

IN-ROOM  
DINING  
MENU

Athe  
American  
club®

DESTINATIONKOHLER.COM

Rev 12-21

Athe  
American  
club®

AVAILABLE AT THE AMERICAN CLUB  
AND CARRIAGE HOUSE

# BREAKFAST

SERVED 6AM TO 11AM

## WELLNESS

<b>House-Toasted Nut Granola</b> assorted berries, yogurt	12
<b>Fresh Fruit &amp; Berries</b>	12
<b>Gluten-Free Steel Cut Oats</b> mixed berry compote, toasted almonds, sweet cream	14
<b>Quinoa "Power Breakfast"</b> two poached eggs, quinoa, shallot, seasonal vegetables, tomato, spinach, coconut curry	17

## SMOOTHIES

<b>Cranberry Chai</b> nutmeg, cream	10
<b>Blueberry Boost</b> almond milk, banana, protein powder	10
<b>Raspberry Muffin</b> oats, walnuts, cinnamon, whole milk, fresh raspberries	10
<b>Blackberry Vanilla</b> almond milk, spinach	10

## HOUSE-MADE JUICES

<b>Morning Sunrise</b> beet, carrot, strawberry, orange	6
<b>Mixed Berry Cider</b>	6
<b>Citrus Ginger</b> honey, turmeric	6
<b>Green Machine</b> spinach, parsley, cucumber, apple, celery, honeydew	7

## BEVERAGES

<b>Freshly Squeezed Orange or Grapefruit, Tomato, V-8, or Cranberry Juice</b>	5
<b>Rishi Tea Selection</b>	7
<b>Freshly Brewed Torke Colombian Coffee</b> 2-cup carafe	7
6-cup carafe	15
<b>Cappuccino or Latte</b>	7

# 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

# 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
<b>Menu items below include fruit, chips and a cookie.</b>	
<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>Bibb Lettuce Salad <i>gf, veg</i></b> Roth-Käse blue cheese, strawberries, pine nuts, aged balsamic, basil	12
<b>Roasted Mushroom Quinoa Protein Bowl</b> quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette	15
Grilled Chicken or Chicken Fingers	12

All food and beverage prices are exclusive of tax. A \$5 delivery charge (per order), plus, a 20.5% service fee will be added to your check; no additional gratuity is expected.

# BREAKFAST

SERVED 6AM TO 11AM

## CLASSICS

<b>American Club® Breakfast</b> two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast	18
<b>Bacon &amp; Egg Sandwich</b> aged Cheddar, Kaiser roll	16
<b>Eggs Benedict</b> two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce	18
<b>Wisconsin Room Omelet</b> caramelized onion, spinach, goat cheese, breakfast potatoes	17
<b>“Smores” Belgian Waffle</b> Brûlée meringue, chocolate hazelnut, cinnamon crumble, fresh raspberries	17
<b>Cinnamon Brioche French Toast</b> seasonal fruit compote, pecan oat crumble, Chantilly cream	18
<b>Avocado Toast</b> two soft poached eggs, sourdough toast, avocado, herb Boursin, spinach, <b>Add Smoked Wisconsin Lake Trout</b>	18 7

## ADDITIONS

<b>Smoked Bacon, Black Forest Ham or Sausage Links</b>	5
<b>Breakfast Potatoes</b>	6
<b>Toast</b> white, whole wheat, rye, cranberry-walnut or English muffin	3
<b>Two Eggs - any style</b>	8
<b>House-Made Bakery</b> your choice of a muffin, croissant or Danish	5
<b>Toasted Bagel with Cream Cheese</b> choice of plain, blueberry or everything	5

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# LUNCH AND DINNER

SERVED 11AM TO 10PM

## SOUP

**Autumn Squash** *veg* 11  
kabocha pumpkin, pear, smoked blue cheese,  
walnut, pumpernickel, watercress

## ENTRÉE SALADS

**Baby Greens & Herbs Salad** *gf, df, nf, veg* 10  
parsley, chive, basil, mint, tarragon, dill, Prosecco vinaigrette

**Bibb Lettuce Salad** *gf, veg* 12  
roasted apple, pecorino, pumpkin seed,  
cider reduction, cilantro, 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

# CHILDREN'S MENU

SERVED 11AM TO 10PM

**Mac n Cheese** 14  
fresh pasta noodles, Cheddar cream sauce

**Pasta Marinara** 14  
fresh pasta, tomato sauce, parmesan

**Chicken Fingers** 14  
ranch dressing, fresh fruit or French fries

**Classic Grilled Cheese** 12  
fresh fruit or French fries

**Roast Chicken Breast** 18  
carrots and potatoes

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

There is a risk of foodborne illness when eating foods of animal origin raw or undercooked.

