

IN-ROOM
DINING
MENU

Athe
American
club®

DESTINATIONKOHLER.COM

Rev 3-21

Athe
American
club®

AVAILABLE AT THE AMERICAN CLUB
AND CARRIAGE HOUSE

BREAKFAST

SERVED 6AM TO 11AM

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 fresh berries, yogurt | 14 |
| Smoothie & Muffin strawberry-banana smoothie, hardboiled egg, chef's choice of muffin, vanilla yogurt | 14 |
| Menu items below include fruit, chips and a cookie. | |
| Turkey Sandwich lettuce, tomato, onion, Swiss cheese, basil aioli on whole wheat, | 15 |
| Chicken Sandwich bacon, tomato, onion, basil mayonnaise, freshly baked Kaiser roll | 18 |
| Bibb Lettuce & Blue Salad <i>gf</i> roasted autumn squash, walnuts, Roth Käse Buttermilk Blue cheese, bacon lardons, buttermilk dressing, mint | 12 |
| Roasted Mushroom Wrap quinoa, roasted peppers, avocado, goat cheese, spinach | 14 |
| Add Grilled or Crispy Chicken | 12 |

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BREAKFAST

SERVED 6AM TO 11AM

CLASSICS

| | |
|--|----|
| American Club® Breakfast two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast | 16 |
| Eggs Benedict two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce | 16 |
| Wisconsin Room Omelet caramelized onion, spinach, chevre, breakfast potatoes | 15 |
| Belgian Waffle Nutella whipped cream cheese, hazelnut crumble, fresh raspberries | 15 |
| Cinnamon Brioche French Toast seasonal fruit compote, pecan crumble, vanilla whipped cream | 16 |
| Avocado Toast two soft poached eggs, toasted baguette, herb goat cheese, spinach | 16 |
| Add Wisconsin Smoked Trout | 7 |

ADDITIONS

| | |
|--|---|
| Jones Dairy Bacon, Miesfeld's Ham or Sausage Links | 5 |
| Breakfast Potatoes | 6 |
| Toast white, whole wheat, rye, cranberry-walnut or English muffin | 3 |
| Two Farm Eggs - any style | 8 |
| Bakery Breads daily selection of house-made muffins, croissant or Danish | 5 |
| Toasted Bagel with Cream Cheese choice of plain, blueberry or everything | 5 |

BEVERAGES

| | |
|---|----|
| Freshly Squeezed Orange or Grapefruit, Tomato, V-8, or Cranberry Juice | 5 |
| Rishi Tea Selection | 7 |
| Freshly Brewed Torke Colombian Coffee 2-cup carafe | 7 |
| 6-cup carafe | 15 |
| 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

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

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

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

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DESSERTS

SERVED 11AM TO 10PM

| | |
|--|----|
| House-Made Ice Cream | 10 |
| <i>Choice of;</i> Caramel Stampede -vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls | |
| Chocolate, Cinnamon, Raspberry Sorbet, or Vanilla | |
| Warm Apple-Bourbon-Anise Tart <i>veg</i> | 6 |
| candied almond streusel, ginger, vanilla whipped cream | |
| Chocolate-Hazelnut Mousse <i>veg</i> | 6 |
| brûléed meringue, warm dried cherry and spiced burgundy compote, pretzel crumble | |
| Cranberry and Pistachio Chiffon Cake <i>veg</i> | 6 |
| pistachio butter, Riesling-apricot sauce, honey-balsamic glaze | |
| Mocha Entremet <i>veg, nf</i> | 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 <i>gf, veg</i> | 39 |
| fresh black Périgord winter truffle, celery root, roasted hazelnuts, Parmigiana-Reggiano, alpine butter, celery leaf, sage | |
| Grilled Hen of the Woods Mushrooms <i>gf, veg, df, nf</i> | 29 |
| heirloom corn polenta, poached duck egg, roast acorn squash, radicchio | |
| Grilled Plymouth Springs Rainbow Trout <i>gf, nf</i> | 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 <i>nf</i> | 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 <i>gf, df, nf</i> | 44 |
| braised red cabbage, endive, quince, smoked cannellini bean puree, dark chocolate, rosemary, roast duck jus | |
| Szechuan Peppercorn-Seared Beef Tenderloin <i>gf, df</i> | 55 |
| roasted baby carrots, parsnip and salsify, ginger, coriander, pink peppercorns, rice vinegar gastrique, basil, five-spice Burgundy demi-glace | |
| Mushroom-Crusted Venison Loin <i>gf, nf</i> | 49 |
| celery root puree, braised Treviso, saffron poached pears, nepitella, black trumpet mushrooms, huckleberries, Valpolicella-juniper venison jus | |

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DINNER

SERVED 5:30PM TO 10PM

STARTERS

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

SIDES

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

OVERNIGHT BOXED MEALS

SERVED 10PM TO 6AM

Served with a 16 oz Bottled Water, Chips and a Cookie

| | |
|---|----|
| 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 | |