



IN-ROOM DINING MENU
AVAILABLE AT THE AMERICAN CLUB AND CARRIAGE HOUSE

Athe
American
club®

A KOHLER EXPERIENCE

IN-ROOM DINING MENU

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A KOHLER EXPERIENCE

BREAKFAST

SERVED 6 TO 11AM

FRESH START

- Banana and Mixed Berries Smoothie** ~~SPA~~ LC 8
Local vanilla yogurt, local honey and orange juice
- Continental Breakfast** 16
Choice of muffin, croissant or bagel, seasonal fruit, juice selection, choice of coffee or hot tea. Gluten-free available.

CEREALS

- Chai-Spiced Oatmeal** ~~SPA~~ 10
Local steel-cut oats, sundried cherries, candied almonds
- The American Club. House-Made Granola** ~~SPA~~ 9
Fresh berries, local vanilla yogurt or milk

PASTRIES/TOAST

- Served with Wisconsin sweet butter and preserves.
Gluten-free available.
- Toasted English Muffin or House-Baked Bread** 3
White, cranberry-walnut, whole wheat or rye
- Selection of Breakfast Pastries** 5
Daily selection of house-made muffins, croissants or Danish
- Toasted Bagel with Cream Cheese** 6
Choice of plain, cinnamon-raisin or everything

SIDE ORDERS

- Applewood-Smoked Bacon, Honey Ham,
Turkey Bacon or Sausage Links** 5
- Homestyle Potatoes** 4
- Seasonal Fruit and Berries** ~~SPA~~ LC 8
- Deluxe Bloody Mary** 8
- Mimosa** 8

For a list of **BEVERAGES** please turn to page 11

~~SPA~~ Spa cuisine created naturally lower in calories.
LC Specifically prepared to have low-carbohydrate content.

BREAKFAST

LOCAL ORGANIC FARM EGGS

Egg whites or low-cholesterol egg substitute available.
Served with homestyle potatoes.

- Wisconsin Farmstead Cheddar Omelet** 16
French-rolled eggs, Widmer's Cheese Cellars 4-year Cheddar, wild mushrooms, grilled asparagus, Hollandaise sauce
- The American Club Breakfast** 18
Two eggs any style, applewood-smoked bacon, ham or sausage, selection of toast
- Seasonal Hash** 17
Two eggs any style, Chef's selection of local ingredients
- Traditional Eggs Benedict** 18
Two poached eggs and Nueske's Canadian bacon on toasted English muffin, Hollandaise sauce

SPECIALTIES

- Spa Breakfast**  15
Egg white frittata, grilled tomato with herbs, asparagus, sautéed spinach and mushrooms
- Belgian Waffle** 14
Sweet cream butter, Wisconsin maple syrup
- House-Made Brioche French Toast** 14
Berry compote, sweet cream butter, Wisconsin maple syrup
- Buttermilk Pancakes** 13
Sweet cream butter, strawberries, Wisconsin maple syrup
- House-Smoked Salmon** 15
Pastrami-cured salmon, choice of bagel, cream cheese, traditional accompaniments

All food and beverage prices are exclusive of tax. A \$4 delivery charge (per order), plus a 20.5% service fee, will be added to your check; no additional gratuity is expected.

LUNCH

SERVED 11AM TO 5PM

STARTERS

- Shrimp Cocktail** ~~SPA~~ LC 16
Fresh lemon, house-made cocktail sauce
- Roasted Garlic Hummus** ~~SPA~~ 13
Extra virgin olive oil, fresh herbs, crisp vegetables, lahvosh
- Local Cheese and Fruit Plate** 17
Selection of three Wisconsin cheeses, seasonal berries,
Marcona almonds, house-made lahvosh
- Antipasto Plate** 15
marinated olives, artichokes, salami,
Sol Gran Queso cheese, Tuscan bread
- Crispy Berkshire Pork** 12
LaClare Farms chevre, arugula,
honey-glazed Marcona almonds, balsamic glaze