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# DESSERTS

SERVED 11AM TO 10PM

<b>House-Made Ice Cream</b>	10
<i>Choice of;</i> <b>Caramel Stampede</b> -vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls	
<b>Chocolate, Cinnamon, Raspberry Sorbet, or Vanilla</b>	
<b>Chocolate Peanut Butter Entremet</b>	12
chocolate sponge, peanut butter mousse, candied peanuts	
<b>Apple Tart</b>	12
hazelnut cream, brown butter streusel	
<b>Molten Chocolate Cake</b>	12
caramel poached pear, rye cocoa nib crumble	

# LUNCH AND DINNER

SERVED 11AM TO 10PM

<b>SANDWICHES AND BOWLS</b>	
Sandwiches include; side salad with house vinaigrette, fresh fruit, or fingerling potatoes with lemon aioli	
<b>Turkey BLT</b>	15
roast turkey, bacon, lettuce, tomato, onion, Swiss cheese, basil aioli, house-made sourdough bread	
<b>Roasted Mushroom Quinoa Protein Bowl</b>	15
quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette	
Grilled Chicken or Chicken Fingers	12
<b>Grilled Angus Steak Burger</b>	18
8 oz. grilled ground steak patty, sautéed red onions, roasted wild mushrooms, aged Wisconsin Cheddar, handcrafted Kaiser roll	

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# DINNER

SERVED 5:30PM TO 10PM

## STARTERS

- Seared Scallops *nf*** 22  
sunchoke, kohlrabi, apple, soy-ginger brown butter,  
lime, Fresno, mint
- House-Smoked Wisconsin Rainbow Trout *nf*** 16  
celery root, Cerignola olive, chive, wasabi roe,  
pickled habanero aioli, celery leaf, dark rye crostini
- Seared Foie Gras *gf, df*** 24  
baby beet root, apple puree, hazelnut, chervil,  
vanilla, champagne, mustard seed-rosemary demi-glace

## SIDES

- Roasted Fingerling Potatoes *gf, df, nf, veg*** 8  
garlic confit, lemon, parsley
- Sautéed Wild Mushrooms *gf, df, nf, veg*** 9  
shallots, thyme
- Roasted Brussels Sprouts *gf, df, veg*** 9  
coriander, pink peppercorn, rice wine agro-dolce, mint
- Butternut Squash Puree *gf, veg*** 8  
hazelnut, chives

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# DINNER

SERVED 5:30PM TO 10PM

## ENTRÉES

- Risotto *gf, veg*** 39  
sweet potato, black chickpeas, hazelnut, alpine butter,  
black truffle, Parmigiana Reggiano, chervil
- Parmesan-Crusted Walleye Pike *gf, nf*** 41  
celery root, Napa cabbage, dried black olive, pancetta,  
horseradish crème, sesame seed, dill
- King Salmon *gf, nf*** 48  
parsnip puree, fennel, grapes, trumpet mushroom, Treviso,  
pickled mustard seed, rose petals
- Roast Amish Chicken *df*** 40  
roasted Romanesco, dark rye bread pudding, pistachio,  
dried cranberry-cabernet coulis, quince gel, celery leaf
- Veal Strip Loin** 50  
Marcona almond crust, baby yellow carrots, Pinot Noir  
poached pears, dried cherry demi-glace
- 8 oz Petite Filet *df, nf*** 60  
purple yam, shimeji mushroom, Brussels sprouts,  
pomegranate, ginger, chili, mint, soy-truffle vinaigrette
- Grilled Lamb Loin Chops *gf*** 54  
cauliflower caponata, Castelvetrano olives, red onion,  
dried apricot, sesame seed, coriander,  
rice wine agro-dolce, cilantro oil