

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

**Cheese & Artichoke Dip** 22  
local Gouda bechamel, Parmesan breadcrumbs,  
grilled homemade sourdough

## STARTERS

**Maryland Style Crab Cakes** 24  
spicy remoulade, arugula

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

## SALADS

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

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

**Steakhouse Wedge** 18  
iceberg, bacon, Carr Valley blue cheese,  
smoked heirloom tomatoes, buttermilk-basil dressing

**Fresh Wisconsin Made Burrata  
with Sweet Summer Watermelon** 18  
heirloom radish, pickled mustard seed,  
red chili, basil, baby pea tendrils

**Summer Garden Vegetables  
with Lemon-Ginger Vinaigrette** 18  
lemon ricotta, mixed herbs, lemon oil

## SOUPS

**Grilled Midwest Sweet Corn and Chanterelle  
Mushroom Chowder** 18  
pee-wee potatoes, chives,  
house made lemon crème fraîche

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

## CHILLED SEAFOOD

<b>Jumbo Gulf Shrimp Cocktail</b>	<b>24</b>
classic cocktail sauce, dijonnaise	
<b>Oysters on the Half Shell (6)</b>	<b>24</b>
yuzu mignonette, Traditional or Chef's Seasonal Garnish	
<b>Yellowtail Tartare</b>	<b>24</b>
house made lemon crème fraîche, chives, house made potato chips	
<b>Yellowfin Tuna Sashimi</b>	<b>24</b>
avocado, ponzu, green onion, spicy aioli, macadamia	

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## WISCONSIN HARDWOOD - GRILLED, CREEKSTONE - PRIME GRASS FED ANGUS STEAKS

Served à la carte with your choice of:  
Cabernet Demi-Glace, Béarnaise, Horseradish Crème Fraîche,  
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 Grass Run Farms, Grass Fed Manhattan Cut New York Strip</b>	<b>59</b>
<b>10 oz Tuscan Herb-Rubbed Hanger Steak</b>	<b>56</b>
<b>8 oz Center Cut Beef Tenderloin</b>	<b>58</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>Steak Oscar</b>	<b>42</b>
5 oz Snow Crab Claws, green asparagus, béarnaise sauce	
<b>Rossini Style</b>	<b>67</b>
4 oz Seared Foie Gras and 5g Freshly Shaved Black Summer Truffle	

## ENTRÉES

- Fresh Handmade Fettuccini with Garden Vegetables** **44**  
zucchini, yellow squash, cherry tomato, Pinot Blanc-saffron butter sauce, tarragon, chives, 24-month aged Parmesan
- Add Snow Crab** **28**
- Gnocchi Carbonara** **44**  
pancetta, chanterelle, sweet corn, black pepper, pecorino, duck egg, chives
- Pan-Roasted Wisconsin Rainbow Trout** **46**  
grilled summer beans, toasted pine nuts, nectarine, Calabrian chili, Sicilian olive, citrus vinaigrette, basil
- Marcona Almond-Crusted Halibut** **54**  
baby fennel, wild berries, smoked Maitake mushrooms, tarragon, chervil, Pinot butter
- Wisconsin Maple & Pecan Crusted Roasted Young Chicken** **46**  
summer vegetable succotash, heirloom stone ground corn bread, poached peaches and bell pepper salad, basil, bourbon cream
- Grilled Duroc Pork Chop** **46**  
plum, cucumber and yellow bell pepper, mustard seed vinaigrette, cashew, radish, pink peppercorn, cilantro, wild rice
- Pinn Oaks Lamb T-Bone Chops** **54**  
apricot and avocado salad, white balsamic vinaigrette, fava-macadamia couscous, mint, Wisconsin feta fonduta, demi-glaze

## SIDES

- Caramelized Brussels Sprouts** **16**  
maple-cider glaze, bacon, Calabrian chili
- Roasted Fingerling Potatoes** **15**  
roasted garlic, lemon, rosemary, parsley
- Creamed Spinach** **16**  
local Gouda Mornay sauce, sage, nutmeg
- Whipped 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