IN-ROOM DINING MENU

AVAILABLE AT THE AMERICAN CLUB AND CARRIAGE HOUSE
WELLNESS

**House-Made Toasted Nut Granola**  
assorted berries, dried fruit, yogurt  
12

**Fresh Fruit & Berries**  
12

**Steel Cut Oats**  
mixed berry compote, toasted almonds, sweet cream  
14

**Quinoa “Power Breakfast”**  
two poached farm eggs, quinoa, shallot,  
seasonal vegetables, tomato, turmeric, spinach salad  
17

SMOOTHIES

**Cranberry Chai**  
nutmeg, cream  
9

**Blueberry Boost**  
almond milk, banana, protein powder  
9

**Raspberry Muffin**  
oats, walnuts, cinnamon, whole milk, fresh raspberries  
9

**Blackberry Vanilla**  
almond milk, spinach  
7

HOUSE-MADE JUICES

**Morning Sunrise**  
beet, carrot, strawberry, orange  
6

**Mixed Berry**  
6

**Citrus Ginger**  
honey, turmeric  
6

**Green Machine**  
spinach, parsley, kale, cucumber, apple, broccoli, celery, honeydew  
7

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.
**15 MINUTE EXPRESS TO-GO BOX MEALS**

**SERVED 6AM TO 4PM**

**House-made Granola**  
14 fresh berries, yogurt

**Smoothie & Muffin**  
14 strawberry-banana smoothie, hardboiled egg, chef’s choice of muffin, vanilla yogurt

Menu items below include fruit, chips and a cookie.

**Turkey Sandwich**  
15 lettuce, tomato, onion, Swiss cheese, basil aioli on whole wheat,

**Chicken Sandwich**  
18 bacon, tomato, onion, basil mayonnaise, freshly baked Kaiser roll

**Bibb Lettuce & Blue Salad**  
12 roasted autumn squash, walnuts, Roth Käse Buttermilk Blue cheese, bacon lardons, buttermilk dressing, mint

**Roasted Mushroom Wrap**  
14 quinoa, roasted peppers, avocado, goat cheese, spinach

Add Grilled or Crispy Chicken  12

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**BREAKFAST**

**SERVED 6AM TO 11AM**

**CLASSICS**

**American Club® Breakfast**  
16 two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast

**Eggs Benedict**  
16 two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce

**Wisconsin Room Omelet**  
15 caramelized onion, spinach, chevre, breakfast potatoes

**Belgian Waffle**  
15 Nutella whipped cream cheese, hazelnut crumble, fresh raspberries

**Cinnamon Brioche French Toast**  
16 seasonal fruit compote, pecan crumble, vanilla whipped cream

**Avocado Toast**  
16 two soft poached eggs, toasted baguette, herb goat cheese, spinach

Add Wisconsin Smoked Trout  7

**ADDITIONS**

**Jones Dairy Bacon, Miesfeld’s Ham or Sausage Links**  
5

**Breakfast Potatoes**  
6

**Toast**  
3 white, whole wheat, rye, cranberry-walnut or English muffin

**Two Farm Eggs - any style**  
8

**Bakery Breads**  
5 daily selection of house-made muffins, croissant or Danish

**Toasted Bagel with Cream Cheese**  
5 choice of plain, blueberry or everything

**BEVERAGES**

**Freshly Squeezed Orange or Grapefruit,**  
5 **Tomato, V-8, or Cranberry Juice**

**Rishi Tea Selection**  
7

**Freshly Brewed Torke Colombian Coffee**  
7 2-cup carafe  
15 6-cup carafe

**Cappuccino or Latte**  
7
LUNCH AND DINNER
SERVED 11AM TO 10PM

SOUP
Puree of Parsnip and Local Apple  gf, veg  12
celery, apple, Marcona almonds, rosemary, brown butter

ENTRÉE SALADS
Arugula Salad  10
parmesan cheese, toasted baguette garlic croutons,
buttermilk herb dressing

Bibb Lettuce & Blue Salad  gf  12
roasted autumn squash, walnuts, Roth Käse Buttermilk
Blue cheese, bacon lardons, buttermilk dressing, mint

Baby Greens & Herbs Salad  gf, veg, df, nf  10
parsley, chive, basil, mint, tarragon, dill, Prosecco vinaigrette

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

Add to any Salad
Grilled or Crispy Chicken  12
Seared Salmon  15

gf-gluten friendly veg-vegetarian df-dairy free nf-nut free

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
carrots and potatoes

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plus, a 20.5% service fee will be added to your check; no additional gratuity is expected.
DESSERTS
SERVED 11AM TO 10PM

House-Made Ice Cream 10
Choice of:
Caramel Stampede - vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls
Chocolate, Cinnamon, Raspberry Sorbet, or Vanilla