SOUPS

- Chef's Seasonal Soup** 8
accompanied by house-made bread
- Wisconsin 4 year Cheddar and Ale Soup** 7
Widmer's Cheese Cellars 4 year Cheddar, pretzel croutons

ENTRÉE SALADS

- Caesar Salad** 11
Crisp romaine hearts, SarVecchio Parmesan cheese,
blond anchovy, herb tuile, Caesar dressing
- Iceberg and Blue Salad** 12
Smoked Buttermilk Blue cheese, grape tomato,
house-cured bacon, creamy herb dressing
- Market Garden Salad** ~~SPA~~ LC 12
Mixed greens, Chef's select market vegetables,
toasted hazelnuts, Kallas honey and black pepper vinaigrette
- Add to any Salad**
- Poached Shrimp 12
Grilled Chicken 9
Seared Salmon 15

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LUNCH

SANDWICHES AND WRAPS

Sandwiches include choice of Chorizo-Parmesan French fries, or vegetable chips

The Kohler Club 16

Roasted turkey, maple-glazed bacon, bibb lettuce, Jarlsberg Swiss cheese, roasted-garlic and tomato aioli on house-made Tuscan sourdough bread

The Wisconsin Steak and Cheese 16

Shaved prime rib, Roth Käse Grand Cru Gruyère, caramelized onions, Dijon mayonnaise, multigrain bread

Prime Angus Burger — 8 ounce 17

Lettuce, tomato, pickles and red onion, cheese selections: aged Cheddar, Jarlsberg Swiss, provolone or local blue cheese on a house-baked bun

Grilled Vegetable Wrap  ~~SPA~~ 18

Roasted garlic hummus, roasted red pepper, balsamic onions, mixed greens, marinated portabella mushroom and zucchini, whole wheat tortilla

Add Grilled Chicken 9

PIZZA

A 10-inch house-made crust, roasted-tomato pomodoro sauce, mozzarella and Parmesan cheeses and choice of one topping 16

Each additional topping: Italian sausage, pepperoni, diced chicken, ham, bacon, caramelized onions, roasted red peppers, mushrooms, black olives, spinach, artichokes add \$2

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

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DINNER

SERVED UNTIL 10PM

STARTERS

- Shrimp Cocktail** ~~SPA~~ LC 16
Fresh lemon, house-made cocktail sauce
- Roasted Garlic Hummus** ~~SPA~~ 13
Extra virgin olive oil, fresh herbs, crisp vegetables, lahvosh
- Local Cheese and Fruit Plate** 17
Selection of three Wisconsin cheeses, seasonal berries,
Marcona almonds, house-made lahvosh
- Antipasto Plate** 15
marinated olives, artichokes, salami,
Sol Gran Queso cheese, Tuscan bread
- Crispy Berkshire Pork** 12
LaClare Farms chevre, arugula,
honey-glazed Marcona almonds, balsamic glaze

SOUPS

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Mixed greens, Chef's select market vegetables,
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Grilled Chicken 9
Seared Salmon 15

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DINNER

ENTRÉES OFF THE GRILL

Includes two side options: Yukon Gold potato purée, Chieftan quinoa, Chorizo-Parmesan French fries, asparagus, baby carrots, broccolini

Pan-Seared Wisconsin Char Charred lemon beurre blanc	29
Beef Tenderloin — 6 ounce Red wine demi-glaze	44
Niman Ranch Pork Tenderloin Whole-grain mustard jus	30
Pan-Roasted Chicken Breast Thyme chicken jus	28

