

IN-ROOM
DINING
MENU

Athe
American
club®

DESTINATIONKOHLER.COM

Rev. 8-5-22

Athe
American
club®

AVAILABLE AT THE AMERICAN CLUB
AND CARRIAGE HOUSE

BREAKFAST

SERVED 6AM TO 11AM

WELLNESS

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

SMOOTHIES

Strawberry Banana - almond milk, honey	10
Blueberry Boost - almond milk, banana, protein powder	10
Raspberry Muffin	10
oats, walnuts, cinnamon, whole milk, fresh raspberries	
Blackberry Vanilla - almond milk, spinach	10

HOUSE-MADE JUICES

Morning Sunrise - beet, celery, strawberry, orange	7
Mixed Berry Cider	7
Citrus Ginger - honey, turmeric	7
Green Machine - spinach, cucumber, apple, celery, honeydew	8

BEVERAGES

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

Try Our Famous
Cookies & Milk!



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.

DESSERTS

SERVED 11AM TO 10PM

House-Made Ice Cream	10
<i>Choice of;</i>	
Caramel Stampede -vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls	
Chocolate, Cinnamon, Raspberry Sorbet, or Vanilla	
Chocolate Mousse Cake Entremet <i>gf</i>	12
blackberry cassis jelly, chocolate cake	
Hazelnut Cake	12
gianduja cream, smoked salted caramel sauce	
Strawberry Cheesecake	12
strawberry sauce, lemon curd	
Cookies & Milk	16
A large, warm chocolate chip cookie served in a cast iron skillet, served with a side of cold milk	

BREAKFAST

SERVED 6AM TO 11AM

CLASSICS	
American Club® Breakfast	18
two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast	
Add Extra Meat Serving	4
Substitute Bagel or Muffin	3
Bacon & Egg Sandwich - aged Cheddar, Kaiser roll	16
Eggs Benedict	18
two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce	
Wisconsin Room Omelet	17
caramelized onion, spinach, goat cheese, breakfast potatoes	
Add an Additional Ingredient	2
Belgian Waffle	17
whipped mascarpone, seasonal fruit compote, cinnamon crumble	
Cinnamon Brioche French Toast	18
lemon curd, fresh raspberries, pecan crumble	
Avocado Toast	18
two soft poached eggs, sourdough toast, avocado, herb Boursin, spinach	
Add Smoked Wisconsin Lake Trout	7
Add Fresh Sliced Tomato	2
ADDITIONS	
Smoked Bacon, Black Forest Ham or Sausage Links	5
Breakfast Potatoes	6
Toast	3
white, whole wheat, rye, cranberry-walnut or English muffin	
Fresh Sliced Tomato	4
Avocado	7
Two Eggs - any style	8
House-Made Bakery	5
your choice of a muffin, croissant or Danish	
Toasted Bagel with Cream Cheese	5
choice of plain, blueberry or everything	

LUNCH & DINNER

SERVED 11AM TO 10PM

SOUP

Summer Puree of Eggplant, *veg* 13
roasted bell pepper, local feta, smoked pine nut, olive oil crostini

ENTRÉE SALADS

Baby Greens & Herbs Salad *gf, df, nf, veg* 12
Champagne vinaigrette

Bibb Lettuce Salad *gf, veg* 14
cherries, cucumber, almonds, goat cheese, Champagne agro-dolce, crème fraîche, basil

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

15 MINUTE EXPRESS

TO-GO BOX MEALS

SERVED 6AM TO 4PM

House-made Granola 14
fresh berries, yogurt

Smoothie & Muffin 14
strawberry-banana smoothie, hardboiled egg, chef's choice of muffin, vanilla yogurt

Menu items below include fruit, chips and a cookie.

