

IN-ROOM DINING

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

MORNING BEVERAGES

Grand Bloody Mary	15	Tomato Juice4
Screwdriver	14	V84
Irish Coffee	13	Milk	3.50
Mimosa	14	<i>Whole, 2%, Skim or Chocolate</i>	
<i>French, Tropical or Pomegranate</i>		Coffee Pot	12
Orange Juice5	<i>Regular or Decaf</i>	
Grapefruit Juice5	Cappuccino	5.50
Apple Juice4	Latte	5.50
Pineapple Juice4	Mocha6
Cranberry Juice4	Tazo Teas4

HEALTHY & SENSIBLE

Acai & Berry Smoothie ☯	.8
Seasonal Berries, Greek Yogurt, Local Honey, Almond Milk	
Steel-Cut Oat Bowl ☯	.8
Blueberries, Door County Cherries, Coconut Sugar, Pecans, Almond Milk	
Lox & Bagel	16
Smoked Salmon, Chopped Egg, Grape Tomato Relish, Pickled Onions, Capers, Labneh, Everything Spice Bagel	

CHILDREN'S MENU

Eggs*	12
Includes Choice of Bacon, Ham or Sausage, Fruit or Café Potatoes and Simple Bakery Signature Toast	
Omelet*	12
Served with Café Potatoes and Simple Bakery Signature Toast	
Pancakes - Short Stack, Chocolate Chip or Strawberry9
French Toast9

**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. ☯ Gluten Free ☯ Vegetarian*



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HOUSE SPECIALTIES

Corned Beef Hash* 	16
Housemade Corned Beef, Scallions, Sunny-Side-Up Egg, Hollandaise	
Cinnamon Swirl Pancakes 	14
Brown Sugar, Cinnamon	
Brioche French Toast 	15
Vanilla Bean Custard, Berry Compote	
Brussels Sprouts Hash*	15
Apples, Sweet Potato, Applewood-Smoked Bacon, Mozzarella, Fried Egg, Simple Bakery Signature Toast	
Two Eggs Your Way*	15
Eggs, Choice of Applewood-Smoked Bacon, Country Sausage Links or Black Forest Ham Steak, Café Potatoes and Simple Bakery Signature Toast	
Denver Omelet*	17
Bell Peppers, Scallions, Smoked Ham, Cheddar, Café Potatoes, Simple Bakery Signature Toast	

BREAKFAST SIDES

Café Breakfast Potatoes	5
Seasonal Fruit Bowl	7
Cereal with Milk	6
Froot Loops, Frosted Flakes, Special K, Lucky Charms, Honey Nut Cheerios or Frosted Mini-Wheats	
Breakfast Meats	6
Applewood-Smoked Bacon, Country Sausage Links, Amy Lu's Chicken Sausage, Grilled Black Forest Ham Steak	
Toast	3

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IN-ROOM DINING

All Day Menu Available 12-10 pm | Extension 3292

BEER

Miller Lite6	Lakefront IPA8
Michelob Ultra6	Modelo8
Coors Light6	New Glarus Spotted Cow8
Seasonal Rotating	8	High Noon Seltzer8

WINE

Freixenet Blanc de Blanc, Cava, Spain	15	49
Landmark Overlook, Chardonnay, California	15	49
Stoneleigh, Sauvignon Blanc, New Zealand	15	49
Educated Guess, Cabernet Sauvignon, California	15	49
Banshee Mordecai, Cabernet Sauvignon, California	17	64
Jam Jar, Sweet Shiraz, South Africa	15	49

STARTERS & SALADS

Cauliflower Tempura 🌱	18
Tempura, Sweet Chili, Scallions, Cilantro, Lime	
Belgium Pretzel Sticks	15
Milwaukee Belgium Pretzels, Ale Cheese Sauce, Honey Mustard, Sweet & Sour Mustard	
Caesar Salad	15
Romaine, Parmesan, Croutons, Classic Caesar Dressing	
Chicken + 9	Salmon + 12
	Shrimp + 12
Avocado Chop Salad	16
House Lettuce Blend, Applewood-Smoked Bacon, Blue Cheese, Egg, Tomato Relish, Crisp Onion, Green Goddess Vinaigrette	

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ENTREES

Roasted Turkey BLT	16
Thick-Cut Bacon, Tomato, Lettuce, Avocado, Lemon-Pepper Mayo, Multigrain Bread, Choice of Kettle Chips or House Salad	
Skuna Bay Salmon* (GF)	35
Soy, Honey, Sesame, Ginger, Haricots Verts, Rainbow Carrots, Jasmine Brown Rice	
Café Prime Burger*	20
One Year Cave-Aged Cheddar, Tomato Jam, Bread & Butter Pickles, Applewood-Smoked Bacon, Brioche Bun, Choice of Kettle Chips or House Salad	
Amish Chicken (GF)	30
Herb Marinated Local Chicken, Bean Succotash, Pancetta, Kale and Salsa Verde	
Sirloin Strip Steak	40
10 Ounce, Chimichurri, Rosemary Frites, Ginger-Honey Butter Carrots	

CHILDREN'S MENU

Salad	5	Cheeseburger*	12
Choice of Ranch or French Dressing		Wisconsin Cheddar, Pickle, Choice of Salad or Chips	
Mac & Cheese	12	Chicken Fingers	12
Mini Corn Dogs	12	Honey Mustard Sauce, Choice of Salad or Chips	
Choice of Salad or Chips			

DESSERTS

Carrot Cake	13
Carrot and Zucchini Cake, Vanilla Bean, Cream Cheese Frosting	
NY Cheesecake	13
Vanilla Cheesecake, Caramel Sauce, Berries	

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