

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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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

V - Vegetarian

~~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 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"  <i>LC</i>	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	

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**   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
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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

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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

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	

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LATE-NIGHT MENU

SERVED 10PM TO 6AM

STARTERS

- Shrimp Cocktail** ~~SPA~~ 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** ~~SPA~~ 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

DESSERTS

DESSERTS

- | | |
|---|---|
| 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 | |
| Chocolate Crème Brûlée | 9 |
| Cookie crumble | |
| Cherry Cheesecake | 9 |
| Lemon curd, biscotti crumble | |
| Traditional Cookies and Milk | 9 |
| Chocolate chip cookies and your choice of milk | |



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