




APPETIZERS

White Bean Hummus | \$9  
Fresh vegetable crudité, corn tortilla chips

Wisconsin Cheese Plate | \$10
Assorted Wisconsin cheese, toasted nuts, dried fruit


Shrimp Cocktail | \$16 
Jumbo shrimp, classic cocktail sauce

SOUP



Chicken Soup | \$8

Roasted Tomato | \$5

SALADS


Berry & Feta Salad | \$10 
Mixed greens, strawberries, blueberries, raspberries, feta, pistachios, strawberry poppy seed dressing

Evensong Salad | \$12 
Fresh fruit, berries, Wisconsin cheeses, mango chicken salad, salted nuts

Portobello Mushroom Salad | \$11  
Grilled portobello mushroom, apples, dried fruit, blueberries, pecans, raspberry vinaigrette

Caesar Salad | \$8
Romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing
Add grilled chicken - \$4
Add jumbo shrimp - \$6

SANDWICHES & WRAPS

Chicken Lettuce Wrap | \$10 
Grilled chicken, carrots, cilantro, radish, peanut dipping sauce

Vegetable Spring Rolls | \$10
Almonds, carrots, lettuce, cucumber, cabbage, pepper, avocado cilantro sauce

Soup & Half Sandwich | \$9
Half of featured sandwich, cup of soup

Vegetable Burger | \$12
Grilled portobello mushroom, vegetables, brioche roll, barbecue vinaigrette, green beans

Mahi-Mahi Tacos | \$13
Shredded cabbage, fresh pico de gallo, avocado, flour tortillas, cilantro lime sauce

Wisconsin Smoked Chicken Panini Margherita | \$12
Chicken breast, smoked cheddar, caramelized onions, roasted red peppers, sourdough bread

DESSERTS

Pretzel Brownie | \$7
Caramel sauce

Cheesecake | \$7
Strawberries


Evensong Strawberries | \$10
Fresh berries, whipped cream, chocolate dipping sauce
(Requires 1 hour notice)

Served daily from 11 AM - 2 PM.
Preorders are encouraged.

Contact desk associates for all
food and beverage requests.

Please allow 30 minutes from time of order.

18% service fee will be added to your check.

 = Gluten Free Item

 = Vegan Item

HOUSE WINES BY THE GLASS

Chardonnay | \$6.50

Merlot | \$6.50

Cabernet | \$6.50

Pinot Grigio | \$6.50

COCKTAILS

Mimosa | \$6.50

Bloody Mary | \$6

Sangria | \$6.50

WINES BY THE BOTTLE

William Hill Chardonnay | \$31
Central Coast, California

Snoqualmie Riesling | \$26
Columbia Valley, Washington

Castle Rock Merlot | \$35
Napa Valley, California

Spellbound Cabernet | \$39
Chile

CHAMPAGNE BY THE BOTTLE

LaMarca Prosecco | \$39
Italy

Perrier Jouet Grand Brut | \$122
France

BOTTLED BEER

Miller Lite | \$3.50

Bud Light | \$3.50

New Glarus Spotted Cow | \$4.25

Leinenkugel Seasonal | \$4.25

SMOOTHIES

Mango | \$6
Sliced mangos, vanilla yogurt, non-fat milk

Mixed Berry | \$6
Raspberries, blackberries, strawberries, vanilla yogurt, non-fat milk

Strawberry Banana | \$6
Bananas, strawberries, yogurt, non-fat milk

Ultimate | \$6
Mangos, pineapple juice, yogurt, non-fat milk, honey, Heidel House granola

OTHER REFRESHING BEVERAGES

Life Water | \$4

Voss Artesian Water | \$5
Still or sparkling

Pepsi, Diet Pepsi, Sierra Mist or
Diet Sierra Mist | \$2

Iced Tea or Hot Tea · \$2
Green or black

Spa Cafe Serving
11:00 a.m. to 2:00 p.m. Daily

Please allow at least 30 minutes from the time you pre-order your meal, to the time you would like to enjoy your spa healthy cuisine. In an effort to make your spa experience as seamless as possible, an 18% service charge will be automatically added.