



IN-ROOM DINING MENU

BREAKFAST SERVED 6AM TO 11AM

WELLNESS

House-Made Toasted Nut Granola – gluten-friendly granola, assorted berries, Greek yogurt	13
Fresh Fruit & Berries	13
Fresh Mixed Berries	18
Steel Cut Oats – gluten-friendly oats, seasonal berry compote, toasted almonds, sweet cream	16
Avocado Toast – two eggs any style, sourdough toast, avocado, LaClare Creamery goat cheese, balsamic, baby kale, chives	19
Add Fresh Sliced Tomato	3
Add Smoked Salmon	8

SMOOTHIES

Strawberry Banana – almond milk, honey	10
Blueberry Boost – almond milk, banana, protein powder	10
Tropical Raspberry – pineapple, orange, coconut milk, vanilla yogurt	10

HOUSE-MADE JUICES

Morning Sunrise – beet, celery, strawberry, orange	8
Citrus Ginger – orange, grapefruit, lime, honey, turmeric	8
Green Machine – baby kale, cucumber, apple, celery, honeydew	9

BEVERAGES

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

BREAKFAST

SERVED 6AM TO 11AM

CLASSICS

American Club® Breakfast	19
two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast	
Substitute Bagel or Muffin	3
Eggs Benedict	19
two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce	
Chef's Daily Omelet	20
Cinnamon Brioche French Toast	20
seasonal fruit compote, vanilla whipped cream, candied macadamia nut and Marcona almonds	

ADDITIONS

Smoked Bacon, Black Forest Ham or Sausage	8
Breakfast Potatoes	8
Toast - white, whole wheat, rye, English muffin cranberry-walnut, sourdough, or gluten-friendly	3
Fresh Sliced Tomato	4
Avocado	8
Two Eggs - any style	9
House-Made Bakery Fresh Pastries	7
chocolate or traditional croissant, gluten-friendly muffin, Chef's daily selection muffin	
Toasted Bagel and Cream Cheese	6
choice of plain, blueberry or everything	

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.

15 MINUTE EXPRESS TO-GO BOX MEALS

SERVED 6AM TO 4PM

House-Made Granola 14
fresh berries, Greek 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, house-made Kaiser roll

Butter Lettuce Wedge 18
Miesfeld's apple bacon, Carr Valley blue cheese,
smoked heirloom tomatoes, buttermilk-basil dressing

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

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
steamed vegetables, fingerling potatoes

LUNCH & DINNER

SERVED 11AM TO 10PM

SOUP

Purée of Seasonal Vegetable Soup	15
seasonal garnish	

APPETIZERS

Jumbo Shrimp Cocktail - horseradish aioli	18
Pork Belly Sliders (3) – smoked BBQ, napa slaw	18
Smoked and Grilled Chicken Wings (6) - Calabrian chili sauce	22
Fried Cheese Curds – house ranch dressing	15

ENTRÉE SALADS

Baby Greens & Herbs	14
petite lettuces, mixed herbs, Champagne vinaigrette	
Caesar Wedge	17
baby red romaine, classic Caesar dressing, Parmesan herb crostini	
Butter Lettuce Wedge	18
Miesfeld's bacon, Carr Valley blue cheese, smoked heirloom tomatoes, buttermilk-basil dressing	
Side Salad	8
mixed greens, tomato, carrot, cucumber, house vinaigrette	
<u>Add to Any Salad</u>	
Grilled Chicken or Chicken Fingers	12
Sautéed Walleye	15

SANDWICHES AND BOWL

*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	
Add Grilled Chicken or Chicken Fingers	12
Grilled Angus Steak Burger	18
8 oz grilled ground steak patty, caramelized onions, roasted wild mushrooms, aged Wisconsin Cheddar, house-made Kaiser roll	

DINNER

SERVED 5:30PM TO 10PM

SOUP

Purée of Seasonal Vegetable Soup 15
seasonal garnish

STARTERS

Artisan Duck Fat Parker House Rolls 14
sesame seeds, whipped local maple butter

Artichoke Au Gratin 22
truffle-gouda béchamel, Parmesan breadcrumbs,
blistered flatbread

