

IN-ROOM
DINING
MENU



AVAILABLE AT THE AMERICAN CLUB AND CARRIAGE HOUSE



DESTINATIONKOHLER.COM

K-8302 Rev 12-18

BREAKFAST

SERVED 6 TO 11AM

CLASSICS

House-Made Toasted Nut Granola assorted berries, dried fruit, local yogurt	10
Local Steel Cut Oats mixed berry and chia compote, toasted almonds, sweet cream	11
The American Club® Breakfast two eggs any style, applewood-smoked bacon, home-style potatoes, ham or sausage, selection of toast	16
Eggs Benedict two poached eggs, toasted English muffin, house-made bacon, home-style potatoes, hollandaise sauce	16
Wisconsin Room Omelet mushrooms, asparagus, prosciutto, chevre cheese, home-style potatoes, arugula	15
Quinoa “Power Breakfast” two poached farm eggs, quinoa, shallot, asparagus, tomato, turmeric, kale salad	15
Citrus and Ricotta Pancakes hibiscus butter, local maple syrup	13
Bananas Foster French Toast cinnamon bread, banana custard, rum caramel sauce, salted pecans	14
Avocado Toast with Gravlax soft poached egg, grilled rustic bread, herb cream cheese, dressed greens	13

SMOOTHIES

Banana Buttermilk dates, honey, banana, buttermilk	7
Healthy Start kale, prunes, seeds, banana	7
Blueberry Boost almond milk, banana, blueberries, protein powder	7
Ginger Pear Masala pear, ginger, almond milk, spices	7
Mango Lime cayenne pepper, almond milk, yogurt	7

EXPRESS BOX LUNCH MENU

SERVED 6AM TO 4PM

House-made Granola 10
fresh berries, local yogurt

Breakfast Burrito 12
bacon, ham, sausage, peppers, onions, tomato,
Cheddar cheese, side of fruit

Grain Bowl 15
quinoa, onion, tomato, asparagus, avocado,
kale, two poached eggs

Smoothie & Muffin 14
banana buttermilk smoothie, hardboiled egg,
blueberry muffin, local yogurt

Menu items below include fruit, chips and a cookie.

Classic BLT 14
cherrywood-smoked bacon, lettuce, tomato,
mayonnaise, house-made sour dough bread

Turkey Club Wrap 18
shaved turkey, bacon, lettuce, tomato, onion, avocado,
herb tortilla, basil pesto mayonnaise

Caesar Salad 12
romaine lettuce, parmesan cheese, tomatoes,
croutons, Caesar dressing

Add grilled or crispy chicken 9

Roasted Portobello Wrap 10
quinoa, roasted peppers, avocado, asparagus,
goat cheese, arugula

Add grilled or crispy chicken 9

BREAKFAST

SERVED 6 TO 11AM

ADDITIONS

**Jones Dairy Bacon or Turkey Bacon,
Miesfeld's Ham or Sausage Links** 4

Home-Style Breakfast Potatoes 3

Toast 2
white, whole wheat, rye, cranberry-walnut or English muffin

Two Farm Eggs 8
any style

Bakery Breads 4
daily selection of house-made muffins, croissant or Danish

Seasonal Fruit & Berries 6

Toasted Bagel with Cream Cheese 4
choice of plain, cinnamon-raisin or everything

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
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

CHILDREN'S MENU

SERVED 11AM TO 10PM

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

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.

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LATE NIGHT MENU

SERVED 10PM TO 6AM

PIZZA - 12-inch house-made crust	
Classic Margharita	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	

DESSERTS

AVAILABLE 24 HOURS A DAY

Mountain Lemon Meringue Pie	9
whipped meringue, sorghum crust	
House-Made Ice Cream	7.50
<i>Choice of;</i>	
Caramel Stampede -vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls	
Chocolate, Cinnamon, Raspberry Sorbet, or Vanilla	
Coffee Crème Brûlée <i>GF</i>	9
chocolate pecan crumble, chocolate cinnamon ganache	
Apple Cobbler	9
oat crumble, maple ice cream	
Kohler Chocolate Torte	9
Door County preserves, hazelnut crunch, caramel sauce	
Traditional Cookies and Milk	9
chocolate chip cookies and your choice of milk	

GF-Gluten Friendly

LUNCH AND DINNER

SERVED 11AM TO 10PM

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	
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DINNER

SERVED 5:30PM TO 10PM

STARTERS

- Avocado and Smoked Salmon Crostini** 15
bacon jam, pickled onion, herb cream cheese, mustard vinaigrette
- Flat Bread** 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/I/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/I/T 24
red ribbon sorrel, smoked rosemary, charred onion, toasted hazelnuts, kaniwa, shaved black truffle

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SERVED 10PM TO 6AM

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

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

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** 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
quinoa, roasted peppers, avocado, asparagus, goat cheese, arugula

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