CLASSICS

**House-Made Toasted Nut Granola**  14
assorted berries, dried fruit, yogurt

**Local Steel Cut Oats**  15
mixed berry and chia compote, toasted almonds, sweet cream

**The American Club® Breakfast**  18
two eggs any style, breakfast potatoes, cherry wood-smoked bacon, ham or sausage, selection of toast

**Eggs Benedict**  19
two poached eggs, toasted English muffin, Canadian bacon, breakfast potatoes, hollandaise sauce

**Wisconsin Room Omelet**  18
caramelized onion, spinach, chevre cheese, breakfast potatoes

**Quinoa “Power Breakfast”**  20
two poached farm eggs, quinoa, shallot, seasonal vegetables, tomato, turmeric, kale salad

**Belgian Waffle**  18
Nutella whipped cream cheese, hazelnut crumble, fresh raspberries

**Cinnamon Brioche French Toast**  18
seasonal fruit compote, pecan crumble, vanilla whipped cream

**Avocado Toast with Gravlax**  20
two soft poached eggs, toasted baguette, herb cream cheese, dressed greens

SMOOTHIES

**Strawberry Banana**  9
honey, buttermilk, peanut butter

**Cranberry Chai**  9
nutmeg, cream

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

**Tropical**  9
pineapple, coconut, orange, ginger

**Raspberry Muffin**  9
oats, nuts, cinnamon
TO-GO BOX MEALS  
SERVED 5:30AM TO 4PM

House-made Granola  
14
fresh berries, yogurt

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

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

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

Menu items below include fruit, chips and a cookie.

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

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

Iceberg and Blue Salad  
15
marinated cherry tomatoes, Roth Käse Buttermilk Blue cheese, 
bacon, chives, creamy herb dressing

Roasted Portobello Wrap  
14
quinoa, roasted peppers, avocado, goat cheese, arugula

Add Grilled or Crispy Chicken  
9

BREAKFAST  
SERVED 5:30 TO 11AM

ADDITIONS
Jones Dairy Bacon or Turkey Bacon,  
Miesfeld’s Ham or Sausage Links  
6
Breakfast Potatoes  
8
Toast  
3
white, whole wheat, rye, cranberry-walnut or English muffin

Two Farm Eggs  
9
any style

Bakery Breads  
6
daily selection of house-made muffins, croissant or Danish

Fresh Fruit & Berries  
9

Toasted Bagel with Cream Cheese  
6
choice of plain, blueberry or everything

BEVERAGES
Freshly Squeezed Orange or Grapefruit,  
Apple, Tomato, V-8, Prune or Cranberry Juice  
6
Rishi Tea Selection  
7

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

Cappuccino or Latte  
9

HOUSE-MADE JUICES
Morning Sunrise  
8
beet, carrot, strawberry, orange

Mixed Berry Cider  
8

Citrus Ginger  
8
honey, turmeric

Green Machine  
9
spinach, parsley, kale, cucumber, apple, 
broccoli, celery, honeydew
SOUPS
Seasonal Vegetable Soup 11
puree of parsnip, Whispering Orchards apples, celery, rosemary, brown butter, accompanied by house-made bread

Chicken Velouté Soup 14
wild mushroom crostini, black truffle, chives, accompanied by house-made bread

ENTRÉE SALADS
Arugula Salad 12
arugula, parmesan cheese, tomatoes, buttermilk herb dressing

Iceberg and Blue Salad 15
marinated cherry tomatoes, Roth Käse Buttermilk Blue cheese, bacon, chives, creamy herb dressing

Seasonal Greens Salad 13
baby greens, herbs, local apple, radish, sunflower seeds, Champagne vinaigrette

Side Salad 8
mixed greens, red onion, tomato, carrot, house vinaigrette

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

ENTRÉES
Mac and Cheese 11
house-made Cheddar cheese sauce with pasta

Chicken Tenders 14
ranch dressing, choice of seasonal fruit or French fries

Cheese Pizza 12
tomato sauce and Mozzarella cheese

Cheeseburger 18
8 oz. beef patty, Cheddar cheese, house-made Kaiser roll, choice of seasonal fruit or French fries

Grilled Chicken Breast 22
skinless chicken breast, mashed potatoes, baby carrots

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.
DESSERTS
SERVED 11AM TO MIDNIGHT

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

Pistachio Olive Oil Cake 14
honey, orange, vanilla

Key Lime Cheesecake 14
strawberry, pretzel, jalapeno

Caramel Crème Brûlée Tart 14
caramelized milk chocolate, passion fruit, banana

Kohler Chocolate Torte 15
sour cherry, hazelnut, KOHLER Original Recipe Chocolate Brandy

LUNCH AND DINNER
SERVED 11AM TO MIDNIGHT

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

Turkey Club 17
roast turkey, bacon, lettuce, tomato, onion, Swiss cheese,
basil aioli, house-made sourdough bread

American Club Burger 20
8 oz. beef patty, lettuce, tomato, onion, choice of Cheddar,
Swiss or blue cheese on a house-made Kaiser roll

Roasted Portobello Wrap 14
quinoa, roasted peppers, avocado, goat cheese, arugula

Add Grilled or Crispy Chicken 9

Grilled Tenderloin Steak Sandwich 28
4 oz. prime tenderloin, caramelized onions, mushrooms,
roasted pepper aioli, Cheddar cheese,
arugula, house-made Kaiser roll

Chicken Melt 19
6 oz. grilled chicken breast, bacon, Swiss cheese,
spinach, tomato, roasted pepper aioli, whole wheat bread

PIZZA - 12-inch house-made thin crust
Neapolitan Margherita 18
olive oil, cherry tomatoes, fresh Mozzarella, basil, garlic, oregano

Formaggio di Capra 19
LaClare Farms Chevre, dried figs, speck,
arugula, red wine reduction

Fungi e Tartuffo 19
wild mushrooms, truffle ricotta, roasted garlic,
pickled shallots, chives

Saliccia e Cipollini 19
fennel sausage, rapini, goat cheese, cipollini onions, pesto

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

**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

**Quinoa “Power Bowl”**  
quinoa, shallot, seasonal vegetable, tomato, turmeric, kale salad  

**Turkey Sandwich**  
lettuce, tomato, onion, Swiss cheese, basil aioli on baguette, served with chips and a cookie  

**Italian Wrap**  
pepperoni, Mozzarella cheese, lettuce, tomato, onion, champagne vinaigrette, served with chips and a cookie

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