

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** 14  
whipped local maple butter,  
sea salt, sesame seeds

**Artichoke Au Gratin Dip** 22  
local Gouda cheese sauce, Parmesan breadcrumbs,  
grilled homemade sourdough

## STARTERS

**Wisconsin Made Burrata** 18  
sweet summer watermelon, purple radish,  
pickled mustard seed, basil

**Jumbo Lump Crab Cakes** 24  
avocado, spicy pickled peach,  
toasted coriander, petite celery leaf

**House-Smoked Dry Rub Pork Belly** 24  
fresh cherries, port wine glaze,  
pistachio pesto, pickled ramps

## SALADS

**Pure Farms Baby Greens & Herbs Salad** 14  
petite lettuces, mixed herbs,  
Champagne vinaigrette

**Caesar** 17  
Pure Farms baby red romaine,  
Parmesan, sourdough croutons

**Butter Lettuce Wedge** 18  
local bacon, Carr Valley blue cheese,  
smoked heirloom tomatoes, buttermilk-basil dressing

## SOUPS

**Midwest Sweet Corn Chowder** 18  
pee-wee potatoes, chanterelle mushrooms,  
butter braised leeks

**French Onion** 17  
caramelized sweet cipollini onions, roasted veal and chicken  
bone broth, dark rye and Wisconsin brie crostini

## CHILLED SEAFOOD

<b>Jumbo Gulf Shrimp Cocktail</b>	<b>24</b>
horseradish aioli or fresh cocktail sauce	
<b>Oysters on the Half Shell (6)</b>	<b>24</b>
mignonette, cocktail sauce or Chef's seasonal garnish, lemon	
<b>Hamachi Tartare</b>	<b>24</b>
crème fraîche, lemon, chives, wasabi caviar, homemade potato chips	
<b>Yellowfin Tuna Carpaccio</b>	<b>24</b>
shaved fennel, pickled shallot, smoked pine nuts, habanero aioli	

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## 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

<b>10 oz Angus Steak Burger</b>	<b>35</b>
applewood-smoked cheddar, heirloom tomato, shaved lettuce, dill pickled shallots, truffle aioli, artisan-crafted brioche roll	
<b>10 oz Tuscan Herb-Rubbed Hanger Steak</b>	<b>56</b>
<b>8 oz Center Cut Beef Tenderloin</b>	<b>58</b>
<b>10 oz Grass Run Farms, Grass Fed New York Strip</b>	<b>59</b>
<b>8 oz Grass Run Farms, Grass Fed Beef Tenderloin</b>	<b>66</b>
<b>14 oz Prime New York Strip</b>	<b>74</b>
<b>16 oz Prime Rib Eye</b>	<b>84</b>

### ADDITIONS:

<b>King Crab Oscar</b>	<b>42</b>
4 oz King Crab, jumbo asparagus, béarnaise sauce	
<b>Rossini Style</b>	<b>62</b>
4 oz seared Foie Gras, freshly shaved black summer truffle	

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

## ENTRÉES

<b>Fresh Hand-made Fettuccini</b>	<b>44</b>
zucchini, yellow squash, cherry tomato, summer truffle, 24-month aged Parmesan, chervil	
<b>Add King Crab</b>	<b>28</b>
<b>Gnocchi Carbonara</b>	<b>44</b>
pancetta, chanterelle mushrooms, sweet corn, black pepper, pecorino, chives	
<b>Pan-Roasted Great Lakes Walleye</b>	<b>46</b>
grilled summer beans, pine nut-basil pesto, nectarine, Calabrian chili, Sicilian olives	
<b>Marcona Almond-Crusted Halibut</b>	<b>54</b>
baby fennel, grilled Maitake mushrooms, wild berries, tarragon, lemon butter	
<b>Wisconsin Maple &amp; Pecan-Crusted Roasted Young Chicken</b>	<b>46</b>
summer vegetable succotash, heirloom stone ground corn bread, poached peaches and bell pepper salad, basil, bourbon cream	
<b>Grilled Duroc Pork Chop</b>	<b>46</b>
fresh plum glaze, cucumber, plum and yellow bell pepper salad, cashew, radish, cilantro, wild rice	
<b>Pinn Oaks Lamb T-Bone Chops</b>	<b>54</b>
apricot-avocado salad, white balsamic vinaigrette, macadamia nut couscous, mint, Wisconsin feta, red wine demi-glace	

## SIDES

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