



IN-ROOM DINING MENU

BREAKFAST SERVED 6AM TO 11AM

WELLNESS

Greenhouse Granola (GF, Veg) fresh berries, Greek yogurt, Kohler honey	14
Chai-Scented Warm Steel Cut Oats (GF, Veg) berry-chia marmalade, toasted almonds	16
Super Green Avocado & Sunnyside Egg Toast (Veg) naturally leavened sourdough, crushed avocado, tomato, goat cheese	18
Add Smoked Salmon	9

SMOOTHIES

Crème de la Crème (GF, Vegan) banana, strawberry, toasted coconut, sweet coconut cream, beet juice	12
Golden Hour (GF, Veg) iced turmeric oat milk latte with almond butter and whey protein	12
Children's Song (GF, Veg) organic berries, Kohler honey, dates, chai	12

HOUSE-MADE JUICES

Daily Nectar (GF, Vegan) beet, celery, strawberry, orange	11
Citrus Bee (GF, Vegan) orange, grapefruit, lime, honey, turmeric	11
Drink Your Greens (GF, Vegan) apple, celery, honeydew, organic spinach, cucumber	11

BEVERAGES

Freshly Squeezed Orange or Grapefruit, or Cranberry Juice	8
Rishi Tea Selection – Earl Grey, English Breakfast, Chamomile, Jade Cloud Green, Black, Caffeine Free	8
Freshly Brewed Torke Colombian Coffee – 2-cup carafe	7
6-cup carafe	15
Espresso, Cappuccino or Latte	8
Add flavored syrup – hazelnut, vanilla regular or sugar free	1

BREAKFAST

SERVED 6AM TO 11AM

CLASSICS

The Proper Breakfast	21
eggs your style, Wisconsin potatoes, dressed organic greens, selection of bacon, country ham or sausage, toast	
Add Bagel or Muffin	3
The Benedict	24
poached eggs, Wisconsin potatoes, dressed organic greens, English muffin, hollandaise	
with Smoked Salmon	28
The Omelet	22
<i>Choice of 3</i> - country ham, smoked bacon, sausage, peppers, tomatoes, mushrooms, avocado, Wisconsin cheddar, fontina, goat cheese Wisconsin potatoes, dressed organic greens	
Cinnamon Roll French Toast (Veg)	22
slow cooked fruits, sweet cream	

MORNING BAKERY

Sticky Monkey Bread (Veg)	14
skillet baked with caramel glaze, pecan streusel	
Pain au Chocolate, Paris Croissant, Swiss Brioche, or Oats & Dried Fruit Bar (Veg)	6

ADDITIONS

One Egg - any style	5
Smoked Bacon, Country Ham or Sausage Links	8
Breakfast Potatoes	7
Fresh Fruit Bowl	15
Fresh Sliced Heirloom Tomato	6
Crushed Avocado	10
Toast & Fruit Preserves	
white, whole wheat, rye, cranberry-walnut, sourdough, or English muffin	5
Toasted Bagel and Cream Cheese	9
choice of plain, blueberry or everything bagel	

GF-Gluten Free, V-Vegetarian, Vegan

All food and beverage prices are exclusive of tax. A \$5 delivery charge (per order), plus, a 25% service fee will be added to your check; no additional gratuity is expected.

**15 MINUTE EXPRESS
TO-GO BOX MEALS
SERVED 6AM TO 4PM**

Greenhouse Granola (GF, Veg) 14
fresh berries, Greek yogurt, Kohler honey

Menu items below include fruit, chips and a cookie.

Turkey Sandwich 15
roast turkey, lettuce, tomato, onion, Swiss cheese,
basil aioli on house-made sourdough bread

Chicken Sandwich 18
bacon, tomato, onion, basil mayonnaise, house-made Kaiser roll

Butter Lettuce Wedge 18
Miesfeld's apple bacon, Carr Valley blue cheese,
smoked heirloom tomatoes, buttermilk-basil dressing

Roasted Mushroom Quinoa Protein Bowl 15
quinoa, roasted peppers, goat cheese, baby greens,
artichoke, garbanzo beans, Champagne vinaigrette

Add Grilled Chicken or Chicken Fingers 12

**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
steamed vegetables, fingerling potatoes

LUNCH & DINNER

SERVED 11AM TO 10PM

SOUP

Purée of Seasonal Vegetable Soup seasonal garnish	15
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APPETIZERS

Jumbo Shrimp Cocktail - cocktail sauce	18
Pork Belly Sliders (3) – smoked BBQ, napa slaw	18
Smoked and Grilled Chicken Wings (6) - Calabrian chili sauce	22
Fried Cheese Curds – house ranch dressing	15

ENTRÉE SALADS

Baby Greens & Herbs petite lettuces, mixed herbs, Champagne vinaigrette	14
Caesar baby romaine, Parmesan, sourdough croutons	17
Steakhouse Wedge iceberg, bacon, Carr Valley blue cheese, smoked heirloom tomatoes, buttermilk-basil dressing	18
Side Salad mixed greens, tomato, carrot, cucumber, house vinaigrette	8
<u>Add to Any Salad</u>	
Grilled Chicken or Chicken Fingers	12
Sautéed Walleye	15

SANDWICHES AND BOWL

*Sandwiches include side salad with house vinaigrette, fresh fruit,
or fingerling potatoes with lemon aioli*

Turkey BLT roast turkey, bacon, lettuce, tomato, onion, Swiss cheese, basil aioli, house-made sourdough bread	15
Roasted Mushroom Quinoa Protein Bowl quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, Champagne vinaigrette	15
Add Grilled Chicken or Chicken Fingers	12
Grilled Angus Steak Burger 8 oz grilled ground steak patty, caramelized onions, roasted wild mushrooms, aged Wisconsin Cheddar, house-made Kaiser roll	18