Warm Apple-Bourbon-Anise Tart veg 6
candied almond streusel, ginger, vanilla whipped cream

Chocolate-Hazelnut Mousse veg 6
bruléed meringue, warm dried cherry and spiced burgundy compote, pretzel crumble

Cranberry and Pistachio Chiffon Cake veg 6
pistachio butter, Riesling-apricot sauce, honey-balsamic glace

Mocha Entremet veg, nf 8
dark chocolate encased mocha mousse, malted chocolate ganache, passion fruit gel

LUNCH AND DINNER
SERVED 11AM TO 10PM

SANDWICHES AND WRAPS
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, smashed avocado, basil aioli, house-made sourdough bread

Roast Beef & Cheddar 16
caramelized onion jam, horseradish cream, freshly baked Kaiser roll

Crispy Fried Sweet & Sour Chicken Wrap 15
arugula, shredded carrots, spicy chili aioli

Roasted Mushroom Wrap 14
quinoa, roasted peppers, avocado, goat cheese, baby greens
Add Grilled or Crispy Chicken 12

Grilled Angus Steak Burger 17
8 oz. grilled ground steak patty, sautéed red onions, roasted wild mushrooms, aged Wisconsin Cheddar, handcrafted Kaiser roll

Chicken Bahn Mi Sliders 14
3 mini sautéed chicken patties, Vietnamese pickled carrot and cucumber, ginger-soy mayonnaise, handcrafted slider buns

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**DINNER**
**SERVED 5:30PM TO 10PM**

**ENTRÉES**
- **Black Truffle Carnaroli Risotto** *gf, veg* 39
  fresh black Périgord winter truffle, celery root, roasted hazelnuts, Parmigiana-Reggiano, alpine butter, celery leaf, sage
- **Grilled Hen of the Woods Mushrooms** *gf, veg, df, nf* 29
  heirloom corn polenta, poached duck egg, roast acorn squash, radicchio
- **Grilled Plymouth Springs Rainbow Trout** *gf, nf* 30
  roast cauliflower, apricot, Cerignola olive, chili, garlic, anchovy, lime, pumpernickel, chive, cauliflower puree
- **Alaskan Halibut** 46
  almond-crusted halibut, kohlrabi, local apple, fennel, radish, lemon, mint, onion soubise, Balsamico di Modena
- **Sesame-Crusted Pan-Roasted Amish Chicken Breast** *nf* 30
  butternut squash puree, Tuscan black kale, fregola sarda, Prosecco-hydrated golden raisins, fried capers, braised red pearl onions, sage
- **La Belle Farms Moulard Duck Breast** *gf, df, nf* 44
  braised red cabbage, endive, quince, smoked cannellini bean puree, dark chocolate, rosemary, roast duck jus
- **Szechuan Peppercorn-Seared Beef Tenderloin** *gf, df* 55
  roasted baby carrots, parsnip and salsify, ginger, coriander, pink peppercorns, rice vinegar gastrique, basil, five-spice Burgundy demi-glace
- **Mushroom-Crusted Venison Loin** *gf, nf* 49
  celery root puree, braised Treviso, saffron poached pears, nepitella, black trumpet mushrooms, huckleberries, Valpolicella-juniper venison jus

*gf-gluten friendly  veg-vegetarian  df-dairy free  nf-nut free*

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**OVERNIGHT BOXED MEALS**
**SERVED 10PM TO 6AM**

**STARTERS**
- **Roasted Tri-Color Baby Carrots** *gf, veg* 13
  arugula, hazelnuts, horseradish ricotta, dill, caraway croutons, cider reduction
- **Yellowfin Tuna Carpaccio** *gf, df* 17
  juniper-chili crust, shaved fennel, red currants, pine nuts, pickled habanero aioli, basil
- **Coriander-Crusted Great Lakes Whitefish** *gf, df, nf* 16
  blood orange, endive, celery, chickpeas, Castelvetrano olives, The American Club Garden – smoked heirloom tomato preserves

**SIDES**
- **Roasted Fingerling Potatoes** *gf, df, nf* 8
  roasted garlic, lemon, parsley
- **Sautéed Wild Mushrooms** *gf, df, nf* 9
  shallots, garlic, thyme
- **Roasted Cauliflower** *gf, df, nf* 8
  toasted cumin, lime, mustard oil
- **Sautéed Kale** *gf, df, nf* 7
  garlic, chili flake, lemon
- **Cider-Glazed Baby Carrots** *gf, nf* 8
  dill, caraway, horseradish

**Turkey Sandwich** 15
lettuce, tomato, onion, Swiss cheese, basil aioli on whole wheat,

**Roasted Mushroom Wrap** 14
quinoa, roasted peppers, avocado, goat cheese, baby greens