

IN-ROOM DINING • DIAL EXT. 2499 TO ORDER

BREAKFAST

AVAILABLE 6:30AM - 11:00AM

EGGS

EGG SELECTIONS INCLUDE HOUSE HASHBROWNS AND CHOICE OF SOURDOUGH, WHOLE WHEAT OR MARBLE RYE TOAST

TWO EGGS ANY STYLE
choice of applewood smoked bacon or chicken sausage 14

MARKET VEGETABLE SCRAMBLE
chef's vegetable selection, goat cheese 12

STEAK & EGGS
6oz grilled hanger steak, two eggs your way 16

OMELETTE

choice of
bacon, ham, chicken sausage,
tomatoes, mushroom, peppers, spinach, onions,
swiss, cheddar or goat cheese 12

SUBSTITUTE EGG WHITES 3

CLASSICS

STEEL-CUT OATMEAL
dried fruit, brown sugar, cream 7

GREEK YOGURT PARFAIT
house-made granola, berries, local honey 7

STELLA'S CINNAMON FRENCH TOAST
Wisconsin maple syrup, whipped walnut butter 12

SWEET POTATO WAFFLE
candied pecan, Wisconsin maple syrup, smoked butter 12

CHEF SELECTIONS

CROQUE MADAME
poached eggs, black forest ham, aged swiss mornay Stella's multigrain toast,
mixed greens salad 11

SHRIMP & GRITS
parmesan grits, stewed tomato fennel, poached eggs 15

SMOKED SALMON HASH
Skuna Bay Salmon, confit bell peppers, fried egg 14

STATEHOUSE BREAKFAST SANDWICH
bacon, avocado, fried egg, pickled shallot, brioche roll, mixed greens salad 12

CRAB CAKE BENEDICT
special lump crab, mixed greens salad 16

PASTRIES

MADISON SOURDOUGH FRUIT DANISH OR CROISSANT

GOTHAM BAGEL
cream cheese and fruit preserves

VEGAN BANANA BREAD
4

SIDES

TOAST OR ENGLISH MUFFIN
whipped butter and preserves

APPLEWOOD SMOKED BACON
CHICKEN BREAKFAST SAUSAGE

HOUSE HASH BROWN

MIXED FRUIT BOWL

HONEY GLAZED HAM

4

ALL DAY

AVAILABLE 11:00AM - MIDNIGHT

SOUPS, SALADS & APPETIZERS

ADD TO ANY SALAD: SMOKED CHICKEN 4, PRAWN 12

SMOKED CORN CHOWDER
fried shitake mushrooms, basil 7

ALASKAN SNOW CRAB CLAWS
half dozen, served chilled, house cocktail sauce 20

COLOSSAL PRAWN COCKTAIL
served chilled, house cocktail sauce 12

FRIED CLOCKSHADOW CHEESE CURDS
chili-ranch sauce 8

DRUNKEN ONION RINGS
house a-one sauce, chives, sea salt 6

TUSCAN KALE SALAD
squash, apple, pomegranate, sesame vinaigrette 12

CAESAR
Wisconsin parmesan, brioche crouton, white anchovy 13

ARUGULA SALAD
aged benton's ham, grilled peaches, quark cheese, almonds 10

COBB SALAD
bacon, smoked chicken, egg, avocado, tomato,
Hook's blue cheese dressing 14



SANDWICHES & LIGHTER FARE

1 LB LOBSTER ROLL
poached Maine lobster, herb aioli, kumato heirloom tomato,
brioche roll 21

SMOKED CHICKEN SALAD
dried fruit, pumpkin seeds, croissant 12

BUTCHER'S BLOCK COLD CUT SANDWICH
giardiniera aioli, provolone 16

PORKSTRAMI
house-cured pork, seasonal kraut, chalet cheese, marble rye 12

WISCONSIN ANGUS CHEESEBURGER
Hook's cheddar, bourbon pickles, house bacon, Stalzy's bun 16

HANGER STEAK
Hook's blue cheese, honey onion jam,
rosemary black olive focaccia 16

SANDWICHES SERVED WITH FRIES OR SIDE SALAD

COFFEE

SMALL CARAFE
2-3 CUPS
8

LARGE CARAFE
4-5 CUPS
12

JUICES

ORANGE
GRAPEFRUIT
PINEAPPLE

APPLE
CRANBERRY

V-8
TOMATO
PRUNE

4

RISHI TEA

ENGLISH BREAKFAST
EARL GREY
JADE CLOUD
CHAMOMILE
PEPPERMINT
TANGERINE GINGER

4

WATER

VOSS
SPARKLING
OR
STILL
4 / 7

VITAMIN
ASSORTED
FLAVORS
4

SODA

COKE
DIET COKE
SPRITE
GINGER ALE
3

SPRECHER'S
ROOT BEER OR ORANGE DREAM

WISCO POP
CHERRY
4

5/8/2017

All food and beverage prices are exclusive of tax. A \$3 delivery charge plus a 18% service fee will be added to your check. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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DINNER

