

IN-ROOM
**DINING
MENU**



AVAILABLE AT THE AMERICAN CLUB AND CARRIAGE HOUSE



IN-ROOM DINING MENU

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The American Club offers two styles of delivery service to your room,
door delivery and full service delivery.

Door delivery will be delivered to your room with tray service.

Full service delivery, provides service to your room with a full fine dining experience.

Please let your order taker know which service you prefer.

BREAKFAST

SERVED 6 TO 11AM

FRESH START

Orange, Cranberry, Coconut Smoothie ~~SPA~~ 7
Local honey, Farmstead yogurt

Continental Breakfast ~~SPA~~ 17
Seasonal fruit, choice of muffin, toast or bagel,
juice selection, coffee or hot tea
Gluten-free available.

CEREALS

Spiced Apple Oatmeal ~~SPA~~ 8
Local milled oats, roasted apples, maple ginger butter

House-Made Granola ~~SPA~~ 10
Fresh berries, Farmstead vanilla yogurt or milk

PASTRIES/TOAST

Served with Wisconsin sweet butter and preserves.
Gluten-free available.

Toasted English Muffin or House-Baked Bread 2
White, cranberry-walnut, whole wheat or rye

Selection of Breakfast Pastries 3
Daily selection of house-made muffins, croissants or Danish

Toasted Bagel with Cream Cheese 4
Choice of plain, cinnamon-raisin or everything

SIDE ORDERS

**Applewood-Smoked Bacon, Honey Ham,
Turkey Bacon or Sausage Links** 4

Home-Style Potatoes 3

Seasonal Fruit and Berries ~~SPA~~ *LC* 6

BREAKFAST

LOCAL ORGANIC FARM EGGS

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

Wisconsin Farmstead Omelet 15
French-rolled eggs, asparagus, mushrooms, gouda cheese

The American Club Breakfast 16
Two eggs any style, applewood-smoked bacon,
ham or sausage, selection of toast

Traditional Eggs Benedict 14
Two poached eggs and Nueske's Canadian bacon on
toasted English muffin, hollandaise sauce

Nueske's Bacon Hash 16
Two eggs any style, tri-colored potatoes, onions,
peppers, mustard cream sauce

SPECIALTIES

Quinoa "Power Breakfast" ~~SPA~~ *LC* 15
Two eggs any style, black kale, shallots, asparagus,
heirloom tomatoes, arugula, fresh turmeric

Belgian Waffle 12
Sweet cream butter, Wisconsin maple syrup

House-Made Cinnamon Roll French Toast 13
Candied pecans, cream cheese icing, Wisconsin maple syrup

Blueberry Pancakes 12
Citrus blueberry compote, sweet cream butter,
Wisconsin maple syrup

Lox & Bagel 12
House-cure pastrami-smoked salmon, choice of bagel,
cream cheese, traditional accompaniments

V - Vegetarian

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

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.

LUNCH

SERVED 11AM TO 5PM

STARTERS

- Shrimp Cocktail** ~~SPA~~ LC 16
Fresh lemon, house-made cocktail sauce
- Meat and Cheese Plate** 19
Selection of three Wisconsin cheeses, sausage, berries, nuts, mustard and grilled bread
- House-Made Flat Bread** 15
seasonal toppings

SOUPS

- Wisconsin Vegetable Soup** 9
accompanied by house-made bread
- Wisconsin 4 year Cheddar and Ale Soup** 9
4 year Cheddar, croutons

ENTRÉE SALADS

- Caesar Salad** 9
Crisp romaine hearts, SarVecchio Parmesan cheese, blond anchovy, roasted garlic croutons, Caesar dressing
- Iceberg and Blue Salad** 11
Smoked Buttermilk Blue cheese, heirloom tomato, scallions, Nueske's bacon, creamy herb dressing
- Mixed Green Salad** 8
Petite greens, carrots, cucumber, tomato, pickled beets, red onion
Choice of French, Ranch, Blue Cheese, Thousand Island or Balsamic Vinaigrette
- Add to any Salad**
- Poached Shrimp 12
- Grilled Chicken 9
- Seared Salmon 15

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LUNCH

SANDWICHES AND WRAPS

Sandwiches include torn potatoes, chips or fresh fruit

- The Kohler Club** 13
Roasted turkey, roast garlic bacon aioli, crisp lettuce, Havarti cheese, house-made sourdough bread
- Steak and Cheese** 14
Slow-roasted beef, Gruyère cheese, caramelized onions, whole-grain mustard aioli, multi-grain bread
- American Club Burger** 15
8 oz. local ground beef, balsamic roasted onions, heirloom tomato, crisp lettuce, pickle, cheese selections; Aged Cheddar, gruyere or blue cheese on a house-made Kaiser roll
- Crispy Chicken BLT Wrap** 13
Crispy chicken, heirloom tomatoes, crisp lettuce, chopped bacon, buffalo ranch, herb wrap
- Grilled Vegetable Wrap** ~~SPA~~ V 10
Herb cream cheese, roasted red peppers, balsamic onions, mushrooms, zucchini, squash, herb vegetable wrap
Add Grilled Chicken 3