COMFORT FAVORITES

Sandwiches include choice of Chorizo-Parmesan French fries, or vegetable chips

The Kohler Club Roasted turkey, maple-glazed bacon, bibb lettuce, Jarlsberg Swiss cheese and roasted-garlic and tomato aioli on house-made Tuscan sourdough bread	16
The Wisconsin Steak and Cheese Shaved prime rib, Roth Käse Grand Cru Gruyère, caramelized onions, Dijon mayonnaise, multigrain bread	16
Prime Angus Burger — 8 ounce Lettuce, tomato, pickles and red onion, cheese selections: aged Cheddar, Jarlsberg Swiss, provolone or local blue cheese on a house-baked bun	17
Grilled Vegetable Wrap SPA Roasted garlic hummus, roasted red pepper, balsamic onions, mixed greens, marinated portabella mushroom and zucchini, whole wheat tortilla	18
Add Grilled Chicken	9
Wild Mushroom Cavatappi San Marzano tomato sauce, pancetta, asparagus, SarVecchio parmesan cheese	26
Vegetarian Gnocchi Potato gnocchi, organic baby spinach, seasonal vegetables, white wine butter sauce	19

PIZZA

A 10-inch house-made crust, roasted-tomato pomodoro sauce, mozzarella and Parmesan cheeses and choice of one topping 16

Each additional topping: Italian sausage, pepperoni, add \$2
diced chicken, ham, bacon, caramelized onions, roasted red peppers, mushrooms, black olives, spinach, artichokes

CHILDREN'S MENU

CHILDREN'S LUNCH AND DINNER MENU

AVAILABLE FOR GUESTS 12 AND UNDER — SERVED 11AM TO 10PM

Served with choice of French fries, applesauce, or steamed vegetables

Cheeseburger	13
Cheddar cheese, lettuce, tomato, house-made bun	
Kids Pasta	10
Choice of: Macaroni and cheese; Marinara sauce with parmesan cheese or Simple butter and salt	
Crispy Chicken Tenders	12
Barbecue sauce	
Grilled Chicken Breast	14
Choice of two sides	
Filet of Beef — 4 ounce	28
Choice of two sides	

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LATE-NIGHT MENU

SERVED 10PM TO 6AM

STARTERS

- Roasted Garlic Hummus** *SPAL* 13
Extra virgin olive oil, fresh herbs, crisp vegetables, lahvosh
- Local Cheese and Fruit Plate** 17
Selection of three Wisconsin cheeses, seasonal berries, Marcona almonds, house-made lahvosh
- Shrimp Cocktail** *SPAL LC* 16
Fresh lemon, house-made cocktail sauce

SOUP AND SALAD

- Wisconsin 4 Year Cheddar and Ale Soup** 7
Widmer's Cheese Cellars 4 year Cheddar, pretzel croutons
- Caesar Salad** 11
Crisp romaine lettuce, SarVecchio Parmesan cheese, herb croutons, Caesar dressing
- Iceberg and Blue Salad** 12
Smoked Buttermilk Blue cheese, grape tomato, house-cured bacon, creamy herb dressing

COMFORT FAVORITES

- Sandwiches served with choice of Chorizo-Parmesan French fries or vegetable chips
- Buffalo Chicken Fingers** 14
French fries, blue cheese dressing, celery
- The Wisconsin Steak and Cheese** 16
Shaved prime rib, Roth Käse Grand Cru Gruyère, caramelized onions, Dijon mayonnaise, multigrain bread
- The Kohler Club** 16
Roasted turkey, maple-glazed bacon, bibb lettuce, Jarlsberg Swiss cheese and roasted-garlic and tomato aioli on house-made Tuscan sourdough bread
- Prime Angus Burger — 8 ounce** 17
Lettuce, tomato, pickles and red onion, cheese selections: aged Cheddar, Jarlsberg Swiss, provolone or local blue cheese on a house-baked bun

PIZZA

- A 10-inch house-made crust, roasted-tomato pomodoro sauce, mozzarella and Parmesan cheeses, choice of one topping 16
- Each additional topping: Italian sausage, pepperoni, add \$2
diced chicken, ham, bacon, caramelized onions, roasted red peppers, mushrooms, black olives, spinach, artichokes

