

To dine in The Wisconsin Room is to savor history
as well as fine food.

In 1918, Walter J. Kohler built The American Club®
to house young men who immigrated from Europe
and found work at the Kohler Co. to build
some savings before they brought their families across.
In this room, they ate their meals surrounded
by the music of their generation.

In the 1940's, when the "dining hall" became The Wisconsin Room,
two tapestries were commissioned by Walter's sisters that
now hang on the north and south walls. One depicts the ethnic
groups of Wisconsin, and the areas where they settled.

The Indian chief represents Walter J. Kohler,
who was made an honorary chief during his tenure
as governor while he also served
as President of Kohler Co. and is depicted accordingly.

At the west end are three stained glass windows,
one with a replica of the Kohler Co. medallion and its inscription,
"He who toils here hath set his mark".

John Ruskin's quotation on the right window,
"...Life without labor is guilt, labor without art is brutality,"
reflects the Kohler belief through the generations
that everything produced, be it a product or service,
must be done in an artful way.



This backbone of Wisconsin heritage features cuisine focusing
on "farm fresh" ingredients simply prepared.
Enjoy seasonal selections of the finest meats,
fish and produce the region
has to offer in this elegant and historic setting.
The menu is a nod towards sustainable practices
and the best the season has to offer.

SHARED PLATES

- Wisconsin Room Duck Fat Parker House Rolls** 16
whipped local maple butter,
sea salt, sesame seeds
- Artichoke Gratin** 22
local Gouda cheese sauce, Parmesan breadcrumbs,
grilled homemade sourdough

STARTERS

- Wisconsin Made Burrata** 18
roasted squash, black walnut, maple agro-dolce,
purple radish, pickled mustard seed, basil
- Fresh Jumbo Lump Crab Cakes** 29
apple, endive, Calabrian chile, capers,
lemon aioli, petite celery leaf
- House-Smoked Dry Rub Pork Belly** 24
ginger lacquer, pistachio dukka, cherry mostardo,
butter lettuce cup

SALADS

- Pure Farms Baby Greens & Herbs Salad** 14
petite lettuces, mixed herbs,
Champagne vinaigrette
- Caesar** 17
Pure Farms baby romaine,
Parmesan, sourdough croutons
- Butter Lettuce Wedge** 18
local bacon, Carr Valley blue cheese,
smoked heirloom tomatoes, buttermilk-basil dressing

SOUPS

- Puree of Autumn Root and Pear** 18
Champagne poached pear, Wisconsin gorgonzola,
pink peppercorns
- Five Onion** 19
duck confit, dark rye, Roth Swiss

CHILLED SEAFOOD

Jumbo Gulf Shrimp Cocktail	24
horseradish aioli or fresh cocktail sauce	
Oysters on the Half Shell (6)	24
mignonette, cocktail sauce or Chef's seasonal garnish, lemon	
Hamachi Tartare	24
apple, horseradish, yuzu crème fraîche, chives, homemade potato chips	
American Caviar Supplement	29
Yellowfin Tuna Carpaccio	24
Ligurian olive oil, chives, pink lemon	

WISCONSIN HARDWOOD GRILLED CREEKSTONE PRIME AND GRASS FED ANGUS STEAKS

Served à la carte with your choice of:
Cabernet Demi-Glace, Béarnaise, Horseradish Cream,
or Wisconsin Room Steak Sauce

10 oz Tuscan Herb-Rubbed Hanger Steak	56
8 oz Center Cut Beef Tenderloin	58
10 oz Grass Run Farms, Grass Fed Manhattan Cut New York Strip	59
8 oz Grass Run Farms, Grass Fed Beef Tenderloin	66
14 oz Prime New York Strip	74
16 oz Prime Rib Eye	84

ADDITIONS:

King Crab and Bearnaise	39
Foie Gras Rossini	54
4 oz seared Foie Gras, freshly shaved Burgundy truffle	

ENTRÉES

Fresh Hand-made Fettuccini Farm Egg Tagliatelle	44
Kabocha squash, Burgundy truffle, alpine wine butter, 24-month aged Parmesan, chervil	
Add King Crab	28
Potato Gnocchi	46
lamb neck ragu, braised red cabbage, roasted apple, pecorino	
Pan-Roasted Great Lakes Walleye	46
celery root, roasted grapes, Castelvetrano olive, Marcona almond, fresh chile, basil	
Seared Diver Sea Scallops	54
baby fennel, grilled Maitake mushrooms, wild berries, tarragon, lemon butter	
Wisconsin Maple Roasted Young Chicken	46
salsify, leeks, farm sage cream, cavolo nero, mustard seed jus	
Grilled Duroc Pork Chop	46
pumpkin caponata, dried fig, capers, pistachio, Saba, farro	
Colorado Rack of Lamb	78
rosemary roasted pear, parsnip, braised red onion, quince gel, mint	

SIDES

Caramelized Brussels Sprouts	16
maple-cider glaze, bacon lardon, Calabrian chili	
Roasted Fingerling Potatoes	15
roasted garlic, lemon, rosemary, parsley	
Creamed Spinach	16
local Gouda Mornay sauce, sage, nutmeg	
Whipped Yukon Potatoes	16
caramelized onion, Wisconsin goat cheese, rosemary	
Sautéed Wild Mushrooms	17
shallots, thyme, chives	
Parmesan Fries	16
24-month Parmesan, fresh herbs, Wisconsin Room Cranberry-Cabernet Ketchup	