



IN-ROOM DINING MENU

BREAKFAST SERVED 6AM TO 11AM

WELLNESS

Greenhouse Granola (GF, Veg) fresh berries, Greek yogurt, Kohler honey	16
Chai-Scented Warm Steel Cut Oats (GF, Veg) berry-chia marmalade, toasted almonds	18
Super Green Avocado & Sunnyside Egg Toast (Veg) naturally leavened sourdough, crushed avocado, tomato, goat cheese	24
Add Smoked Salmon	9

HOUSE-MADE JUICES

Citrus Bee (GF, Vegan) orange, grapefruit, lime, honey, turmeric	12
Drink Your Greens (GF, Vegan) apple, celery, honeydew, organic spinach, cucumber	12

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	24
eggs your style, Wisconsin potatoes, selection of bacon, country ham or sausage, toast	
Add Bagel or English Muffin	3
The Benedict	28
poached eggs, Wisconsin potatoes, English muffin, hollandaise with Smoked Salmon	32
The Omelet	26
<i>Choice of 3</i> - country ham, smoked bacon, sausage, peppers, tomatoes, spinach, mushrooms, avocado, Wisconsin cheddar, fontina, goat cheese Wisconsin potatoes	
Cinnamon Swirl 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 or Paris Croissant	6

ADDITIONS

One Egg - any style	7
Smoked Bacon, City Ham or Sausage Links	8
Breakfast Potatoes	7
Fresh Fruit Bowl	15
Crushed Avocado	10
Toast & Fruit Preserves	
white, whole wheat, rye, cranberry-walnut, sourdough, or English muffin	5
Toasted Bagel and Cream Cheese	12
choice of plain 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) 16
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, whipped 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
butter lettuce, bacon, Carr Valley blue cheese, smoked heirloom tomatoes, buttermilk-basil dressing	
Side Salad	8
mixed greens, tomato, carrot, cucumber, house vinaigrette	
<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 steak fries

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	

Fresh Wisconsin Made Burrata	19
heirloom squash, black walnut, purple radish	
pickled mustard seed, maple agro-dolce	

ENTRÉE SALADS

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

Caesar	17
baby romaine, Parmesan, sourdough croutons	

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

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

<u>Add to Any Salad</u>	
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- Marietta Cellars, Zinfandel "Roman" Estate Grown,
North Coast, California 2021*

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-Peju Winery, Sauvignon Blanc, Legacy Collection,
North Coast, California 2022*

Wisconsin Maple & Pecan Crusted Roasted Young Chicken 36

Wine Pairing-Sandhi, Chardonnay, Central 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 Grass Fed New York Strip 65

SIDES

Parmesan Fries 15

Sautéed Wild Mushrooms 17
shallots, thyme, chives

Whipped Potatoes 16
sweet cream, alpine butter, sea salt

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 2023 – Moscato d’Asti	10
Chateau Ste. Michelle & Dr. Loosen, “Eroica”, Columbia Valley, Washington – Riesling	12
PEJU Winery Legacy Collection, North Coast, California 2022 – Sauvignon Blanc	12
Iris Vineyards, Willamette Valley, Oregon 2023 – Pinot Gris	12
Louis Jadot, Chablis, France 2023 – Chardonnay	15
Sandhi, Central Coast, California 2022 – Chardonnay	14
Barnard Griffin Rosé of Sangiovese, Columbia Valley, Washington 2023 – Rosé	11

RED

Louis Jadot, Résonance, Willamette Valley, Oregon 2022 – Pinot Noir	16
Marietta Cellars, “Roman” Estate Grown, North Coast, California 2021 - Zinfandel	11
Ancient Peaks, “Renegade”, Paso Robles, California 2021 – Red Blend	13
Ridge Vineyards, Three Valleys, Sonoma, California 2022 – Red Blend	17
Gonzales Oasis Vineyards, Columbia Valley, Washington 2021 – Malbec	14
Canvasback, Red Mountain, Washington 2021 – Cabernet Sauvignon	17
J. Lohr, “Hilltop”, Paso Robles, California 2021 – Cabernet Sauvignon	20

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 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

House-Made Ice Cream	10
Caramel Stampede vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls	
House-Made Vanilla or Raspberry Sorbet	
Basque Cheesecake	15
seasonal fruit compote, graham cracker crumble	
Cookies & Milk	16
three warm chocolate chip cookies, 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	