Caffeine Free	8
<b>Freshly Brewed Torke Colombian Coffee</b> - 2-cup carafe 6-cup carafe	7 15
<b>Cappuccino or Latte</b> Add flavored syrup – hazelnut, vanilla regular or sugar free	8 1

*gf-gluten friendly veg-vegetarian df-dairy free nf-nut free*

All food and beverage prices are exclusive of tax. A \$5 delivery charge (per order), plus, a 25% service fee will be added to your check; no additional gratuity is expected.

# BREAKFAST

SERVED 6AM TO 11AM

## ADDITIONS

<b>Smoked Bacon, Black Forest Ham or Sausage Links</b>	8
<b>Breakfast Potatoes</b> <i>gf, nf, veg</i>	8
<b>Toast</b> - white, whole wheat, rye, cranberry-walnut, sourdough or English muffin	3
<b>Fresh Sliced Tomato</b>	4
<b>Avocado</b>	8
<b>Two Eggs</b> - any style	9
<b>House-Made Bakery Fresh Pastries</b> <i>veg</i> chocolate, Swiss brioche or traditional croissant, Chef's daily selection muffin	7
<b>Toasted Bagel with Cream Cheese</b> choice of plain, blueberry or everything	6

## CLASSICS

<b>American Club® Breakfast</b> two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast	19
<b>Substitute Bagel or Muffin</b>	3
<b>Breakfast Sandwich</b> choice of breakfast meat, Wisconsin aged Cheddar, Calabrian chili aioli, American Club Kaiser roll	18
<b>Eggs Benedict</b> two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce	19
<b>Wisconsin Room Omelet</b> <i>gf, nf, veg</i> roasted wild mushrooms, baby kale, Hidden Springs Wisconsin Manchego, roasted pepper sauce, breakfast potatoes	20
<b>Add an Additional Vegetable Ingredient</b>	3
<b>Drewry Farm Maple Crepes</b> <i>veg</i> lemon whipped Belgioioso Ricotta, blood orange marmalade, pistachio crumble	20
<b>Cinnamon Brioche French Toast</b> <i>veg</i> chocolate whipped mascarpone, seasonal fruit compote, roasted hazelnuts	20
<b>Avocado Toast</b> <i>nf, veg</i> two eggs any style, sourdough toast, avocado, LaClare Creamery goat cheese, baby kale, chives	19
<b>Add Smoked Wisconsin Lake Trout</b>	8
<b>Add Fresh Sliced Tomato</b>	3

# 15 MINUTE EXPRESS TO-GO BOX MEALS

SERVED 6AM TO 4PM

<b>House-made Granola</b> fresh berries, yogurt	14
<b>Smoothie &amp; Muffin</b> strawberry-banana smoothie, hardboiled egg, chef's choice of muffin, vanilla yogurt	14
<i>Menu items below include fruit, chips and a cookie.</i>	
<b>Turkey Sandwich</b> roast turkey, lettuce, tomato, onion, Swiss cheese, basil aioli on house-made sourdough bread	15
<b>Chicken Sandwich</b> bacon, tomato, onion, basil mayonnaise, freshly baked Kaiser roll	18
<b>Endive Salad</b> <i>gf, veg</i> roasted Whispering Orchards apple and parsnip, fall chicories, roasted hazelnut, cider vinaigrette, cilantro, lime crème fraîche	14
<b>Roasted Mushroom Quinoa Protein Bowl</b> quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette	15
<b>Add Grilled Chicken or Chicken Fingers</b>	12

## CHILDREN'S MENU

SERVED 11AM TO 10PM

<b>Mac n Cheese</b> fresh pasta noodles, Cheddar cream sauce	14
<b>Pasta Marinara</b> fresh pasta, tomato sauce, parmesan	14
<b>Chicken Fingers</b> ranch dressing, fresh fruit or French fries	14
<b>Classic Grilled Cheese</b> fresh fruit or French fries	12
<b>Roast Chicken Breast</b> carrots and potatoes	18

# LUNCH & DINNER

SERVED 11AM TO 10PM

## SOUP

- Puree of Sunchoke & Almond Soup** *gf, veg* 14  
Cara Cara orange, toasted almonds, Sicilian olive oil, bay leaf

## APPETIZERS

- Jumbo Shrimp Cocktail** - horseradish aioli 18
- Pork Belly Sliders (3)** - kimchi, house-made Kaiser rolls 18
- Smoked and Grilled Chicken Wings (6)** - Calabrian chili sauce 22
- Fried Cheese Curds** - buttermilk-dill dip 15

