

HEARTLAND GRILL

BUILD YOUR OWN THREE EGG OMELET 12

served with hash browns & toast
choose: ham | sausage | bacon | tomato
onion | bell pepper | mushrooms
jalapeno | cheddar | spinach

AMERICAN BREAKFAST* 11

two eggs any style
served with hash browns & toast
choice of bacon, ham, or sausage

HEARTLAND EXPRESS 10

two eggs scrambled with ham & cheddar
served with hash browns & toast

EGG WHITE & SPINACH OMELET 12

served with grilled tomatoes or fresh fruit

BAGEL & LOX 13

plain bagel | cured salmon | egg
red onion | tomato | capers

SIMPLE BREAKFAST PANINI 9

tomato | spinach | egg | cheddar
sourdough bread | hash browns side

EARLY RISER PANINI 10

egg | bacon | cheddar
sourdough bread | hash browns side

FIRST CLASS PANINI 11

egg | ham | Swiss | cranberry fig compote
sourdough bread | hash browns side

CORNED BEEF HASH* 11

served with two eggs any style & toast

BISCUITS & COUNTRY GRAVY 9

served with hash browns

CINNAMON ROLL FRENCH TOAST 12

four pieces dipped in vanilla batter
choice of bacon, ham, or sausage

WAFFLE 11

choice of: plain, strawberries, banana, or pecans

GOLDEN GRIDDLE 11

three buttermilk pancakes
choice of: bacon, ham, or sausage

RUBY RED GRAPEFRUIT 6

whole grapefruit and berries

STEEL CUT OATMEAL 7

steel cut oats | brown sugar
raisins | almonds

CEREAL & TOAST 5

YOGURT PARFAIT 7

assorted berries | vanilla yogurt | granola

EXTRAS & SIDES

BACON | SAUSAGE | HAM 3

TOAST: white | wheat | nine grain | sourdough |
marbled rye | English muffin 3

BAGEL & CREAM CHEESE 4

SEASONAL FRUIT CUP 3

YOGURT: strawberry | blueberry | plain 5

HASH BROWNS 3

CINNAMON ROLL 3

MUFFIN: blueberry | chocolate chip | banana nut
double chocolate chip 3

BOTTOMLESS BEVERAGES 3

freshly brewed Starbucks' Pike's Place coffee
assorted Tazo Teas

Pepsi products: Pepsi | Diet Pepsi | Mountain Dew |
Mist Twist | Tropicana Lemonade | Brisk Iced Tea

BY THE GLASS 3

juices: orange | apple | grapefruit
cranberry | tomato | V8
milk: skim | 2% | chocolate | soy

SPECIALTY DRINKS

flavored lattes: vanilla | caramel | hazelnut 4
café mocha 4
caramel macchiato 4.5
cappuccino 3.5
hot chocolate 3
chai latte 4
mixed berry smoothie 6



*Hamburgers, steaks, fish/seafood & eggs that are served rare or medium-rare may be undercooked and will only be served upon the customers' request. Whether dining out or preparing food at home, the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

18% gratuity will be added to parties of 8 or more.

Food + Drink

ENTREES

PORTER BRAISED SHORT RIB -GF- 29
Wisconsin Chocolate Porter | roasted carrots
green beans | horseradish mashed potatoes

RIBEYE* 35
sautéed mushroom | truffled potato curls | 706 sauce

PAN SEARED SALMON 23
citrus cous cous | dill crème fraiche

TRUFFLED PORCINI STUFFED RAVIOLI 19
pesto cream sauce | grilled portabella
roasted tomato

CHICKEN PICCATA 21
caper lemon sauce | roasted carrots
green beans | linguini

CHILDREN'S MEALS

12 & under only
served with choice of fries, fruit cup, or chips, and choice of beverage
(excludes side choice: grilled chicken)

TURKEY SANDWICH 7
sliced turkey | whole grain bread
cheddar cheese | lettuce

GRILLED CHEESE 7
cheddar | white bread

HAMBURGER / CHEESEBURGER 7
cooked medium or well done

CHICKEN FINGERS 7
choice of: ketchup, bbq sauce, or ranch

GRILLED CHICKEN 7
served with side of broccoli

BEVERAGES

Soda 3
Pepsi, Diet Pepsi, Mist Twist, Diet Mist Twist, Mountain Dew, Diet
Mountain Dew, Brisk Iced Tea, Tropicana Lemonade, Mug Root Beer

