IN-ROOM DINING MENU

AVAILABLE AT THE AMERICAN CLUB AND CARRIAGE HOUSE
CLASSICS

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

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

The American Club® Breakfast
two eggs any style, applewood-smoked bacon,
home-style potatoes, ham or sausage, selection of toast

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

Wisconsin Room Omelet
mushrooms, asparagus, prosciutto, chevre cheese,
home-style potatoes, arugula

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

Citrus and Ricotta Pancakes
hibiscus butter, local maple syrup

Bananas Foster French Toast
cinnamon bread, banana custard, rum caramel sauce, salted pecans

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

SMOOTHIES

Banana Buttermilk
dates, honey, banana, buttermilk

Healthy Start
kale, prunes, seeds, banana

Blueberry Boost
almond milk, banana, blueberries, protein powder

Ginger Pear Masala
pear, ginger, almond milk, spices

Mango Lime
cayenne pepper, almond milk, yogurt
**EXPRESS BOX LUNCH MENU**
SERVED 6AM TO 4PM

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

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Classic BLT</strong></td>
<td>14</td>
</tr>
<tr>
<td>cherrywood-smoked bacon, lettuce, tomato, mayonnaise, house-made sour dough bread</td>
<td></td>
</tr>
<tr>
<td><strong>Turkey Club Wrap</strong></td>
<td>18</td>
</tr>
<tr>
<td>shaved turkey, bacon, lettuce, tomato, onion, avocado, herb tortilla, basil pesto mayonnaise</td>
<td></td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>12</td>
</tr>
<tr>
<td>romaine lettuce, parmesan cheese, tomatoes, croutons, Caesar dressing</td>
<td></td>
</tr>
<tr>
<td>Add grilled or crispy chicken</td>
<td>9</td>
</tr>
<tr>
<td><strong>Roasted Portobello Wrap</strong></td>
<td>10</td>
</tr>
<tr>
<td>quinoa, roasted peppers, avocado, asparagus, goat cheese, arugula</td>
<td></td>
</tr>
<tr>
<td>Add grilled or crispy chicken</td>
<td>9</td>
</tr>
</tbody>
</table>

**BEVERAGES**

- Freshly Squeezed Orange or Grapefruit, Apple, Tomato, V-8, Prune or Cranberry Juice | 4 |
- Rishi Tea Selection | 4 |
- Freshly Brewed Torke Colombian Coffee 2-cup carafe | 5 |
- Freshly Brewed Torke Colombian Coffee 6-cup carafe | 10 |
- Cappuccino or Latte | 5 |

**HOUSE-MADE JUICES**

- Morning Sunrise | 6 |
- beet, carrot, strawberry, orange |
- Summer Garden | 6 |
- beet, carrot, celery, cucumber, lemon |
- Tropical Blend | 7 |
- mango, pineapple, papaya, kiwi, citrus |
- Carrot Ginger | 6 |
- carrot, ginger, orange |
- Green Machine | 7 |
- spinach, parsley, kale, cucumber, apple, broccoli, kiwi, celery, honeydew |
LUNCH AND DINNER
SERVED 11AM TO 10PM

SOUPS
Vegetable Soup 9
seasonal vegetables, accompanied by house-made bread

Chicken Velvet Soup 9
confit chicken, cream, pickled mirepoix, thyme oil
accompanied by house-made bread

ENTRÉE SALADS
Caesar Salad 9
crisp romaine hearts, parmesan cheese, tomatoes, roasted garlic croutons, Caesar dressing

Iceberg and Blue Salad 11
creamy blue cheese, heirloom tomatoes, scallions, bacon, creamy herb dressing

Spa Salad 8
kale, quinoa, garbanzo beans, avocado, tomato, peppers, onion, tofu, balsamic 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

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

Grilled Petite Filet Mignon 25
4 oz. prime filet, mashed potatoes, baby carrots, demi-glace

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

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

**DESSERTS**
AVAILABLE 24 HOURS A DAY

- **Mountain Lemon Meringue Pie**
  whipped meringue, sorghum crust
  $9
- **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
- **Coffee Crème Brûlée GF**
  chocolate pecan crumble, chocolate cinnamon ganache
  $9
- **Apple Cobbler**
  oat crumble, maple ice cream
  $9
- **Kohler Chocolate Torte**
  Door County preserves, hazelnut crunch, caramel sauce
  $9
- **Traditional Cookies and Milk**
  chocolate chip cookies and your choice of milk
  $9

**GF-Gluten Friendly**

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**LATE NIGHT MENU**
SERVED 10PM TO 6AM

**SANDWICHES AND WRAPS**
Sandwiches include; side salad with balsamic vinaigrette, fresh fruit, or crispy fingerling potatoes with truffle aioli
- **Turkey Club**
  roast turkey, bacon, lettuce, tomato, onion, Havarti cheese, basil pesto aioli, house-made sourdough bread
  $13
- **American Club Burger**
  8 oz. prime beef patty, lettuce, tomato, onion and pickle, Choice of Cheddar, Swiss or blue cheese on a house-made Kaiser roll
  $15
- **Roasted Portobello Wrap**
  quinoa, roasted peppers, avocado, asparagus, goat cheese, arugula
  Add Chicken, grilled or crispy
  $9
- **Grilled Tenderloin Sandwich**
  4 oz. prime tenderloin, caramelized onions, mushrooms, roasted pepper garlic aioli, 4 year Cheddar cheese, arugula, house-made Kaiser roll
  $25
- **Chicken Melt**
  8 oz. grilled chicken breast, bacon, pepper jack cheese, spinach, tomato, roasted pepper aioli, whole grain bread
  $15

**PIZZA - 12-inch house-made crust**
- **Margherita**
  tomato sauce, fresh tomato, fresh Mozzarella cheese, basil
  $15
- **Salsiccia e Pepperoni**
  tomato sauce, fennel sausage, pepperoni, Mozzarella cheese
  $17
- **Prosciutto e Rucola**
  tomato sauce, prosciutto di Parma, fresh Mozzarella, arugula
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STARTERS

Avocado and Smoked Salmon Crostini 15
bacon jam, pickled onion, herb cream cheese, mustard vinaigrette

Flatbread 17
duck confit, chevre cheese, mushrooms, lemon thyme crème fraîche

Cheddar Cheese Flight 15
1, 4, 8 year Widmer Cheddar cheese, candied walnuts, sweet mustard, grapes, house lahvosh and grilled bread

Beet Carpaccio 12
shaved beets with a simple watercress salad, Gran Queso cheese, garlic croutons, capers

ENTRÉES

Salmon Seared on a Salt Block 35
fresh dill, peas, kale, charred lemon crème fraîche, celery root crisp and puréed

Grilled Filet Mignon 6 oz 55
roast garlic broccoli rabe, potato purée, amber ale and mustard demi-glace

Hay-Roasted Chicken F/T 27
seasonal garden vegetables, potato dumplings, apple and thyme chicken jus

Garden Risotto 18
Arborio rice, roasted beet purée, caramelized pear, beet greens, walnut cream, orange vinaigrette

Grilled King Oyster Mushrooms F/T 24
red ribbon sorrel, smoked rosemary, charred onion, toasted hazelnuts, kaniwa, shaved black truffle

SOUPS

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seasonal vegetables, accompanied by house-made bread

Chicken Velvet Soup 9
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SALADS

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Iceberg and Blue Salad 11
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Side Salad 6
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SANDWICHES AND WRAPS

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American Club Burger 14
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
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