PIZZA

- A 12-inch house-made crust 15
- Classic Margarita**
tomato sauce, Mozzarella cheese, fresh basil
- Meat Trio**
tomato sauce, house cheese blend, sausage, pepperoni, bacon
- Veggie**
Pesto sauce, chevre cheese, onions, peppers, arugula, tomato, mushrooms
- Build your Own Pizza** 14
Tomato sauce, Mozzarella and Parmesan cheeses
- Each additional topping** 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
- Meat and Cheese Plate** 19
Selection of three Wisconsin cheeses, sausage, berries, nuts, mustard and grilled bread
- House-Made Flat Bread** 15
Seasonal toppings

SOUPS

- Wisconsin Vegetable Soup** 9
accompanied by house-made bread
- Wisconsin 4 year Cheddar and Ale Soup** 9
4 year Cheddar, croutons

SALADS

- Caesar Salad** 9
Crisp romaine hearts, SarVecchio Parmesan cheese, blond anchovy, roasted garlic croutons, Caesar dressing
- Iceberg and Blue Salad** 11
Smoked Buttermilk Blue cheese, heirloom tomato, scallions, Nueske's bacon, creamy herb dressing
- Mixed Green Salad** 8
Petite greens, carrots, cucumber, tomato, pickled beets, red onion
Choice of French, Ranch, Blue Cheese, Thousand Island or Balsamic Vinaigrette
- Add to any Salad**
 - Poached Shrimp 12
 - Grilled Chicken 9
 - Seared Salmon 15

DINNER

ENTRÉES OFF THE GRILL

- Salmon** 35
Wild rice, asparagus, lemon vinaigrette
- 6-ounce Filet Mignon** 45
Buttermilk mashed potatoes, heirloom carrots, jus
- Pan-Roasted Chicken Breast** 34
Parmesan and herb potato wedges, butter roasted corn, natural pan sauce
- 4 Year Cheddar and Black Truffle Mac and Cheese V** 22
4 year Cheddar cheese with black truffle cream sauce, broccoli
- Chef Inspired Risotto** 18

SANDWICHES AND WRAPS

- Sandwiches include torn potatoes, chips or fresh fruit
- The Kohler Club** 13
Roasted turkey, roast garlic bacon aioli, crisp lettuce, Havarti cheese, house-made sourdough bread
 - Steak and Cheese** 14
Slow-roasted beef, Gruyère cheese, caramelized onions, whole-grain mustard aioli, multi-grain bread
 - American Club Burger** 15
8 oz. local ground beef, balsamic roasted onions, heirloom tomato, crisp lettuce, pickle, cheese selections; Aged Cheddar, Gruyère cheese or blue cheese on a house-made Kaiser roll
 - Crispy Chicken BLT Wrap** 13
Crispy chicken, heirloom tomatoes, crisp lettuce, chopped bacon, buffalo ranch, herb wrap
 - Grilled Vegetable Wrap** ~~SPA~~ V 10
Herb cream cheese, roasted red peppers, balsamic onions, mushrooms, zucchini, squash, herb vegetable wrap
 - Add Grilled Chicken 3

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CHILDREN'S MENU

LATE-NIGHT MENU

SERVED 10PM TO 6AM

CHILDREN'S LUNCH AND DINNER MENU


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

ENTRÉES


All entrées are accompanied with seasonal fruit and French fries.

Mac and Cheese	10
Cheddar cheese sauce, cavatappi pasta	
Chicken Tenders	12
Ranch or barbeque sauce	
Grilled Cheese Sandwich	10
White or wheat bread, Cheddar cheese	
Cheeseburger	13
Cheddar cheese, house-made Kaiser roll, pickle	

STARTERS

Shrimp Cocktail 	16
Fresh lemon, house-made cocktail sauce	
Meat and Cheese Plate	19
selection of three Wisconsin cheeses, sausage, berries, nuts, mustard and grilled bread	

SANDWICHES, WRAPS AND SALAD

Sandwiches include chips or fresh fruit	
The Kohler Club	13
Roasted turkey, roast garlic bacon aioli, crisp lettuce, Havarti cheese, house-made sourdough bread	
Grilled Vegetable Wrap  V	10
Herb cream cheese, roasted red peppers, balsamic onions, mushrooms, zucchini, squash, herb vegetable wrap	
Add Grilled Chicken	3
Cesar Salad	9
Crisp romaine hearts, SarVecchio Parmesan cheese, blond anchovy, roasted garlic croutons, Caesar dressing	

PIZZA

Cheese, Sausage, or Pepperoni	15
A 12-inch house-made crust with tomato sauce, Mozzarella cheese	

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DESSERTS

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- Mountain Lemon Meringue Pie** 9
Whipped meringue, sorghum crust
- Ice Cream Brownie Sundae** 9
Vanilla ice cream, chocolate sauce, toasted pecans,
whipped cream, maraschino cherry
- Strawberry Crème Brûlée** 9
Candied almonds
- Salted Caramel Cheesecake** 9
Pecan nougatine
- Traditional Cookies and Milk** 9
Chocolate chip cookies and your choice of milk