RED WINE

De Loach – Pinot Noir	Glass: 11	Bottle: 40
Glass Mountain - Merlot	Glass: 9	Bottle: 32
Alamos – Red Blend	Glass: 10	Bottle: 34
Century Cellars – Cabernet Sauvignon	Glass: 8	Bottle: 28

WHITE WINE

Bollini – Pinot Grigio	Glass: 12	Bottle: 42
Century Cellars - Chardonnay	Glass: 8	Bottle: 28
Kim Crawford – Sauvignon Blanc	Glass: 12	Bottle: 42
Saint M - Riesling	Glass: 10	Bottle: 34

DRAFT BEER

Please ask server for our current selection; prices range: 4 – 5.5

HOTEL RESTAURANTS

LINK CAFÉ

Coffee Shop
6:30 AM – 12:00 PM, Daily

HARVEST LOUNGE

Bar
2:00 PM – 11:00 PM Sunday – Thursday
2:00 PM – 12:00 AM Friday – Saturday

HEARTLAND GRILL

Restaurant

Breakfast
6:30 AM – 11:00 AM Monday – Friday
7:00 AM – 11:00 AM Saturday – Sunday

Lunch
11:00 AM – 2:00 PM, Daily

Dinner
5:00 PM – 9:00 PM, Monday – Saturday

ROOM SERVICE

Call 6555 to order

Breakfast
6:00 AM – 11:00 AM, Daily

Lunch/Dinner
11:00 AM – 11:00 PM, Daily

All prices in U.S. dollars. Prices are subject to a 20% service charge,
\$3 delivery charge and applicable government taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or
unpasteurized milk may increase your risk of food-borne illness. If you have
any special dietary needs or restrictions, please contact in-room dining.

HEARTLAND GRILL

STARTERS

CHEESE CURDS 9 🍴
Wisconsin white cheddar | Spotted Cow beer batter
tomato arrabiata

SMOKED CHEDDAR FONDUE 10
truffled potato curls

GRILLED QUESADILLA 8
salsa | sour cream
guacamole 1
chicken or pork 12
steak 14

WISCONSIN CHEESE & CHARCUTERIE PLATTER -GF- 15 🍴
Chef's selection of local faire

POTATO CURL NACHOS 9
salsa | sour cream
guacamole 1
chicken or pork 13
steak 14

CRISPY WINGS -GF- 10
buffalo, sweet chili, or bbq

CORN CREPE 8
pulled pork | pickled onions | sweet bbq

WALLEYE CAKES 9
walleye | mustard remoulade

SPINACH ARTICHOKE DIP 8
grilled flatbread

TUNA POKE 15
avocado | lemon vinaigrette | crackers

SANDWICHES

*served with choice of fries, sweet potato waffle fries (+1),
fruit cup, chips, or house salad (excludes: grilled cheese)*

HEARTLAND BURGER* 13
Wisconsin cheddar | applewood smoked bacon
brioche bun

ARTISAN BURGER* 15
gorgonzola cream | arugula
sweet onion marmalade | ciabatta

GRILLED CHEESE 10 🍴
cranberry chipotle cheddar | smoked cheddar | sourdough
roasted red pepper & tomato soup cup

HOUSE ROASTED TURKEY 12
avocado | cranberry fig compote
bibb lettuce | sourdough

REUBEN 13
house made corned beef | Swiss cheese
sauerkraut | Russian dressing | marbled rye

PRIME RIB SANDWICH 15
horseradish cream | onion | Swiss cheese
mushroom | hoagie roll

CUBANO 13
mojo marinated pork | ham | pickles
Swiss cheese | mustard | hoagie roll

FISH TACOS 13
beer-battered walleye | cilantro-lime slaw | pico de gallo
chipotle mayo | corn tortillas

SALADS & SOUPS

SEARED TUNA* -GF- 14
kalamata olive | green bean | hard-boiled egg
romaine | Sriracha vinaigrette

CAESAR 11
anchovy | house made dressing
chicken breast 16
grilled salmon or steak 18

