IN-ROOM DINING

Breakfast Menu Available 7 am-11:30 am | Extension 3292

MORNING BEVERAGES

Grand Bloody Mary 15

Screwdriver 15
Vodka, Orange Juice

Irish Coffee 15
Irish Whiskey, Coffee, Whipped Cream

Mimosa 15

French Mimosa 15
Champagne, Chambord

Tropical Mimosa 15
Champagne, Orange Juice, Pineapple Juice

Pomegranate Mimosa 15
Champagne, Orange Juice, Pomegranate Juice

Orange Juice 5

Grapefruit Juice 5

Apple Juice 5

Tomato Juice 5

Cranberry Juice 5

Milk 4
Whole, 2%, Skim or Chocolate

Coffee Pot 12
Regular or Decaf

Cappuccino 5.50

Latte 5.50

Mocha 6

Tazo Teas 5

HEALTHY & SENSIBLE

Steel Cut Oat Bowl 8
Dried Cherries, Brown Sugar, Candied Pecans, Almond Milk

Avocado Toast 18
Whole Grain Bread, Watermelon Radish, Arugula, Chili Flakes, Extra Virgin Olive Oil

Add Egg + 2

Lox & Bagel 17
Smoked Salmon, Hard-Boiled Egg, Cured Tomato, Cucumber, Dill, Capers, Pickled Onion, Cream Cheese, Everything Spice Bagel

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A $4 delivery charge, 18% gratuity and all applicable taxes will be added to in-room dining orders. GF Gluten Free Vegetarian

IN-ROOM DINING

Breakfast Menu Available 7 am-11:30 am | Extension 3292

HOUSE SPECIALTIES

Corned Beef Hash* (GF) 17
House-Cured Corned Beef, Baby Red Potatoes, Scallions,
Sunny-Side-Up Egg, Hollandaise Sauce

Brioche French Toast (V) 15
Brioche Bread, Tahitian Vanilla, Nutmeg, Whipped Butter, Warm Maple Syrup

Two Eggs Your Way* 15
Eggs, Smoked Applewood Bacon, Breakfast Potatoes and Toast

Denver Omelet* 18
Bell Peppers, Scallions, Smoked Ham, Cheddar, Breakfast Potatoes and Toast

BREAKFAST SIDES

Breakfast Potatoes 5

Seasonal Fruit Bowl 7

Breakfast Meats 6
Smoked Applewood Bacon, Country Sausage Links,
Chicken Sausage, Canadian Bacon or Ham Steak

Toast 3

CHILDREN'S MENU

Eggs* 12
Includes Choice of Bacon, Ham or Sausage, Fruit or
Breakfast Potatoes and Toast

Omelet* 12
Cheese or Ham & Cheese, Served with Breakfast Potatoes and Toast

Pancakes
Short Stack, Chocolate Chip or Strawberry 9

French Toast 9

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IN-ROOM DINING

All Day Menu Available 12-10 pm | Extension 3292

BEER

Miller Lite	6	Guiness	8
Michelob Ultra	6	Modelo	8
Coors Light	6	New Glarus Spotted Cow	8
Seasonal Rotating	8	High Noon Seltzer	8

WINE

Freixenet Blanc de Blanc, Cava, Spain	15	49
Flowers, Chardonnay, California	19	75
Whitehaven Sauvignon Blanc, New Zealand	19	75
Educated Guess, Cabernet Sauvignon, California	19	75
Rodney Strong, Cabernet Sauvignon, California	16	53

STARTERS & SALADS

Bavarian Pretzel 18
16 oz, Beer Cheese Fondue, Whole Grain Mustard

Caesar Salad 15
Romaine, Lemon-Garlic Dressing, Shaved Parmesan, Croutons

Chicken + 9 Steak + 14 Oak Roasted Salmon + 12

Chopped Cobb Salad (GF) 21
Romaine, Chicken Breast, Bacon, Egg, Bleu Cheese,
Avocado, Tomato, Dill Dressing

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IN-ROOM DINING

All Day Menu Available 12-10 pm | Extension 3292

ENTREES

Turkey BLT 17
House Roasted Turkey, Bacon, Leaf Lettuce, Tomato,
Cranberry Mustard, Light Rye Bread

Lodge Burger* 20
Angus Beef Patty, Beer-Caramelized Onions, American Cheese,
Shredded Lettuce, Pickled Tomato, Secret Sauce, Sesame Brioche Bun

Steak & Wedges 60
7 oz. Filet, Parmesan Truffle Potato Wedges,
Seasoned Vegetables, Chimichurri

Herb Roasted Chicken Breast 32
Herb Garlic Potato Wedges, Seasonal Vegetables, Herb Butter

Citrus Salmon 38
Lemon Parsley Potato Wedges, Seasoned Vegetables, Herb Butter

CHILDREN'S MENU

Salad 5
Choice of Ranch or French Dressing

Mac & Cheese 12

Mini Corn Dogs 12
Choice of Salad or Chips

Cheeseburger* 12
Wisconsin Cheddar, Pickle,
Choice of Salad or Chips

Chicken Fingers 12
Honey Mustard Sauce,
Choice of Salad or Chips

DESSERTS

Carrot Cake 15
Carrot and Zucchini Cake, Vanilla Bean, Cream Cheese Frosting

NY Cheesecake 15
Vanilla Cheesecake, Caramel Sauce, Berries

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