

IN-ROOM DINING • DIAL EXT. 2499

BREAKFAST

****EXPRESS BREAKFAST: 6:30AM - 8:00AM**

SELECT CHOICES USING IN-ROOM DINING DOOR HANGER,
PLACE OUTSIDE DOOR BY 2 AM

FULL BREAKFAST MENU: 8:00AM - 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, pork sausage 14

STEAK & EGGS

6oz grilled hanger steak*, two eggs* any style 16

OMELETTE

choice of

bacon, ham, pork link breakfast sausage, tomatoes, mushroom, peppers,
spinach, onions, swiss, cheddar or goat cheese 15

SUBSTITUTE EGG WHITES 3

CLASSICS

****STEEL-CUT OATS**

brown sugar, walnuts, cinnamon, cream 7

****GREEK YOGURT PARFAIT**

house-made granola, berries, local honey 7

CINNAMON BRIOCHE FRENCH TOAST

Wisconsin maple syrup, whipped butter 13

CORNED BEEF HASH

house-cooked brisket hash, two eggs* any style 14

BUTTERMILK PANCAKES

house-made cranberry compote,
choice of applewood smoked bacon, pork sausage 13
ADD: sliced bananas, nutella 1.50

CHEF SELECTIONS

MONTE CRISTO

layers of french toast, ham, turkey, swiss, cheddar, house-made preserves 14

HUEVOS RANCHEROS

corn tortilla, refried beans, green chile sauce, two eggs* any style,
queso fresco 14

STATEHOUSE BREAKFAST SANDWICH

spicy sausage patty, fried egg, charred tomato, stella's cheese bun 14

ROSEMARY HAM BENEDICT

poached egg*, hollandaise* 14

GREEN POWER JUICE

freshly juiced daily: organic kale, green apple, celery, cucumber, ginger 7

SIDES

****DANISH OR CROISSANT**

****GOTHAM BAGEL** cream cheese and fruit preserves

****MIXED FRUIT CUP**

6

****TOAST OR ENGLISH MUFFIN** whipped butter and preserves

****VEGAN BANANA BREAD**

4

****APPLEWOOD SMOKED BACON**

****PORK LINK BREAKFAST SAUSAGE**

****HOUSE HASH BROWN**

****HONEY GLAZED HAM**

4

ALL DAY

AVAILABLE 11:00AM - MIDNIGHT

SMOKED CORN CHOWDER
fried shitake mushrooms 9

FRIED CLOCKSHADOW CHEESE CURDS
chili-ranch sauce 9

GRILLED WHOLE LEAF CAESAR
brioche crouton, sarvecchio, house dressing 14

STEAK SALAD
grilled hanger steak*, spring seasonal vegetables,
parsnip chips, balsamic vinaigrette 18

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

SPICED CHICKEN SANDWICH
SERVED WITH FRIES OR SIDE SALAD
pretzel bun, arugula, emmentaler 15

AUGIE'S CHEESE BURGER
SERVED WITH FRIES OR SIDE SALAD
double patty*, applewood smoked bacon,
lettuce, tomato, caramelized onion aioli 16
ADD: fried egg 1.50



LOOKING FOR A QUICK BITE?

Visit The Market on the 7th Floor of the
Wisconsin Building for coffee drinks, light snacks
and other grab & go items.

Open Daily, 6am-6pm

COFFEE

SMALL CARAFE
2-3 CUPS
9

LARGE CARAFE
4-5 CUPS
13

JUICES

ORANGE
GRAPEFRUIT
PINEAPPLE
APPLE
CRANBERRY
V-8
TOMATO

4

RISHITEA

ENGLISH BREAKFAST
EARL GREY
JADE CLOUD
CHAMOMILE
PEPPERMINT
TANGERINE GINGER

4

WATER

SAN PELLEGRINO
SPARKLING
OR
ACQUA PANNA
STILL
5 (500ML) / 10 (1L)

VITAMIN
ASSORTED
FLAVORS

4

SODA

COKE
DIET COKE
SPRITE
GINGER ALE
3
SPRECHER'S
ROOT BEER OR ORANGE DREAM

4

All food and beverage prices are exclusive of tax. A \$3 delivery charge plus a 18% service fee will be added to your check.