## ENTRÉE SALADS

- Baby Greens & Herbs Salad** *gf, df, nf, veg* 13  
petite lettuces, mixed herbs, Champagne vinaigrette
- Endive Salad** *gf, veg* 14  
roasted Whispering Orchards apple and parsnip, fall chicories,  
roasted hazelnut, cider vinaigrette, cilantro, lime crème fraîche
- Side Salad** 8  
mixed greens, tomato, carrot, cucumber, house vinaigrette
- Add to any Salad**
- Grilled Chicken or Chicken Fingers** 12
- Seared Salmon** 15

## SANDWICHES AND BOWLS

*Sandwiches include side salad with house vinaigrette, fresh fruit,  
or fingerling potatoes with lemon aioli*

- Turkey BLT** 15  
roast turkey, bacon, lettuce, tomato, onion, Swiss cheese,  
basil aioli, house-made sourdough bread
- Roasted Mushroom Quinoa Protein Bowl** 15  
quinoa, roasted peppers, goat cheese, baby greens,  
artichoke, garbanzo beans, champagne vinaigrette
- Grilled Chicken or Chicken Fingers** 12
- Grilled Angus Steak Burger** 18  
8 oz. grilled ground steak patty, sautéed red onions, roasted wild  
mushrooms, aged Wisconsin Cheddar, handcrafted Kaiser roll

# BEVERAGES

## SERVED 6AM TO 10PM

### WINES BY THE GLASS

#### WHITE

Domaine Carneros by Taittinger Brut Cuvée 2017	15
Weingut Robert Weil, Traditions Riesling 2020	12
Marco Felluga, “Mongris”, Pinot Grigio, Italy 2020	10
Craggy Range, Sauvignon Blanc, Marlborough, New Zealand 2021	12
Louis Jadot, Chablis, France 2020	15
Morgan, Chardonnay, Santa Lucia Highlands, California 2019	13
Saracco Moscato d’Asti, Piedmont, Italy 2020	10

#### RED

Resonance, Pinot Noir, Willamette Valley, Oregon 2020	15
Canvas Back, Cabernet Sauvignon, Red Mountain, Washington 2018	16
DAOU, Cabernet Sauvignon Paso Robles, California 2020	13
Seghesio Zinfandel, Sonoma County, California 2019	11

#### NON-ALCOHOLIC BEVERAGES

Hint of Herb Lemonade – Muddled Mint, Rosemary Sprig	7
Virgin Paloma – Lime Juice Muddled Jalapeno, Grapefruit Juice, Club Soda	7
Don’t Feel Blue– Blueberries, Mint Leaves, Simple Syrup, Lime Juice, Club Soda	7

#### BEER

Bucket of Beer (4) Bud Light, Coors Light, Miller Lite, Heineken, 3 Sheeps Cashmere Hammer, Leinenkugel’s Original, New Glarus Spotted Cow or Stella Artois	22
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# DINNER

SERVED 5:30PM TO 10PM

## SOUP

- Puree of Sunchoke & Almond Soup** *gf, veg* 14  
Cara Cara orange, toasted almonds, Sicilian olive oil, bay leaf

## STARTERS

- Caramelized Sea Scallops** *gf, nf* 25  
roasted cauliflower and Romanesco, fresh mandarins,  
Castelvetro olive, Calabrian chili sauce, cilantro
- Lake Superior Salmon Gravlax** *gf* 20  
Honey Crisp apple, kohlrabi, fresh horseradish, pumpkin seed,  
smoked pepper rub, jalapeno, apple cider crème fraîche
- Marinated Baby Beets Salad & LaClare Creamery  
Goat Cheese Fonduta** *gf, veg* 19  
curly endive, house smoked Marcona almonds,  
tarragon, chives, vanilla vinaigrette

## SIDES

- Roasted Fingerling Potatoes** *gf, df, nf, veg* 9  
roasted garlic, lemon, parsley
- Sautéed Wild Mushrooms** *gf, df, nf, veg* 10  
shallots, garlic, thyme
- Caramelized Cauliflower** *gf, df, nf, veg* 9  
golden raisins, shallots, capers, mint
- Roasted Brussels Sprouts** *gf, df, veg* 9  
pine nut, Calabrian chili, cider agro-dolce

