

# Breakfast Menu

## Wellness

<b>House-Made Toasted Nut Granola</b> gluten-friendly granola, assorted berries, Greek vanilla yogurt	
Small	9
Large	13
<b>Fresh Fruit &amp; Berries</b>	
Small	8
Large	13
<b>Fresh Mixed Berries</b>	
Small	13
Large	18
<b>Steel Cut Oats</b> gluten-friendly oats, seasonal fruit compote, toasted almonds, sweet cream	
Small	12
Large	16
<b>Add Fresh Berries</b>	5
<b>Avocado Toast</b>	18
two eggs any style, sourdough toast, avocado, LaClare Creamery goat cheese, balsamic, baby kale, chives	
<b>Add Fresh Sliced Tomato</b>	3
<b>Add Smoked Salmon</b>	6
<b>Smoothies</b>	
<b>Strawberry Banana</b>	10
almond milk, honey	
<b>Blueberry Boost</b>	10
almond milk, banana, protein powder	
<b>Tropical Raspberry</b>	10
pineapple, orange, coconut milk, vanilla yogurt	
<b>House-Made Juices</b>	
<b>Morning Sunrise</b>	8
beet, celery, strawberry, orange	
<b>Citrus Ginger</b>	8
orange, grapefruit, lime, honey, turmeric	
<b>Green Machine</b>	9
baby kale, cucumber, apple, celery, honeydew	
<b>Cocktails</b>	
<b>Wisconsin Room Bloody Mary</b>	12
<b>Herb's Sunny Mary</b>	12
<b>House Mimosa</b>	9

## House Specialties

<b>American Club® Breakfast</b>	18
two eggs any style, breakfast potatoes, bacon, ham or sausage, selection of toast	
<b>Substitute Bagel or Muffin</b>	3
<b>Eggs Benedict</b>	18
two poached eggs, breakfast potatoes, toasted English muffin, Canadian bacon, hollandaise sauce	
<b>Substitute Smoked Salmon</b>	6
<b>Chef's Daily Omelet</b>	18
<b>Cinnamon Brioche French Toast</b>	19
seasonal fruit compote, vanilla whipped cream, candied macadamia nut, Marcona almonds	
<b>Breakfast Sandwich</b>	17
two eggs any style, sausage link, bacon or ham, Wisconsin aged Cheddar, Calabrian chili aioli, American Club Kaiser roll, breakfast potatoes	

## Additions

<b>Smoked Bacon, Black Forest Ham or Sausage Links</b>	8
<b>Breakfast Potatoes</b>	8
<b>Toast-white, whole wheat, rye,</b>	3
English muffin, cranberry-walnut, sourdough, or gluten-friendly	
<b>Fresh Sliced Tomato</b>	4
<b>Avocado</b>	8
<b>Two Eggs - any style</b>	9
<b>House-Made Fresh Pastries</b>	7
chocolate or traditional croissant, gluten-friendly muffin, Chef's daily selection muffin	
<b>Toasted Bagel and Cream Cheese</b>	6
choice of plain, blueberry or everything	

## Beverages

<b>Freshly Squeezed</b>	
<b>Orange or Grapefruit Juice</b>	6
<b>Apple, Tomato, V-8, or Cranberry Juice</b>	6
<b>Rishi Tea Selection</b>	8
<b>Torke Colombian Coffee</b>	5
<b>Cappuccino or Latte</b>	8

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

# Breakfast Buffet

## The American Club Resort Pastries

Freshly Baked Danish, Croissants,  
Muffins and Coffee Cakes

Assorted Gluten-Friendly Cereals and  
House-Made Honey-Nut Granola

Assorted Fresh Fruit, Berries and Vanilla Greek Yogurt

**Steel Cut Oatmeal**  
gluten-friendly oats, brown sugar, honey, sweet cream

**Smoked Salmon Platter**

**Chef's Seasonal Frittatas**

**Chef's Selection**  
Assorted Charcuterie and Wisconsin Cheeses

**Soft Scrambled Eggs**  
sweet cream butter, herbs

**Chef Attended Omelet Station**

**Cinnamon Brioche French Toast**  
locally produced pure maple syrup,  
seasonal fruit compote, vanilla whipped cream

**Cherrywood-Smoked Bacon**  
**Chicken Sausage**

**Roasted Fingerling Potatoes**  
sauteed peppers and onions

Adults \$35  
Children Ages 5-12 \$18  
Age 4 and under complimentary