BEVERAGES AND DESSERTS

AVAILABLE 24 HOURS A DAY

COFFEE

FRENCH-PRESS Colombian Roast Coffee, regular or decaffeinated

2-cups	5
6-cups	10
Single Espresso	5
Double Espresso	7
Latte or Cappuccino	6

TEA

Selection of Mighty Leaf Teas

2-cup carafe	5
Iced Tea	3

JUICE

Fresh-Squeezed Orange or Grapefruit Juice 6

Tomato, V8, Prune, Apple or Cranberry Juice 4

MILK

2%, Skim, Whole, Chocolate 5

SOFT DRINKS

Pepsi Products 4

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

Coke Products

Coke, Diet Coke, Sprite 4

Six-pack soda 16

Bottled Water 4

San Pellegrino 750 mL 6

Acqua Panna 750 mL 6

Aquafina 16.9 oz 3

DESSERTS

Mountain Lemon Meringue Pie 9

Whipped meringue, sorghum crust

Crème Fraîche Cheesecake 9

Door County dried cherry coulis, brandy tuile, seasonal fruit

Ice Cream Brownie Sundae 9

Vanilla ice cream, chocolate sauce toasted pecans,
whipped cream, maraschino cherry

Brûlée Salted Caramel Tart 9

Citrus ganache, chocolate crumble

Traditional Cookies and Milk 6

Chocolate chip cookies





WINES

SERVED DAILY TO 2AM

GLASS BOTTLE

SPARKLING WINES AND CHAMPAGNES

Schramsberg, Blanc de Noir Brut, California	16	75
Veuve Clicquot, Reims, Champagne, Brut		110
Domaine Chandon, Brut Rosé, Napa Valley		43
Moët & Chandon White Star		134

WHITE WINES

Riesling, Dr. Loosen, "Dr. L," Mosel-Saar-Ruwer, Germany	8	30
Chardonnay, Dry Creek Vineyard, "Block 10," Russian River Valley, California	14	67
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	16	75
Pinot Gris, WillaKenzie	11	44

RED WINES

Pinot Noir, RouteStock 99W, Willamette Valley, Oregon	11	40
Merlot, Milbrandt Traditions, Columbia Valley, Washington	8	34
Cabernet Sauvignon, Kendall-Jackson Grand Reserve	16	77
Cabernet Sauvignon, Milbrandt Traditions, Columbia Valley, Washington	8	34
Zinfandel, St. Francis Old Vines, Sonoma County, California	11	40
Shiraz, Cimicky "Trumps," Barossa Valley, Australia	11	49

BEER SELECTIONS

SERVED DAILY TO 2AM

BEER

Domestic

5

Miller Lite

Bud Light

Budweiser

Coors Light

Miller Genuine Draft

Michelob ULTRA

Import/Craft

7

Heineken

New Glarus Spotted Cow

Ale Asylum Hopalicious

Samuel Adams Lager

Corona

Amstel Light

Stella Artois

Leinenkugel's Honey Weiss

Clausthaler Non-Alcoholic

New Grist (Gluten Free)

Central Waters Mud Puppy Porter

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SPIRIT SELECTIONS

SERVED DAILY TO 2AM

COCKTAILS

Modified Club Service – ice, garnish and choice of one mixer

Vodka

Absolut, Stolichnaya, Grey Goose, Death's Door, Ketel One 14

Bourbon

Jack Daniel's, Maker's Mark, Jim Beam 12

Scotch

Johnnie Walker Black, Macallan 12 Year, Dewar's White Label 14

Gin

Hendrick's, Tanqueray 12

Rum

Captain Morgan, Bacardi Light 10

Cognac

Courvoisier VS, Hennessy VS 16

Tequila

Patrón Silver 16

Cordials

Baileys Irish Cream, Kahlua, Grand Marnier, DISARONNO 12

Mixers

Club Soda, Tonic and Ginger Ale; Pepsi; Diet Pepsi;
Sierra Mist; Cranberry Juice; Pineapple Juice; Grapefruit Juice;
Bloody Mary Mix

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