



APPETIZERS

SWEET CHILI-GLAZED MEATBALLS 18
wonton crisps | sweet and sour slaw

BRAISED BEEF SHORT RIB 18
AND POTATO CROQUETTE
cherry preserves | crème fraiche

COCONUT KATAIFI ALMOND 16
FRIED SHRIMP
spicy fruit relish | vanilla-rum cream

 WISCONSIN BRAT & CHEESE BOARD 30 *
stone ground mustard | pickled vegetables

WISCONSIN CHEESE CURDS 16
lemon-blueberry jam

SALADS

shrimp 10 | chicken 6 | salmon 12

BELGIAN ENDIVE WEDGE 15 *
candied bacon | cherry tomatoes | crisp noodles
almond vinaigrette

HERITAGE BLEND 14 *
heirloom tomatoes | avocado
aged balsamic

CAESAR 14 *
sarvecchio parmesan | roasted tomato puree
pickled red onions | croutons

TRI-COLORED BEET 16 *
spiced orange mostardo | pistachio butter
whipped goat cheese | garlic-basil vinaigrette

CHEFS SIGNATURE SOUP

 CORN SAUSAGE CHOWDER 7
house made roll | seasonal house butter

Kohler's decorated history as a premier golf destination originally began with a single 18-hole championship course. This decorated course being named Blackwolf Run. During its 35 years of excellence, the original championship course has played host to two US Woman's Opens, the first being in 1998 and the second in 2012.

Despite the brilliance of the original 18, Blackwolf Run's next adventure aimed toward establishing Kohler golf as a true golfer's paradise. In 1989, an additional 9 holes were created. Soon followed in 1990 by the final nine holes which was meant to split the original routing into the two truly unique courses we feature today, the Meadow Valleys and River courses. The original layout, consisting of holes from both the River and Meadow Valleys, can still be played during the final days of each golf season.

The most recent chapter in Blackwolf's golf history came in 2021. Paying homage to Kohler Company's near 150-year history of design excellence, a third course was opened. The Baths features a 10-hole, par 3 course that is built on 27 acres. Including a two-acre putting course and beverage service, the Baths is the perfect space to create memories for golfers of all skill levels.



ENTREES

 **CHIPOTLE-HONEY GLAZED SMOKED PORK CHOP 48 ***

kohler honey | caramelized apples | roth buttermilk blue cheese
pistachios | whipped potatoes | asparagus
kohler chipotle-honey drizzle

ELK LOIN 46 *

fried german potatoes | brussels sprout | cherry hash
blackberry-dijon demi-glace

SEA BASS 64

seasonal vegetables | ramen noodles
lobster dashi

KOHLER HONEY-GARLIC KING SALMON 39 *

wild rice blend | broccolini | roasted tomatoes

CHICKEN SCHNITZEL 30

herb spätzle | sautéed spinach | sausage gravy

DE-CONSTRUCTED BEEF WELLINGTON 60 *

asparagus | roasted mushroom duxelle | toasted parmesan puff pastry
bearnaise sauce

FLANK STEAK 44 *

marbled potatoes | pesto
chipotle lime chimichurri | haricot verts

STOUT-BRAISED BEEF SHORT RIBS 31

parmesan yukon gold potatoes | carrot purée
black cherry gastrique

VEGETABLE RIGATONI 28

seasonal vegetables | apricot-lemon glaze
shrimp 10 | chicken 6 | salmon 12