7/20/19

*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

CHILLED SMOKED TROUT DIP
assorted crackers 16

QUINOA & KALE SALAD
butternut squash, apple, marcona almonds, dried cherries,
fresh herbs, sheep's milk cheese, cider vinaigrette 15

LAMB BOLOGNESE CAVATELLI
house made pasta, fresh mint, mascarpone 15

ROASTED BEET SALAD
wisconsin chevre, shaved fennel, marcona almonds, blood orange 15

MAIN

GRILLED SALMON* FILLET
warm potato salad, pickled ramps, mustard seeds, dill pollen 27

PAN-SEARED GREAT LAKES WALLEYE
spinach, capers, heirloom tomato 28

BACON WRAPPED SCALLOPS
sweet potato puree, petite herb salad, balsamic reduction 34

CRISPY SKIN CHICKEN
boneless half amish chicken, rosemary mashed red potato, baby carrots 28

GRILL

grilled & served with a roasted root vegetable mash, veal reduction, blue
cheese butter and house-made steak sauce

FILET MIGNON*	(7 oz)	36
BONE IN RIBEYE*	(20 oz)	53
NY STRIP*	(14 oz)	48
PORK CHOP*	(14 oz)	30

SIDES

WHITE MAC AND CHEESE 10

LOBSTER MAC AND CHEESE 22

YUKON GOLD MASHED POTATOES 9

SEASONAL VEGETABLES 9

PAN ROASTED MUSHROOMS 10

OVEN ROASTED MARBLE POTATOES 9

FRENCH FRIES 9

DESSERT

AVAILABLE 11:00AM - MIDNIGHT

CHOCOLATE HAZELNUT SEMIFREDDO
ginger ice cream, cocoa nib tuile 9

RASPBERRY LEMONADE
lemon curd, raspberry macaron 9

BLUEBERRY BUCKLE
blueberry compote, lime curd,
vanilla ice cream, granola 9

CHOCOLATE CHIP SKILLET COOKIE
Babcock Dairy caramel corn ice cream 11

S'MORES CHEESECAKE
vanilla cheesecake, graham crumble, chocolate
sauce, marshmallow 9

BABCOCK HALL ICE CREAM
vanilla or Edgewater's own "caramel corn" 6

COCKTAILS

AVAILABLE 11:00AM - MIDNIGHT

BATTEN DOWN THE HATCHES
3yr real mccooy, appleton estate reserve rum, lime juice, orgeat,
pierre ferrand dry curacao, myer's dark rum float 12

YO HO HO
barcardi, antica formula, luxardo bitter 12

SHIVER ME TIMBERS
havana club rum, vermouth bianco, pierre ferrand dry curacao,
splash of cherry juice, dash angostura bitter 13

WALKING THE PLANK
plantation star rum, lime juice, pink grapefruit soda 8

DEAD MEN TELL NO TALES
cane & abe in-house banana chip infused rum, crème de cacao, bitters 10

MAN-O-WAR
captain morgan, in-house crafted old tom style fin, demura simple, orange bitters 12

DAVY JONES LOCKER
flor de caña 8

OTHER COCKTAILS AVAILABLE UPON REQUEST

WINE

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
LUNETTA PROSECCO ITALY	12	42
SCHRAMSBERG BLANC DE BLANC CALIFORNIA	17	62
VEUVE CLICQUOT FRANCE		115

ROSÉ

	GLASS	BOTTLE
CHATEAU DES BERTRANDS PROVENCE FRANCE	14	50

WHITE

	GLASS	BOTTLE
MOUNT NELSON SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	10	34
POET'S LEAP RIESLING COLUMBIA VALLEY, WA	13	46
KETTMEIR PINOT GRIGIO ALTO ADIGE, ITALY	13	46
MER SOLEIL (UNOAKED) SILVER CHARDONNAY CALIFORNIA	12	42
EDNA VALLEY CHARDONNAY CALIFORNIA	14	50
MINER VIOGNIER NAPA VALLEY		76
CAKEBREAD CELLARS CHARDONNAY CALIFORNIA		112

RED

	GLASS	BOTTLE
STOLLER PINOT NOIR WILLAMETTE VALLEY	15	54
CHATEAU DU CAYROU MALBEC CAHORS, FRANCE	11	38
INDIAN WELLS CABERNET SAUVIGNON COLUMBIA VALLEY	11	38
DUCKHORN CABERNET SAUVIGNON NAPA VALLEY	20	74
BLACK SHEEP BAROSSA VALLEY AUSTRALIA RED BLEND	10	34
HARTFORD COURT OLD VINES ZINFANDEL CALIFORNIA		86
STAGS' LEAP PETITE SIRAH NAPA VALLEY		88

BEER

BOTTLED

BUDWEISER	5	HEINEKEN	6
BUD LIGHT	5	SIERRA NEVADA	6
MILLER LITE	5	CLAUSTHALER na	5

TAP

GUINNESS	8	STELLA ARTOIS	7
FANTASY FACTORY IPA	7	SPOTTED COW	7

+12 ADDITIONAL ROTATING TAPS