



IN-ROOM DINING MENU

BREAKFAST SERVED 6AM TO 11AM

WELLNESS

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| 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

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| 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

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| 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

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| 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

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|---|----|
| 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

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| 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 15
seasonal garnish

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 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

SANDWICHES AND BOWL

*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

Add Grilled Chicken or Chicken Fingers 12

Grilled Angus Steak Burger 18
8 oz grilled ground steak patty, caramelized onions, roasted wild
mushrooms, aged Wisconsin Cheddar, house-made Kaiser roll

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 Bolognese 48
veal, pork and beef Bolognese, San Marzano tomato,
butter, 24-month aged Parmesan

Wine Pairing-Canvasback, Cabernet Sauvignon, Red Mountain, Washington 2020

À LA CARTE

Pan-Roasted Wisconsin Walleye 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-glaze

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

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|--|----|
| Schramsberg Mirabelle Brut, Calistoga, California NV – Sparkling | 17 |
| Saracco, Piedmont, Italy 2023 – Moscato d’Asti | 10 |
| Chateau Ste. Michelle & Dr. Loosen, “Eroica”, Columbia Valley, Washington 2022 – Riesling | 12 |
| 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 2023 – Chardonnay | 12 |
| Barnard Griffin Rosé of Sangiovese, Columbia Valley, Washington 2022 – Rosé | 8 |

RED

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| 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 2021 – Cabernet Sauvignon | 17 |
| DAOU, Paso Robles, California 2022 – Cabernet Sauvignon | 13 |

NON-ALCOHOLIC BEVERAGES

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| 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

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| Bucket of Beer (Choose 4) | 30 |
| Eagle Park x 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

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|---|----|
| 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

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| 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

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| 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 | |