IN-ROOM DINING MENU

AVAILABLE AT THE AMERICAN CLUB
AND CARRIAGE HOUSE

DESTINATIONKOHLER.COM
K-8302 Rev 10-19
BREAKFAST
SERVED 5:30 TO 11AM

CLASSICS
House-Made Toasted Nut Granola 10
assorted berries, dried fruit, local yogurt

Local Steel Cut Oats 11
mixed berry and chia compote, toasted almonds, sweet cream

The American Club® Breakfast 16
two eggs any style, house-made potatoes, cherry wood-smoked bacon, ham or sausage, selection of toast

Eggs Benedict 16
two poached eggs, toasted English muffin, Canadian bacon, house-made potatoes, hollandaise sauce

Wisconsin Room Omelet 15
caramelized onion, spinach, chevre cheese, house-made potatoes

Quinoa “Power Breakfast” 15
two poached farm eggs, quinoa, shallot, asparagus, tomato, turmeric, kale salad

Banana Pancakes 13
banana toffee, hazelnut crumble

Crème Brûlée French Toast 14
strawberry compote, pastry cream

Avocado Toast with Gravlax 13
soft poached egg, grilled rustic bread, herb cream cheese, dressed greens

SMOOTHIES
Strawberry Banana 7
honey, buttermilk, peanut butter

Apple Avocado 7
mint, lime

Blueberry Boost 7
almond milk, banana, protein powder

Black Tea and Spice 7
soy, coconut

Coffee 7
hazelnut, vanilla, cream
**TO-GO BOX MEALS**  
SERVED 5:30AM TO 4PM

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-made Granola</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>fresh berries, local yogurt</td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>12</td>
</tr>
<tr>
<td></td>
<td>bacon, ham, sausage, peppers, onions, tomato, Cheddar cheese, side of fruit</td>
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<tr>
<td>Grain Bowl</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td>quinoa, onion, tomato, asparagus, avocado, kale, two poached eggs</td>
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<tr>
<td>Smoothie &amp; Muffin</td>
<td>14</td>
</tr>
<tr>
<td></td>
<td>strawberry-banana smoothie, hardboiled egg, blueberry muffin, local yogurt</td>
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</tbody>
</table>

Menu items below include fruit, chips and a cookie.

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic BLT</td>
<td>14</td>
</tr>
<tr>
<td></td>
<td>cherry wood-smoked bacon, lettuce, tomato, mayonnaise, house-made sour dough bread</td>
</tr>
<tr>
<td>Turkey Club Wrap</td>
<td>18</td>
</tr>
<tr>
<td></td>
<td>shaved turkey, bacon, lettuce, tomato, onion, avocado, herb tortilla, basil pesto mayonnaise</td>
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<tr>
<td>Caesar Salad</td>
<td>12</td>
</tr>
<tr>
<td></td>
<td>crisp romaine hearts, parmesan cheese, tomatoes, roasted garlic croutons, Caesar dressing</td>
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<tr>
<td></td>
<td>Add grilled or crispy chicken</td>
</tr>
<tr>
<td>Roasted Portobello Wrap</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>quinoa, roasted peppers, avocado, asparagus, goat cheese, arugula</td>
</tr>
<tr>
<td></td>
<td>Add Chicken, grilled or crispy</td>
</tr>
</tbody>
</table>

**BREAKFAST**  
SERVED 5:30 TO 11AM

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ADDITIONS</td>
<td></td>
</tr>
<tr>
<td>Jones Dairy Bacon or Turkey Bacon, Miesfeld's Ham or Sausage Links</td>
<td>4</td>
</tr>
<tr>
<td>House-Made Breakfast Potatoes</td>
<td>3</td>
</tr>
<tr>
<td>Toast</td>
<td>2</td>
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<tr>
<td></td>
<td>white, whole wheat, rye, cranberry-walnut or English muffin</td>
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<tr>
<td>Two Farm Eggs</td>
<td>8</td>
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<tr>
<td></td>
<td>any style</td>
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<tr>
<td>Bakery Breads</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>daily selection of house-made muffins, croissant or Danish</td>
</tr>
<tr>
<td>Seasonal Fruit &amp; Berries</td>
<td>6</td>
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<tr>
<td>Toasted Bagel with Cream Cheese</td>
<td>4</td>
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<tr>
<td></td>
<td>choice of plain, blueberry or everything</td>
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</tbody>
</table>

**BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Squeezed Orange or Grapefruit, Apple, Tomato, V-8, Prune or Cranberry Juice</td>
<td>4</td>
</tr>
<tr>
<td>Rishi Tea Selection</td>
<td>4</td>
</tr>
<tr>
<td>Freshly Brewed Torke Colombian Coffee</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>2-cup carafe</td>
</tr>
<tr>
<td></td>
<td>6-cup carafe</td>
</tr>
<tr>
<td>Cappuccino or Latte</td>
<td>5</td>
</tr>
</tbody>
</table>

**HOUSE-MADE JUICES**

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Morning Sunrise</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>beet, carrot, strawberry, orange</td>
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<tr>
<td>Mixed Berry Lemonade</td>
<td>6</td>
</tr>
<tr>
<td>Pineapple Cranberry</td>
<td>7</td>
</tr>
<tr>
<td>Citrus Ginger</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>honey, turmeric</td>
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<tr>
<td>Green Machine</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td>spinach, parsley, kale, cucumber, apple, broccoli, kiwi, celery, honeydew</td>
</tr>
</tbody>
</table>
LUNCH AND DINNER
SERVED 11AM TO MIDNIGHT