DINNER
SERVED 5:30PM TO 10PM

SOUP

Purée of Seasonal Vegetable Soup 15
seasonal garnish

STARTERS

Artisan Duck Fat Parker House Rolls 14
sesame seeds, whipped local maple butter

Cheese & Artichoke Dip 22
local Gouda bechamel, Parmesan breadcrumbs,
grilled homemade sourdough

Fresh Wisconsin Made Burrata with Sweet Summer Watermelon 19
heirloom radish, pickled mustard seed, red chili, basil, baby pea tendrils

ENTRÉE SALADS

Baby Greens & Herbs 14
petite lettuces, mixed herbs, Champagne vinaigrette

Caesar 17
baby romaine, Parmesan, sourdough croutons

Steakhouse Wedge 18
iceberg, bacon, Carr Valley blue cheese,
smoked heirloom tomatoes, buttermilk-basil dressing

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

Add to Any Salad

Grilled Chicken or Chicken Fingers 12

Sautéed Walleye 15

DINNER
SERVED 5:30PM TO 10PM

ENTRÉES

Cavatappi Marinara 28
24-month aged Parmesan, herbs

Wine Pairing- Seghesio, "Angela's Table", Zinfandel, Sonoma, California 2022

Gnocchi Carbonara 48
pancetta, sweet corn, chanterelle, pecorino, black pepper, duck egg, chives

Wine Pairing-Louis Jadot, Chablis, France 2022 – Chardonnay

À LA CARTE

Pan-Roasted Wisconsin Rainbow Trout 36

Wine Pairing-Craggy Range, Sauvignon Blanc, Marlborough, New Zealand 2023

Wisconsin Maple & Pecan Crusted Roasted Young Chicken 36

Wine Pairing-Sonoma-Cutrer, Chardonnay, Sonoma Coast, California 2022

GRILLED CREEKSTONE BLACK ANGUS STEAKS

confit cipollini onions, rosemary, crushed garlic clove, Cabernet demi-glace

8 oz Center Cut Beef Tenderloin 60

10 oz Tuscan Herb-Rubbed Hanger Steak 58

SIDES

Tuscan-Roasted Fingerling Potatoes 15
roasted garlic, lemon, rosemary, parsley

Sautéed Wild Mushrooms 17
shallots, thyme, chives

Whipped Potatoes 16
caramelized onion, Wisconsin goat cheese, rosemary

Caramelized Brussels Sprouts 16
maple-cider glaze, Wisconsin bacon, Calabrian chili

BEVERAGES

SERVED 6AM TO 10PM

WINES BY THE GLASS

SPARKLING, WHITE AND ROSÉ

Schramsberg Mirabelle Brut, Calistoga, California NV – Sparkling	17
Saracco, Piedmont, Italy 2022 – Moscato d’Asti	10
Weingut Robert Weil, Tradition, Rheingau, Germany 2022 – Reisling	13
Craggy Range, “Te Muna”, Martinborough, New Zealand 2023 – Sauvignon Blanc	12
Marco Felluga, “Mongris”, Collio, Italy 2022 – Pinot Grigio	12
Louis Jadot, Chablis, France 2022 – Chardonnay	15
Sonoma-Cutrer, Sonoma Coast, California 2022 – Chardonnay	13
Barnard Griffin Rosé of Sangiovese, Columbia Valley, Washington 2022 – Rosé	8

RED

Louis Jadot, Résonance, Willamette Valley, Oregon 2022 – Pinot Noir	16
Seghesio, “Angela’s Table”, Sonoma County, California 2022 – Zinfandel	12
Ridge Vineyards, Three Valleys, Sonoma, California 2022 – Red Blend	17
Alta Vista, “Vive”, Mendoza, Argentina 2022 – Malbec	8
Canvasback, Red Mountain, Washington 2020 – Cabernet Sauvignon	17
DAOU, Paso Robles, California 2022 – Cabernet Sauvignon	13

NON-ALCOHOLIC BEVERAGES

Hint of Herb Lemonade – Muddled Mint, Rosemary Sprig	7
Virgin Paloma – Lime Juice, Muddled Jalapeno, Grapefruit Juice, Club Soda	7
Don’t Feel Blue– Blueberries, Mint Leaves, Simple Syrup, Lime Juice, Club Soda	7

BEER

Bucket of Beer (Choose 4)	30
Eagle Park & Kohler Beers: Snapping Turtle IPA, Cliff Hanger Amber Ale, Bathtub Brew White Ale, Bold Berry Hard Seltzer, Bud Light, Coors Light, Michelob ULTRA, Miller Lite	

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, Vanilla or Raspberry Sorbet	
Chocolate Tart	15
dark chocolate ganache, seasonal fruit, chocolate crumble	
Vanilla Cheesecake	15
seasonal fruit compote, graham cracker crumble	
Cookies & Milk	16
A large, warm chocolate chip cookie served in a cast iron skillet, served with a side of cold milk	

HONOR BAR SNACKS

SERVED 24 HOURS

Deep River Potato Chips	4
Barbecue, Original, Rosemary & Olive Oil, Sea Salt & Vinegar	
KOHLER Original Recipe 4 Piece Buttery Terrapin	15

OVERNIGHT BOXED MEALS

SERVED 10PM TO 6AM

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

Turkey Sandwich	15
roast turkey, lettuce, tomato, onion, Swiss cheese, basil aioli on house-made sourdough bread	
Roasted Mushroom Quinoa Protein Bowl	15
quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, Champagne vinaigrette	