## ENTRÉE SALADS

- Baby Greens & Herbs Salad** *gf, df, nf, veg* 13  
petite lettuces, mixed herbs, Champagne vinaigrette
- Endive Salad** *gf, veg* 14  
roasted Whispering Orchards apple and parsnip, fall chicories,  
roasted hazelnut, cider vinaigrette, cilantro, lime crème fraîche
- Side Salad** 8  
mixed greens, tomato, carrot, cucumber, house vinaigrette
- Add to any Salad**
- Grilled Chicken or Chicken Fingers 12  
Seared Salmon 15

# DINNER

SERVED 5:30PM TO 10PM

## ENTRÉES

- Roasted Hen of the Woods Mushrooms** *veg* 43  
Wisconsin ricotta gnudi, kabocha squash puree,  
roasted walnuts, Barolo sauce  
*Wine Pairing-Resonance, Pinot Noir, Willamette Valley, Oregon 2020*
- Grilled Lake Huron Walleye** *gf, nf* 47  
cannellini bean stufati, roasted butternut squash,  
braised cavolo nero, braised pork shank and parmesan broth,  
Fresno, basil, lemon, Tuscan olive oil  
*Marco Felluga, "Mongris", Pinot Grigio, Italy 2020*
- Roasted Wild Striped Bass** *gf, nf* 55  
cider-braised napa cabbage, fingerling potato puree,  
fresh winter truffle, sea urchin-lemon butter  
*Morgan, Chardonnay, Santa Lucia Highlands, California 2019*
- Drewry Farms Maple-Glazed Amish Chicken** 46  
mustard seed-coriander crust, farro-sage risotto,  
petite kale, roasted acorn squash, gooseberry,  
foie gras butter, pistachio, cider agro-dolce  
*Wine Pairing-Morgan, Chardonnay, Santa Lucia Highlands, California 2019*
- Szechuan Five Spice-Roasted Moulard Duck Breast** *nf* 55  
glazed baby turnips, sunchoke puree, rye schupfnudel,  
lingonberry-horseradish relish, Riesling beurre blanc,  
duck demi-glace  
*Wine Pairing-Resonance, Pinot Noir, Willamette Valley, Oregon 2020*
- Butter-Roasted Black Angus Strip Steak à la carte** *gf, nf* 59  
confit cipollini onions, brown butter,  
rosemary, Cabernet demi-glace  
*Wine Pairing-DAOU, Cabernet Sauvignon, Paso Robles, California 2020*
- Juniper-Grilled Venison Strip Loin** *gf, nf* 59  
clove poached salsify, celery root puree, roasted endive,  
rosemary-butter braised black trumpet mushrooms,  
Kumquat marmalade, Pinot Noir-orange-juniper reduction  
*Wine Pairing-Seghesio Zinfandel, Sonoma County, California 2019*

# DESSERTS

SERVED 11AM TO 10PM

<b>House-Made Ice Cream - Choice of;</b> <b>Caramel Stampede-Vanilla Ice Cream,</b> caramel swirl, candied pecans, crispy Caramelia pearls	10
<b>Chocolate, Cinnamon, Vanilla or Raspberry Sorbet</b>	
<b>Chocolate Tart</b> orange marmalade, chocolate crèmeux	15
<b>Hazelnut Cake</b> smoked caramel sauce, cocoa nib tuile	15
<b>Coconut Entremet <i>gf</i></b> coconut jasmine mousse, candied pineapple, coconut lime crumble	15
<b>LaClare Farms Goat Cheesecake</b> cherry preserves, chocolate almond streusel	15
<b>Cookies &amp; Milk</b> A large, warm chocolate chip cookie served in a cast iron skillet, served with a side of cold milk	16

# HONOR BAR SNACKS

SERVED 24 HOURS

<b>Cashews</b>	10
<b>Savory Bar Mix</b>	8
<b>Caramel Almond Popcorn</b>	8
<b>Deep River Potato Chips</b> Barbecue, Original, Rosemary & Olive Oil, Sea Salt & Vinegar	4
<b>Gummy Bears</b>	8
<b>KOHLER Original Recipe Chocolate Bar</b> Peanut Butter, Milk Chocolate or Dark Chocolate	4
<b>KOHLER Original Recipe 4 Piece Buttery Terrapin</b>	15

# OVERNIGHT BOXED MEALS

SERVED 10PM TO 6AM

Served with a 16 oz Bottled Water, Chips and a Cookie

<b>Turkey Sandwich</b> roast turkey, lettuce, tomato, onion, Swiss cheese, basil aioli on house-made sourdough bread	15
<b>Roasted Mushroom Quinoa Protein Bowl</b> quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette	15