SOUPS
Seasonal Vegetable Soup 9
puree of parsnip, Whispering Orchards apples, celery, rosemary, brown butter, accompanied by house-made bread

Chicken Velouté Soup 12
wild mushroom crostini, black truffle, chives, accompanied by house-made bread

ENTRÉE SALADS
Arugula Salad 9
arugula, parmesan cheese, tomatoes, roasted garlic croutons, garlic and parmesan dressing

Iceberg and Blue Salad 12
marinated cherry tomatoes, Roth Käse Buttermilk Blue cheese, bacon, chives, creamy herb dressing

Seasonal Greens Salad 10
baby greens, herbs, local apple, radish, sunflower seeds, Champagne vinaigrette

Side Salad 6
mixed greens, red onion, tomato, cucumber, carrot, croutons, balsamic vinaigrette

Add to any Salad
Grilled or Crispy Chicken 9
Seared Salmon 15

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

Children’s Menu
SERVED 11AM TO MIDNIGHT

Available for guests 12 and under

ENTRÉES
Mac and Cheese 6
house-made Cheddar cheese sauce with cavatappi pasta

Chicken Tenders 10
ranch dip, choice of seasonal fruit or French fries

Cheese Pizza 8
tomato sauce and Mozzarella cheese

Cheeseburger 12
8 oz. prime burger, Cheddar cheese, house-made Kaiser roll, pickle, choice of seasonal fruit or French fries

Grilled Chicken Breast 18
two boneless, skinless chicken breasts, mashed potatoes, baby carrots, apple demi-glace

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.
DESSERTS
SERVED 11AM TO MIDNIGHT

House-Made Ice Cream  7.50
Choice of:
Caramel Stampede-vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls
Chocolate, Cinnamon, Raspberry Sorbet, or Vanilla

Pumpkin Crème Brûlée  9
pumpkin brittle, pecan streusel, bourbon ice cream

Cranberry Apple  9
maple ice cream, oat granola, orange balsamic reduction

Kohler Chocolate Torte  9
candied hazelnut, mocha crémeux, cocoa nib tuile, brandy caramel

Traditional Cookies and Milk  9
chocolate chip cookies and your choice of milk

LUNCH AND DINNER
SERVED 11AM TO MIDNIGHT

SANDWICHES AND WRAPS
Sandwiches include; side salad with balsamic vinaigrette, fresh fruit, or crispy fingerling potatoes with truffle aioli

Turkey Club  13
roast turkey, bacon, lettuce, tomato, onion, Havarti cheese, basil pesto aioli, house-made sourdough bread

American Club Burger  15
8 oz. prime beef patty, lettuce, tomato, onion and pickle, Choice of Cheddar, Swiss or blue cheese on a house-made Kaiser roll

Roasted Portobello Wrap  10
quinoa, roasted peppers, avocado, asparagus, goat cheese, arugula
Add Chicken, grilled or crispy  9

Grilled Tenderloin Sandwich  25
4 oz. prime tenderloin, caramelized onions, mushrooms, roasted pepper garlic aioli, 4-year Cheddar cheese, arugula, house-made Kaiser roll

Chicken Melt  15
8 oz. grilled chicken breast, bacon, pepper jack cheese, spinach, tomato, roasted pepper aioli, whole grain bread

PIZZA - 12-inch house-made crust
Margherita  15
tomato sauce, fresh tomato, fresh Mozzarella cheese, basil
Salsiccia e Pepperoni  17
tomato sauce, fennel sausage, pepperoni, Mozzarella cheese
Prosciutto e Rucola  17
tomato sauce, prosciutto di Parma, fresh Mozzarella, arugula
Bianca  15
roasted garlic cream sauce, ricotta, Mozzarella, asiago, Parmigiano-Reggiano cheeses

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STARTERS
House-Cured Gravlax
American sturgeon caviar, potato lyonnaise, frisée, pickled shallots, dill, crème fraîche
LaClare Farms Goat Cheese
pear mostarda, watercress, Marcona almonds, fig vin cotto
Bison Carpaccio
black truffle, pecorino, pomegranate, parsley, lemon, olive oil

ENTRÉES
Seared Salmon
braised red cabbage, celery root, horseradish, smoked butter, chives, dill
Grilled Beef Tenderloin
potato puree, Brussels sprouts, pink peppercorns, hazelnuts, braised shallots, Burgundy demi-glace
Pan-Roasted Maple Chicken
Drewry Farms maple, poached pears, Tuscan black kale, cipollini onions, garlic, chili flake, rosemary lemon jus roti
Risotto
heirloom squash, black truffle, pine nuts, parmesan, sage
Hen of the Woods Mushrooms
poached duck egg, endive, red onion, Fresno chili, mint, ricotta fonduta

OVERNIGHT BOXED MEALS
SERVED MIDNIGHT TO 5:30AM
Served with a 16 oz Bottled Water

Chipotle Lime Black Bean Bowl
black beans, quinoa, corn, tomato, diced onion, roasted peppers, avocado chipotle vinaigrette
Turkey Sandwich
lettuce, tomato, onion, Havarti cheese, pesto aioli on a baguette, served with chips and a cookie
Italian Wrap
salami, pepperoni, capicola, Provolone cheese, lettuce, tomato, onion, pepperoncini, red wine vinaigrette, served with chips and a cookie
Protein Snack
Woodlake Market Beef Sticks, 4 Year Wisconsin Cheddar cheese, seasoned almonds