Turkey Sandwich 15
roast turkey, lettuce, tomato, onion, Swiss cheese, basil aioli on house-made sourdough bread

Chicken Sandwich 18
bacon, tomato, onion, basil mayonnaise, freshly baked Kaiser roll

Bibb Lettuce Salad *gf, veg* 14
cherries, cucumber, almonds, Champagne agro-dolce, crème fraîche, basil

Roasted Mushroom Quinoa Protein Bowl 15
quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette

Add Grilled Chicken or Chicken Fingers 12

OVERNIGHT

BOXED MEALS

SERVED 10PM TO 6AM

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

Turkey Sandwich 15
roast turkey, lettuce, tomato, onion, Swiss cheese, basil aioli on house-made sourdough bread

Roasted Mushroom Quinoa Protein Bowl 15
quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette

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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

Honey Basil Lemonade fresh honey, muddled with basil and lemon, filled with Sierra Mist	7
Raspberry Limeade fresh mint, lemon and lime juice, filled with Sierra Mist	7
Cranberry Sparkler cranberry juice, blackberries and club soda	7

LUNCH & DINNER

SERVED 11AM TO 10PM

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

CHILDREN'S MENU

SERVED 11AM TO 10PM

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

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

DINNER

SERVED 5:30PM TO 10PM

SOUP

Summer Puree of Eggplant *veg* 13
roasted bell pepper, local feta, smoked pine nut, olive oil crostini

STARTERS

Pan-Roasted Sea Scallops *gf, nf* 23
nectarine, cucumber, avocado, Fresno, ginger, basil

House-Cured Great Lakes Salmon *gf, nf* 18
fennel, smoked heirloom tomato, Wisconsin Burrata, ginger, jalapeno, celery leaf

Local Farm Goat Cheese Tart *nf, veg* 19
baby zucchini, patty pan, petite lettuce, lemon-ginger vinaigrette, dill

SIDES

Roasted Fingerling Potatoes *gf, df, nf, veg* 8
roasted garlic, lemon, parsley

Sautéed Wild Mushrooms *gf, df, nf, veg* 9
shallots, garlic, thyme

Sautéed Summer Beans *gf, df, nf, veg* 8
shallots, garlic, thyme

Roasted Summer Squash *gf, df, nf, veg* 8
garlic, chili flake, mint

ENTRÉE SALADS

Baby Greens & Herbs Salad *gf, df, nf, veg* 12
Champagne vinaigrette

Bibb Lettuce Salad *gf, veg* 14
cherries, cucumber, almonds, goat cheese, Champagne agro-dolce, crème fraîche, basil

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

Risotto *gf, nf* 48
rock shrimp, summer squash, black truffle, parmesan, alpine butter, lemon, parsley

Wine Pairing-Resonance, Pinot Noir, Willamette Valley, Oregon 2020

Pan-Fried Walleye Pike *gf, nf* 40
grilled summer beans, tomato vinaigrette, pancetta crudo, heirloom red corn polenta sauce, saffron, mint

Wine Pairing-Louis Jadot, Chablis, France 2020

Almond-Crusted Halibut 56
zucchini, plum, yellow squash puree, radish, mustard seed vinaigrette, lime, basil, chive

Wine Pairing-Craggy Range, Sauvignon Blanc, Marlborough, New Zealand 2021

Pan-Roasted Amish Chicken Breast *gf, nf* 40
sweet corn, bell pepper, andouille, Fresno, chardonnay cream, thyme, chicken jus reduction

Wine Pairing-Morgan, Chardonnay, Santa Lucia Highlands, California 2019

Grilled Wisconsin Meadows Pork Tenderloin *gf, nf, df* 48
marble potatoes, chorizo, apricot, cucumber, smoked pepper puree, sweet sherry vinaigrette, mint

Wine Pairing-Resonance, Pinot Noir, Willamette Valley, Oregon 2020

Pan-Roasted 8 oz Beef Tenderloin Steak *gf, nf* 56
brown butter, rosemary, Cabernet demi-glace

Wine Pairing-DAOU, Cabernet Sauvignon, Paso Robles, California 2020

Grilled Lamb Sirloin Chops 54
fresh figs, fava bean, green olive, local sheep cheese, Sardinian couscous, sesame seed, basil, Chianti agro-dolce

Wine Pairing-Seghesio Zinfandel, Sonoma County, California 2019

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