AVAILABLE 5:30PM - 10:00PM

APPETIZERS & STARTERS

CRISPY CRAB CAKE
Mama Lil's red pepper remoulade 18

CRAB DIP
house-made lavash crackers 16

HIGHLAND FARMS BEEF MEATBALL
stravechio parmesan polenta 15

SPICED LAMB RIBS & CHOPS
mint yogurt, morocan spices 18

PASTA

LOCAL MUSHROOM PASTA
house paperdalle, parmesan crusted farm egg 22

FISH & SHELLFISH

WISCONSIN RAINBOW TROUT
stinging nettle spätzle, bacon braised cabbage 27

DAY BOAT SCALLOPS
Alsum Farms corn relish, pig cheek bacon, sea beans 28

SKUNA BAY SALMON
lemon marinated almonds, smashed fava beans, radish 26

FISH FRY HADDOCK
miso broiled or tempura battered, served with market vegetables 24

GRILL

all of our cuts are served charbroiled with maitre d'hotel Edgewater butter and veal jus

FILET MIGNON	(6 / 10 oz)	28/46
PETITE RIBEYE	(14 oz)	46
BONE IN RIBEYE	(22 oz)	58
NY STRIP	(16 oz)	42
PORK CHOP	(12 oz)	26
SMOKED CHICKEN	HALF	24

SIDES

WHITE MAC AND CHEESE
10
ADD DUCK 8, LOBSTER 11

BRIE POTATOES FONDUE
9

GRILLED BROCCOLINI
9

PAN ROASTED MUSHROOMS
9

OVEN ROASTED MARBLE POTATOES
9

FRENCH FRIES
9

TAVERN FARE

AUGIES BURGER
house bacon, bourbon pickles, hooks 3yr cheddar, Stalzy's wheat bun 14

1# LOBSTER ROLL
fresh herbs, house mayo 21

OPEN FACE CRAB CAKE SANDWICH
served on brioche with a petite salad 16

DESSERT

AVAILABLE 11:00AM - MIDNIGHT

HAZELNUT CHOCOLATE DOME
raspberry variations, dark chocolate crunch 8

TONKA BEAN CREME BRULEE
classic dessert infused with the exotic legume 7

BROWN BUTTER BANANA TART
banana fluff with salted caramel sauce 8

CARAMEL APPLE PIE FOR TWO
Babcock Dairy caramel corn ice cream 12

COCKTAILS

AVAILABLE 11:00AM - MIDNIGHT

LUPINE
Northshore gin, grapefruit, Cappelletti, cava 11

IRISH MAID
Jameson, St. Germain, fresh lemon, cucumber 11

SMOKEY SUNSET
Hornitos black barrel, Del Maguey mezcal, fresh lemon,
honey ginger syrup, bitters 9

PRICKLY PEAR MARGARITA
Avion reposado, prickly pear puree, fresh lime 11

CLOVE COLLINS
Tito's, Cointreau, all spice dram, fresh lemon, cranberry 10

CAIPIRINHA
Ypioca cachaça, simple syrup, fresh lime 9

KIWI CAIPIRINHA
Ypioca cachaça, kiwi puree, simple syrup, fresh lime 11

OTHER COCKTAILS AVAILABLE UPON REQUEST

WINE

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
LUNETTA PROSECCO ITALY	10	40
CHANDON BLANC DE NOIRS CALIFORNIA	14	50
VEUVE CLICQUOT FRANCE		100

ROSÉ

	GLASS	BOTTLE
ICONIC WINES SECRET IDENTITY CALIFORNIA	9	36
COL MESIAN, SPUMANTE RUDIWEST VENETO, ITALY	8	32

WHITE

	GLASS	BOTTLE
TRINITY HILL SAUVIGNON BLANC CALIFORNIA	12	50
RUDI WIEST REISLING GERMANY	9	35
CANTINA TRAMIN PINOT GRIGIO ALTO ADIGE, ITALY	10	40
McMANIS CHARDONNAY CALIFORNIA	9	36
TALLEY VINYARDS CHARDONNAY SAN LUIS OBISPO	15	60
DOMAINE HUET LE HAUT-LEIU FRANCE		72
CAKEBREAD CELLARS CHARDONNAY CALIFORNIA		95

RED

	GLASS	BOTTLE
MARTIN RAY PINOT NOIR RUSSIAN RIVER	14	56
VALLE D'ORO MONTEPULCIANO D'ABRUZZO ITALY	8	32
ALAMOS MALBEC ARGENTINA	13	52
PARCEL 41 MERLOT NAPA VALLEY	12	48
VALDELACIERVA CRIANZA RIOJA SPAIN	10	40
CHATEAU STE MICHELLE INDIAN WELLS CABERNET SAUVIGNON COLOMBIA VALLEY	9	36
DUCKHORN CABERNET SAUVIGNON NAPA VALLEY	20	70
HARTFORD COURT OLD VINES ZINFANDEL CALIFORNIA		70
THE PRISONER WINE CO. THE PRISONER CALIFORNIA		99

BEER

BOTTLED

BUDWEISER	5	HEINEKEN	6
BUD LIGHT	5	SIERRA NEVADA	6
MILLER LITE	5	KRANK SHAFT KOLSCH	6
FAT TIRE	6	FIXED GEAR	6
DOGFISH HEAD 90MIN IPA	7	CLAUSTHALER na	5

TAP

MILLER LIGHT	6	STELLA ARTOIS	7
BLUE MOON	7	SPOTTED COW	7
GUINNESS	8	LEINENKUGELS	7
ISLAND ORCHARD	9	ONE BARREL ROTATING	7
COORS LIGHT	6	NEW GLARUS ROTATING	7
FANTASY FACTORY IPA	7	DOOR CO ROTATING	7
BADGER CLUB AMBER	7	EPIC BREWING ROTATING	7
HOPALICIOUS	7		

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