Wisconsin Made Mozzarella 19
chef's seasonal garnishes

ENTRÉE SALADS

Baby Greens & Herbs 14
petite lettuces, mixed herbs, Champagne vinaigrette

Caesar Wedge 17
baby red romaine, classic Caesar dressing,
Parmesan herb crostini

Butter Lettuce Wedge 18
Miesfeld's bacon, Carr Valley blue cheese,
smoked heirloom tomatoes, buttermilk-basil dressing

Side Salad 8
mixed greens, tomato, carrot, cucumber, house vinaigrette

Add to Any Salad

Grilled Chicken or Chicken Fingers 12

Sautéed Walleye 15

DINNER

SERVED 5:30PM TO 10PM

ENTRÉES

Cavatappi Marinara 28
24-month aged Parmesan, herbs

Wine Pairing- Seghesio, "Angela's Table", Zinfandel, Sonoma, California 2022

Gnocchi Bolognese 48
veal, pork and beef Bolognese, San Marzano tomato, butter,
24-month aged Parmesan

Wine Pairing- Canvasback, Cabernet Sauvignon, Red Mountain, Washington 2020

À LA CARTE

Pan-Roasted Great Lakes Walleye 36

Wine Pairing-Craggy Range, Sauvignon Blanc, Marlborough, New Zealand 2023

Drewry Farms Maple-Glazed Young Chicken 36

Wine Pairing-Sonoma-Cutrer, Chardonnay, Sonoma Coast, California 2022

GRILLED CREEKSTONE BLACK ANGUS STEAKS

confit cipollini onions, rosemary, crushed garlic clove, Cabernet demi-glâce

8 oz Center Cut Beef Tenderloin 60

10 oz Tuscan Herb-Rubbed Hanger Steak 58

SIDES

Tuscan-Roasted Fingerling Potatoes 15
roasted garlic, lemon, rosemary, parsley

Sautéed Wild Mushrooms 17
shallots, thyme, chives

Caramelized Onion Whipped Potatoes 16
Wisconsin goat cheese, rosemary

Caramelized Brussels Sprouts 16
maple-cider glaze, Wisconsin bacon, Calabrian chili

BEVERAGES

SERVED 6AM TO 10PM

WINES BY THE GLASS

SPARKLING, WHITE AND ROSÉ

Bisol, “Crede”, Veneto, Italy 2022 – Prosecco	16
Saracco, Piedmont, Italy 2022 – Moscato d’Asti	10
Weingut Robert Weil, Tradition, Rheingau, Germany 2022 – Reisling	13
Craggy Range, “Te Muna”, Martinborough, New Zealand 2023 – Sauvignon Blanc	12
Marco Felluga, “Mongris”, Collio, Italy 2022 – Pinot Grigio	12
Louis Jadot, Chablis, France 2022 – Chardonnay	15
Sonoma-Cutrer, Sonoma Coast, California 2022 – Chardonnay	13
Château La Nerthe, Côtes du Rhône, France 2022 – Rosé	9

RED

Louis Jadot, Résonance, Willamette Valley, Oregon 2021 – Pinot Noir	16
Seghesio, “Angela’s Table”, Sonoma, California 2022 – Zinfandel	12
Ridge Vineyards, Three Valleys, Sonoma, California 2021 – Red Blend	15
Alta Vista, “Vive”, Mendoza, Argentina 2022 – Malbec	8
Canvasback, Red Mountain, Washington 2020 – Cabernet Sauvignon	17
DAOU, Paso Robles, California 2022 – Cabernet Sauvignon	13

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 (Choose 4)	30
Eagle Park & Kohler Beers: Snapping Turtle IPA, Cliff Hanger Amber Ale, Bathtub Brew White Ale, Bold Berry Hard Seltzer, Bud Light, Coors Light, Michelob ULTRA, Miller Lite	

DESSERTS

SERVED 11AM TO 10PM

House-Made Ice Cream - Choice of; Caramel Stampede-Vanilla Ice Cream, caramel swirl, candied pecans, crispy Caramelia pearls	10
Chocolate, Cinnamon, Vanilla or Raspberry Sorbet	
Chocolate Tart dark chocolate ganache, seasonal fruit, chocolate crumble	15
Vanilla Cheesecake seasonal fruit compote, graham cracker crumble	15
Cookies & Milk 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

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

OVERNIGHT BOXED MEALS

SERVED 10PM TO 6AM

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

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