



Call **608-294-3031** or **3663 (FOOD)**
from a house phone for room service
delivery to your room or the lobby!

BREAKFAST
7AM-11AM

THREE EGG OMELET 10
Breakfast Potatoes | Toast

Choice of Three Fillings: Additional Options .75
Ham, Sausage, Bacon, Peppers, Mushrooms,
Onions, Tomatoes, Spinach, Serrano Chiles
Cheddar, American, Swiss

THE CLASSIC* 10
Two Eggs | Breakfast Potatoes | Toast
Choice of Hickory Bacon or Sausage

BREAKFAST SAMMY* 12
Fried Egg | Bacon | Sausage | Canadian Bacon
Aged Cheddar | Boursin Cheese | Breakfast Potatoes

FRESH BUTTERMILK PANCAKES 7
Whipped Butter | Powdered Sugar | Maple Syrup

CINNAMON FRENCH TOAST 8
Whipped Butter | Powdered Sugar | Maple Syrup

CLOVER HONEY GREEK YOGURT 9
House-Made Granola | Seasonal Berries

STEEL-CUT OATMEAL 7
Apples | Almonds | Dried Cranberries



STARBUCKS
IS OPEN 6AM-1PM

Latte 3.85
Vanilla Latte 4.35
Caramel Latte 4.35
Caramel Macchiato 4.75
Iced Coffee 2.95
Vanilla Iced Coffee 3.85

Caramel Iced Coffee 3.85
Americano 2.95
Mocha 4.35
White Mocha 4.75
Chai Latte 4.75

LUNCH & DINNER
11AM-2PM, 4PM-10PM

SNACKS

PARMESAN GARLIC FRIES 7
Truffle Aioli

BLUE CHEESE BACON FRIES 7

SPINACH ARTICHOKE DIP 8
Grilled Pita | Fresh Vegetables

HAND-BREADED CHEESE CURDS 10
Fresh Buttermilk Ranch

MADE-TO-ORDER GUACAMOLE & ROASTED SALSA ROJA 8
Chile Lime Tortilla Chips

CRISPY CHICKEN WINGS 12
Buffalo Sauce | BBQ | Ranch

WARM PRETZEL BITES 8
Cheddar IPA Sauce | Ground Mustard

SANDWICHES

Served with fries or mixed green salad. Upgrade to garlic fries,
blue cheese bacon fries, or cup of soup for 2, cheese curds for 4.

SMASH BURGER 9
Lettuce | Tomato | Toasted Bun
Choice of Cheddar, Swiss, Blue or American Cheese
Add Extra Patty 5, Hickory-Smoked Bacon 2.

SHAVED PRIME RIB FRENCH DIP 13
Caramelized Onions | Provolone
Beef Au Jus | French Roll

ROASTED TURKEY BLAT 11
Smoked Bacon | Tomato | Avocado | Bibb Lettuce | Toasted Sourdough

GRILLED CHICKEN BREAST 11
Havarti | B+B Pickle Coleslaw | Louisiana Hot Sauce Aioli | Toasted Bun

SOUPS and SALADS

SOUP OF THE DAY 6

GRILLED SALMON SALAD 13
Mixed Greens | Bacon | Avocado | Egg
Tomato | Cucumber | Lemon Caper Vinaigrette

GRILLED CHICKEN CAESAR 11
Whole Romaine Leaves | SarVecchio Parmesan
Roasted Tomatoes | Garlic Croutons

FLATBREAD AND PIZZA

Add chicken to flatbreads for 4 and to pizza for 6.

FOUR CHEESE - Flatbread 9 • 11" Pizza 12
Fresh Mozzarella | Fontina | Provolone | Parmesan | Tomato Sauce

PEPPERONI - Flatbread 9 • 11" Pizza 14
Fresh Mozzarella | Tomato Sauce

ARTICHOKE AND SPINACH - Flatbread 9 • 11" Pizza 12
Parmesan | Roasted Tomatoes

ENTREES

SEARED SALMON* 24
Basil Orzo Pasta | Roasted Tomatoes | Onion | Spinach

MARKET STEAK* MP
Garlic and Thyme Roasted Potatoes | Mushrooms | Gorgonzola

SWEET POTATO RAVIOLI 18
Hearty Greens | Candied Bacon | Apple Brandy Sage Crema

BEER

TAPS

Spotted Cow, New Glarus Brewing

Wisconsin Amber, Capital Brewery

Fresh-Squeezed IPA, Deschutes

Paulaner Hefeweizen, Paulaner

Edmund Fitzgerald Porter, Great Lakes Brewing

Plush Crush Session IPA, Ale Asylum

BOTTLED CRAFT BREWS 5.5

Honey Blonde Ale, Cream Ale Central Waters

Gumballhead, Wheat Beer, 3 Floyds Brewing Co.

