

IN-ROOM
DINING
MENU

Athe
American
club®

DESTINATIONKOHLER.COM

Rev 8-21

Athe
American
club®

AVAILABLE AT THE AMERICAN CLUB
AND CARRIAGE HOUSE

BREAKFAST

SERVED 6AM TO 11AM

WELLNESS

House-Toasted Nut Granola assorted berries, yogurt	12
Fresh Fruit & Berries	12
Gluten-Free Steel Cut Oats mixed berry compote, toasted almonds, sweet cream	14
Quinoa “Power Breakfast” two poached eggs, quinoa, shallot, seasonal vegetables, tomato, spinach, coconut curry	17

SMOOTHIES

Cranberry Chai nutmeg, cream	10
Blueberry Boost almond milk, banana, protein powder	10
Raspberry Muffin oats, walnuts, cinnamon, whole milk, fresh raspberries	10
Blackberry Vanilla almond milk, spinach	10

HOUSE-MADE JUICES

Morning Sunrise beet, carrot, strawberry, orange	6
Mixed Berry Cider	6
Citrus Ginger honey, turmeric	6
Green Machine spinach, parsley, cucumber, apple, celery, honeydew	7

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

OVERNIGHT BOXED MEALS

SERVED 10PM TO 6AM

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

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

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 roast turkey, lettuce, tomato, onion, Swiss cheese, basil aioli on house-made sourdough bread	15
Chicken Sandwich bacon, tomato, onion, basil mayonnaise, freshly baked Kaiser roll	18
Bibb Lettuce Salad <i>gf, veg</i> Roth-Käse blue cheese, strawberries, pine nuts, aged balsamic, basil	12
Roasted Mushroom Quinoa Protein Bowl quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette	15
Grilled Chicken or Chicken Fingers	12

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.

BREAKFAST

SERVED 6AM TO 11AM

CLASSICS

American Club® Breakfast two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast	18
Bacon & Egg Sandwich aged Cheddar, Kaiser roll	16
Eggs Benedict two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce	18
Wisconsin Room Omelet caramelized onion, spinach, goat cheese, breakfast potatoes	17
“Smores” Belgian Waffle Brûlée meringue, chocolate hazelnut, cinnamon crumble, fresh raspberries	17
Cinnamon Brioche French Toast seasonal fruit compote, pecan oat crumble, Chantilly cream	18
Avocado Toast two soft poached eggs, sourdough toast, avocado, herb Boursin, spinach, Add Smoked Wisconsin Lake Trout	18 7

ADDITIONS

Smoked Bacon, Black Forest Ham or Sausage Links	5
Breakfast Potatoes	6
Toast white, whole wheat, rye, cranberry-walnut or English muffin	3
Two Eggs - any style	8
House-Made Bakery your choice of a muffin, croissant or Danish	5
Toasted Bagel with Cream Cheese choice of plain, blueberry or everything	5

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LUNCH AND DINNER

SERVED 11AM TO 10PM

SOUP

Chilled Yellow Summer Squash *gf, nf, veg* 11
zucchini, red bell pepper, sweet corn, parmesan tuile, lime, cilantro

ENTRÉE SALADS

Baby Greens & Herbs Salad *gf, df, nf, veg* 10
parsley, chive, basil, mint, tarragon, dill, Prosecco vinaigrette

Bibb Lettuce Salad *gf, veg* 12
Roth Käse blue cheese, strawberries,
pine nuts, aged balsamic, basil

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

Add to any Salad

Grilled Chicken or Chicken Fingers 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	
Chocolate Mousse Entremet	11
hazelnut cream, cherry preserves	
Strawberry-Almond Shortcake	12
fresh strawberries, Grand Mariner cream, strawberry jelly	
Elderflower Cheesecake <i>gf, nf</i>	11
blackberry confit, lime meringue	
Molten Chocolate Cake	12
chocolate ganache, brûléed mezcal marshmallow, smoked Marcona almonds	

LUNCH AND DINNER

SERVED 11AM TO 10PM

SANDWICHES AND BOWLS	
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, basil aioli, house-made sourdough bread	
Roasted Mushroom Quinoa Protein Bowl	15
quinoa, roasted peppers, goat cheese, baby greens, artichoke, garbanzo beans, champagne vinaigrette	
Grilled Chicken or Chicken Fingers	12
Grilled Angus Steak Burger	18
8 oz. grilled ground steak patty, sautéed red onions, roasted wild mushrooms, aged Wisconsin Cheddar, handcrafted Kaiser roll	

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DINNER

SERVED 5:30PM TO 10PM

STARTERS

Seared Bay Scallops *gf* 21
pan-roasted patty pan squash, Calabrian pepper puree,
grilled leeks, Marcona almonds, basil

House-Smoked Wisconsin Rainbow Trout *gf, df, nf* 18
chilled cucumber broth, summer melon, braised pearl onions,
frisée, red chili, lime, mint

Seared Foie Gras *df* 24
pistachio, cherries, fava bean, pickled mustard seeds,
celery leaf, pumpernickel

SIDES

Roasted Fingerling Potatoes *gf, df, nf, veg* 8
roasted garlic, lemon, parsley

Sautéed Wild Mushrooms *gf, df, nf, veg* 9
shallots, garlic, thyme

Sautéed Rapini *gf, df, nf, veg* 8
toasted cumin, lime, mustard oil

English Peas *gf, df, nf, veg* 7
garlic, chili flake, preserved lemon

DINNER

SERVED 5:30PM TO 10PM

ENTRÉES

Risotto & Peas *gf, veg* 36
English peas, cashews, baby pea tendrils, lemon,
Parmigiano-Reggiano, alpine butter, Fresno chili, cilantro

Parmesan-Crusted Walleye Pike *gf, nf* 41
charred sweet corn, smoked cherry tomatoes,
heirloom corn polenta, jalapeno, lime, mint

Seared King Salmon *gf, nf* 48
Peruvian potatoes, braised leek puree, trumpet mushroom,
juniper, huckleberries, red currants, spruce tips

Pan-Roasted Amish Chicken Breast *gf, df* 36
baby artichoke, roasted new potatoes, garlic confit,
preserved lemon, parsley-Parmesan-walnut pesto,
chicken brodo di limon

Pan-Roasted Veal Tenderloin *gf, df, nf* 54
grilled nectarine, fennel, fava beans, sauteed red onion,
Cerignola, lemon, tarragon, Pinot demi-glace

Szechuan Dry Rub 8 oz Petite Filet *gf, df* 59
cumin-scented potato puree, charred eggplant chutney,
heirloom tomato agro-dolce, sesame seed, basil

Grilled Mapleton Farms Lamb Sirloin *gf, df, nf* 52
broccoli rabe, plum, Castelvetro olives, cherries,
mint, spiced Barolo demi-glace

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