ROASTED BEET SALAD -GF- 13
arugula | candied pecans | goat cheese
lemon thyme vinaigrette
chicken breast 18
grilled salmon or steak 20

ROASTED TURKEY COBB -GF- 13
red onion | egg | avocado | blue cheese | candied pecans
tomato | cranberry fig compote | orange vinaigrette

ROASTED RED PEPPER & TOMATO SOUP cup 3 bowl 5

SOUP OF THE DAY cup 3 bowl 5

ENTREES

available after 5:00pm

served with soup cup, house salad, or Caesar salad

PORTER BRAISED SHORT RIB -GF- 28 🍴
Wisconsin Chocolate Porter | roasted carrots | green beans
horse radish mashed potatoes

RIBEYE* 34
sautéed mushroom | truffled potato curls | 706 sauce

CHICKEN MARSALA 20
mushrooms | marsala sauce | green beans | linguini

CHICKEN PICCATA 20
caper lemon sauce | roasted carrots
green beans | linguini

PAN SEARED SALMON 22
citrus cous cous | dill crème fraiche
roasted carrots | green beans

TRUFFLED PORCINI STUFFED RAVIOLI 18
pesto cream sauce | grilled portabella | roasted tomato

BY THE GLASS 3

juices: orange | apple | grapefruit
cranberry | tomato | V8
milk: skim | 2% | chocolate | soy

BOTTOMLESS BEVERAGES 3

freshly brewed Starbucks coffee
assorted Tazo Teas
Pepsi products: Pepsi | Diet Pepsi | Mountain Dew |
Mist Twist | Tropicana Lemonade | Brisk Iced Tea

🍴 : Locally Sourced | -GF- Gluten Free

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Breakfast Table

All Breakfast Table Options include:
Assorted fresh baked pastries, muffins and sliced fresh fruit.
Freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea® and chilled juices.

Tables are designed for 1 hour of service

Early Start

Scrambled eggs with Wisconsin cheddar cheese
Bacon & Sausage
Breakfast potatoes^ 17

Farmers Breakfast

Scrambled eggs with Wisconsin cheddar cheese
Bacon & Sausage
Pancakes with Maple syrup
Buttermilk biscuits and country gravy
Breakfast potatoes^ 20

Madison

Scrambled eggs with Wisconsin cheddar cheese
Cinnamon French toast with Maple syrup
Bacon and Sausage
Breakfast potatoes ^ 18

Continental Breakfast

Fresh baked pastries and muffins
Sliced fresh fruit
Assorted yogurts 12

Dane County Market

Free range organic eggs scrambled
Breakfast sweet potatoes
Applewood smoked bacon 19

Enhancements

- Naked Juice 3
- Assorted Pepsi® Products 3
- Bottled water 3
- Assorted Kellogg's® cereal 2
- Assorted yogurts 3
- Steel cut oatmeal with dried fruits & brown sugar 2
- Granola bars 2
- Breakfast Sandwiches
 - Biscuit, sausage, egg & cheese
 - Ham, egg, cheese on croissant
 - Ham, egg, cheese on English muffin
 - One per person^ 3
- Omelet Station
 - Made to order omelets with mushrooms, green onion, tomato, sweet peppers, cheddar cheese, salsa, sour cream, ham^ 5



Additional fee for guarantees less than 25 guests ~ \$35



Plated Breakfast

All plated breakfast selections include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea® and chilled juices. Assorted fresh baked pastries and muffins.

Willy Street

Scrambled eggs with Carr Valley® apple smoked cheddar and green onions
Bacon or sausage
Roasted breakfast potatoes^ 13

Mendota

Warm homemade cinnamon French toast and warm maple syrup with fruit garnish
apple wood smoked bacon^ 13

Monona

Quiche Lorraine
Roasted breakfast potatoes
Sliced tomato and mushroom ragu^
15

Black Bean Benedict

Black bean patty on English muffin, topped with tomato and poached egg and hollandaise sauce
Breakfast potatoes^ 18

Enhancements

Bottled water 3

Assorted Pepsi® Products 3

Sliced fresh fruit 4

Assorted bagel basket with cream cheese 2

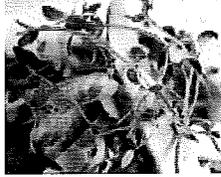
Assorted yogurts 3

Naked Juice 3

All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 5.5% state sales tax.

^consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses





Chilled Lunch Table

Lunch tables include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

New York Deli Buffet

- Mixed field greens with assorted toppings and dressings
Pasta salad, potato salad and fresh fruit salad
Selection of fresh sliced meats:
Sliced smoked turkey breast, ham, and roast beef^
Sliced cheddar, provolone and Swiss cheeses
Sliced tomato, onions, pickles, and lettuce
Whole wheat, rye, and white breads
Mustard, mayonnaise, and horseradish sauce
Kettle cooked potato chips
Cookies and brownies 19

Bistro Buffet

- Quinoa and vegetable salad
Wild mushroom and tortellini salad
Anti pasta salad (fresh mozzarella, kalamata olives, artichokes & salami)
Chef's selection of gourmet sandwiches to include:
Smoked ham on a pretzel roll^
Grilled vegetable and arugula wraps^
Grilled pesto chicken on tomato foccacia^
Smoked turkey, bacon and avocado^
Crab Louis on a croissant^
Assorted fresh baked cookies 23

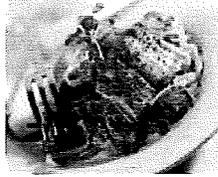
Enhancements



- Broccoli and Wisconsin cheddar soup en croute 4
Chicken pot pie soup en croute 4
Soup du jour 3
Assorted Pepsi® Products 3
Bottled water 3



Tables are designed for 1 hour of service Tables require a minimum of 25 guests Additional \$100 labor fee if fewer than 50 guests Gluten free options are available for an additional \$3 per person



Hot Lunch Table

Lunch tables include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

Take On Texas

- Tortilla chips and salsa
- Toasted corn and black bean salad
- Taco seasoned ground beef and chicken
- Charro beans
- Soft tortillas and hard shell
- Tomato, onion, shredded lettuce, cheddar cheese, sour cream, black olives, and salsa
- Sopapillas and honey 22

Italian Connection

- Caesar salad with croutons, shredded parmesan, and Caesar dressing
- Garlic bread sticks
- Antipasto tray
- Vegetarian lasagna
- Chicken parmesan
- Penne pasta marinara
- Fresh vegetable
- Tiramisu 23

Badger Tailgate

- Potato salad and coleslaw
- Baked beans
- Off The Grill:
- Grilled chicken breast^
- Beer braised brats^
- Grilled corn on the cob
- Kaiser rolls and hot dog buns
- Lettuce, sliced tomato, onion, pickles, and sauerkraut
- Ketchup, mustard and mayonnaise
- Wisconsin sliced cheese tray
- Warm apple and walnut cobbler 21

Enhancements



Wisconsin Cheese Curds 4



Broccoli and Wisconsin cheddar soup en croute 4

Chicken pot pie soup en croute 4

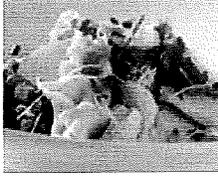
Soup du jour 3

Assorted Pepsi® Products 3

Bottled water 3



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Chilled Plated Lunch

All chilled plated lunches include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk Choice of: fresh baked cookies or brownies

Grilled Chicken Caesar Salad

Marinated roasted chicken^ on a bed of crisp romaine lettuce, toasted garlic croutons Vine ripened tomatoes Freshly grated parmesan cheese Caesar dressing Served with warm rolls and sweet cream butter 18

Chef's Salad

Mixed field greens with sliced turkey and ham^ Cheddar and Swiss cheeses Tomatoes, bacon, hard boiled eggs^, black olives Assorted dressings Served with warm rolls and sweet cream butter 18

Ham and Turkey Sandwich

Smoked ham and turkey^, provolone cheese, lettuce, and tomato with red pepper mayo on a pretzel bun served with pickle, potato chips, and pasta salad 18

Grilled Chicken Wrap

Grilled chicken^, lettuce and tomato, provolone cheese, pesto aioli wrapped in a garden vegetable tortilla Served with pickle, chips, and pasta salad 18

Grilled Portabella Wrap

Grilled Portabella mushrooms, red onion, lettuce & tomato, roasted red pepper wrapped in a garden vegetable wrap Served with pickle, chips, and pasta salad 18