Commuter, Kolsch Ale, One Barrel Brewing Co.

Warped Speed, Scotch Ale, Lake Louie,

Two Hearted Ale, IPA, Bells Brewery

Fantasy Factory, IPA, Karben4

Alpha King, APA, 3 Floyds Brewing Co.,

Rocky's Revenge, Bourbon Brown Ale

BOTTLED DOMESTICS & IMPORTS

PBR 4

Miller Lite 4

Budweiser 4

Bud Light 4

Coors Light 4

Michelob Ultra 4

Guinness Irish Stout 5.5

Blue Moon 5.5

Stella Artois 5.5

Modelo Negra 4

St. Pauli NA 4

Cider Boys 5.5

High Noon Seltzer 5.5

RED WINE

BY THE GLASS 6 OZ | 9 OZ

Pinot Noir, Benton Lane, *Willamette Valley, OR* 11|16
Cabernet Sauvignon, Silver Totem, *Columbia Valley, WA* 11|16

BOTTLED

Pinot Noir, District 7, *Monterey, CA* 39
Pinot Noir, J Vineyards, *Central Coast, CA* (Half Bottle) 19
Malbec, Luigi Bosca, *Mendoza, Argentina* 56
Merlot, Frei Brothers Reserve, *Dry Creek Valley, CA* 38
Cabernet Sauvignon, Josh Cellars, *Sonoma, CA* (Half Bottle) 20
Cabernet Sauvignon, Greenwing, *Columbia Valley, WA* 48
Cabernet Sauvignon, Textbook, *Napa Valley, CA* 59
Shiraz, The Barossan, *Barossa Valley, Australia* 52
Merlot, Kunde, *Sonoma, CA* 52
Red Blend Toscana, Ruffino Modus, *Italy* 52
Malbec, Zuccardi Q, *Mendoza, Argentina* 48
Zinfandel, Ghost Pines, *San Joaquin County, CA* 48
Syrah, Naidir Ternuta Rapityla, *Terre Sicilliane, Italy* 48
Merlot, Kunde, *Sonoma, CA* 52
Red Blend Toscana, Ruffino Modus, *Italy* 52
Malbec, Zuccardi Q, *Mendoza, Argentina* 48
Zinfandel, Ghost Pines, *San Joaquin County, CA* 48
Syrah, Naidir Ternuta Rapityla, *Terre Sicilliane, Italy* 48
Renato Ratti, Battaglione, *Barbera D'Asti, Italy* 47
Tolaini, Al Passo, Sangiovese, *Tuscany, Italy* 43
Monticello Gran Reserva, Tempranillo, *Rioja, Spain* 65
Chateau Poitevin, Medoc, *Bordeaux, France* 42

WHITE WINE

BY THE GLASS 6 OZ | 9 OZ

Sauvignon Blanc, Whitehaven, *Marlborough, New Zealand* 10|15
Chardonnay, J Vineyards, *North/Central, CA* 12|17
Moscato, Tintero, *D'Asti, Italy* 8|12

BOTTLED

Rose, Banshee, *Mendocino County, CA* 33
Fume Blanc, Ferrari-Carano, *Sonoma, CA* (Half Bottle) 23
Sauvignon Blanc, Sineann, *Marlborough, New Zealand* 41
Sauvignon Blanc, Huia, *Marlborough, New Zealand* 41
Chardonnay, William Hill, *Napa Valley, CA* (Half Bottle) 20
Chardonnay, Irony, *Monterey County, CA* 30
Chardonnay, Talbott Kali Hart, *Central Coast, CA* 42
Chardonnay, Mer Soleil Reserve, *Central Coast, CA* 38
White Meritage, Virtu St. Supéry, *Napa Valley, CA* 49
La Marca, Prosecco, *Italy* (6 oz) 30
Rose, Fleurs de Prairie, *Cotes de Provence, France* 36
Riesling, Hugel, *Alsace, France* 52
Pinot Grigio, Terlan, *Alto Adige, Italy* 30
Jermann, Pinot Grigio, *Venezia Giulia, Italy* 47
Pierre Sparr, Riesling, *Alsace, France* 32
Principessa Gavia, Corteze, Gavi, *Piedmont, Italy* 36
Pazo das Bruxas, Albarino, *Rias Baixas, Spain* 36
Thomas-Labaille, Les Monts Damnes, *Sancerre, Loire, France* 60
Domaine Cheveau, Les Grandes Bruyères, *Burgundy, France* 46
Montefresco, Prosecco, *Italy* 35
Gerard Bertrand, Jefferson Reserve, *Limoux, France* 48

FULL COCKTAIL BAR AND ADDITIONAL BOTTLED WINE AVAILABLE, CALL FOR OPTIONS!

608-257-6000 or 3663 (FOOD) from a house phone