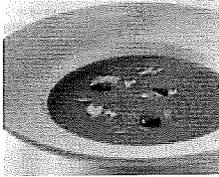
Enhancements



- Broccoli and Wisconsin cheddar soup en croute 4
Chicken pot pie soup en croute 4
Soup du jour 3
Assorted Pepsi® Products 3
Bottled water 3



Gluten free options are available for an additional \$3 per person



Hot Plated Lunch

All hot plated lunches include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

One salad and dessert selection
Rolls with sweet cream butter

Salads

Please select one

Field green salad

Baby field greens, vine ripened tomato, olive, and cucumber slices with French, Italian, and parmesan dressing

Caesar salad

Crisp romaine lettuce with vine ripened tomato, olive, freshly grated parmesan cheese and caesar dressing

Chicken Parmesan

Parmesan cheese crusted chicken breast^, marinara sauce, mozzarella cheese, with chef's pasta selection and chef's fresh vegetable 20

Mushroom Chicken

Sautéed chicken breast^ smothered in champagne mushroom sauce, with chef's vegetable & starch 20

Flank Steak

Marinated grilled flank steak with balsamic red onion marmalade, with chef's vegetable and starch^ 21



Mustard Roasted Pork Loin

Locally sourced roasted pork loin^ in a whole grain mustard sauce with sautéed onions, with chef's fresh vegetable and starch 21

Enhancements



Broccoli and Wisconsin cheddar soup en croute 4

Chicken pot pie soup en croute 4

Soup du jour 3

Assorted Pepsi® Products 3

Bottle water 3



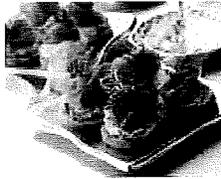
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 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary



Gluten free options are available for an additional \$3 per person



Reception Table

Fruit Display

Seasonal fruits to include: cantaloupe, honeydew, pineapple, watermelon, strawberry, and grapes ~serves 50 guests 225

Local Wisconsin Cheese Display

Chefs selection of the finest Wisconsin artisan cheeses Served with assorted crackers ~serves 50 guests 275

Wisconsin Cheese and Summer Sausage Display

Chefs selection of the finest Wisconsin artisan cheeses and a variety of Bavaria Summer Sausage^ with assorted mustards served with artisan crackers and sliced breads ~serves 50 guests 300

Vegetable Crudite

Broccoli, cauliflower, cucumber, carrot, yellow squash, zucchini, tomato, bleu cheese and peppercorn dressing ~serves 50 guests 200

Bruschetta

Tomato and garlic bruschetta crostini ~serves 50 guests 200

Citrus Garlic Hummus Display

Citrus garlic hummus served with flatbread, tortilla chips and black olives ~serves 50 guests 200

Charcuterie Display

Mediterranean olives, crostini, prosciutto ham, coppa ham, parmesan cheese, fresh mozzarella ~serves 50 guests 300

Enhancements

Assorted Pepsi® Products 3

Bottled water 3

Red Bull® each 4

Starbucks® Coffee and decaf (per gallon) 36

Tazo Tea® selections (per gallon) 36

Fruit punch (per gallon) 21

Lemonade (per gallon) 21

Iced tea with lemon (per gallon) 36

Assorted cookies (per dozen) 27

Double chocolate brownies (per dozen) 29

Assorted candy bars (per dozen) 24

Assorted ice cream treats each 4

Fresh popped popcorn 3

Potato chips with onion dip 3

Tortilla chips and salsa 3

Mixed nuts (per pound) 20





Cold Canapés

Increments of twenty five pieces
Stationary or butler passed

Enhancements

Chicken Salad Crostini

Cashew chicken salad with green grapes on crostini 70

Shrimp Cocktail

Large tail on shrimp cocktail with cocktail sauce 150

Prosciutto Wrapped Pineapple

Prosciutto wrapped pineapple 100

Beef Tenderloin Crostini

Beef tenderloin and caramelized onion on crostini with blue cheese 125

Salmon Toast Points

Smoked salmon on toast points green onion cream cheese 100

California Rolls

California sushi rolls 150

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foodborne illness

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Italian Station

Choose two of the following:

- Penne pasta, grilled chicken, broccoli, creamy Alfredo sauce
 - Cheese ravioli, mushrooms, sundried tomatoes, peppers, garlic pesto sauce
 - Farfalle, fresh vegetables, Italian sausage, tomato basil sauce
 - Fettuccini, mushrooms, artichokes, red pepper cream sauce
- Station includes artisan bread 12

Fajita Station

- Fajita chicken and beef
- Sautéed onions and peppers
- Pepper jack cheese
- Guacamole, sour cream and salsa
- Chopped cilantro
- Flour tortillas and Mexican rice 11

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*Additional fee of \$50 per hour for carving and chef attended stations



Dinner Table

Dinner tables include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

Taste of Wisconsin

- Mixed garden greens and assorted dressings
- Rolls and sweet cream butter
- Creamy pasta salad
- Caprese chop salad
- Battered cod, tartar sauce
- Pork loin in apple bourbon glaze
- Roast beef with a mushroom demi glaze
- Green bean casserole
- Buttered corn
- Au gratin potatoes
- Assorted pies and cakes 33

Little Italy

- Caesar salad
- Garlic breadsticks
- Italian pasta salad
- Antipasto tray
- Chicken parmesan
- Italian sausage with peppers and onions
- Penne pasta in butter sauce
- Balsamic green beans with toasted almonds
- Tiramisu 32

Enhancements

Garden Vegetable Crudité table add on 2

Seasonal fruit display table add on 2



Wisconsin cheese and sausage display table add on 4

Antipasti display table add on 4

Carving station enhancements substitute any selected table entrée with one of the following carved to order items for an additional cost per person of:

- Honey glazed ham 5
- Prime rib 7
- Roasted turkey 6

Fresh berries crème anglaise table add on 3

Chocolate mousse parfait table add on 3



Tables are designed for 1 hour of service Tables require a minimum of 25 guests Additional \$100 labor fee if fewer than 50 guests Gluten free options are available for an additional \$3 per person



Plated Dinner

Plated dinners include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

- Choice of one salad selection
- Rolls with sweet cream butter
- Choice of vegetable and starch option
- Choice of dessert selection

Salads

Please Select One

Caesar Salad

Crisp romaine lettuce with parmesan crouton, tomato, greek olives, and dressing

Field Green Salad

Assorted baby lettuce with toasted almonds, cranberry, and a raspberry dressing

Prosciutto Chicken

Prosciutto wrapped chicken breast with gorgonzola cream sauce 26

Chicken Dijon

Sautéed chicken breast with champagne dijon sauce 26

Parmesan Herb Chicken

Herb crusted chicken breast with parmesan cream sauce 27

Italian Stuffed Chicken

Primavera stuffed chicken stuffed with carrots and zucchini seasoned with tarragon and garlic, light chicken jus 27

Soy Maple Salmon

Grilled Atlantic salmon with soy maple glaze 29

Enhancements



Broccoli and Wisconsin cheddar soup en croute 4

Chicken pot pie soup en croute 4

Soup du jour 3

Sorbet 2



Local artisan cheese plate (served family style) 5





Beef Tenderloin and Shrimp Duet

Four ounce beef tenderloin with demi glaze and fried onions and four sautéed 16/20 shrimp with a light garlic cream sauce 39

Beef Tenderloin and Crab Cake Duet

Four ounce beef tenderloin with pinot noir demi glaze and a crab cake with lemon cream sauce 39

Roast Pork Loin and Chicken Duet

Four ounce roasted pork loin with hunter sauce and six ounce chicken breast with champagne mushroom sauce 30

Mushroom Chicken and Red Pepper Salmon Duet

Six ounce sautéed chicken with champagne mushroom sauce and four ounce salmon with roasted red pepper coulis 30

Chef's Vegetable Option:

- Honey glazed carrots
- Green beans almondine
- Steamed carrots, broccoli and cauliflower medley
- Steamed broccoli and red peppers
- Zucchini and squash medley
- Buttered Corn

Chef's Starch Option:

- Roasted baby red potatoes
- Garlic mashed potatoes
- Gouda mashed potatoes
- Red pepper mashed potatoes
- Roasted Yukon gold potatoes
- Wisconsin wild rice

Dessert:

Please select one:

- Carrot cake
- New York Cheesecake with fruit topping
- Chocolate dream pie
- Red velvet cake
- Key lime pie
- Classic tiramisu

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