

IN-ROOM DINING


The Pfister®

BREAKFAST

CLASSICS

Farm fresh eggs served with breakfast potatoes

Two Whispering Oaks Farm Eggs
prepared any style
13.00


 Avocado Toast
whole-grain bread, soft poached egg, tomato, chili flakes, extra virgin olive oil
14.00

Build Your Own Three-Egg Omelet
includes choice of cheese and three fillings:
smoked bacon, sausage, canadian bacon, turkey bacon, mushroom,
spinach, onion, tomato, green pepper
Additional ingredients for \$1 per
16.00

House-made Corned Beef Hash with Two Eggs Any Style
17.00

Traditional Benedict
hollandaise, canadian bacon, english muffin
17.00


Keto Breakfast Scramble
whispering oak farms eggs, chorizo, avocado, pico de gallo, guacamole, cheddar
15.00

 Vegan Bowl
tofu scramble, peppers, spinach, tomato, chick peas, fried potatoes
15.00

Embellishments
smoked bacon, sausage links, sausage patties, turkey bacon,
turkey sausage, canadian bacon, smoked pork chop 5.00
avocado 4.00

Traditional Breakfast Sandwich
choice of sausage patty or bacon,
cheese scrambled eggs, english muffin
15.00

Scottish Smoked Salmon Breakfast Sandwich
capers, onions, dill, bagel
18.00

 vegetarian


*Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 6.1% sales tax.*




FROM THE GRIDDLE

All griddle items served with your choice of maple syrup or local honey and fresh butter

Traditional Buttermilk Pancakes
12.00

 Gluten-Free Blueberry Lemon Pancakes
lemon, ricotta, blueberry
15.00

Brioche French Toast
tahitian vanilla, cinnamon
12.00

 Gluten-Free Waffle
13.00

Classic Belgian Waffle
12.00

Embellishments
strawberries & whipped cream 3.00
bananas and rum syrup 3.00

COFFEEHOUSE DELIGHTS

Carafe of Coffee
2 cup – 8.00 / 6 cup – 14.00

Doppio Espresso
4.00

Latte
espresso, steamed milk
5 / 7

Mocha
espresso, steamed milk, chocolate
5 / 7

Iced Tea or Arnold Palmer
black, green or passion fruit
4 / 6

Cold Brew
5 / 7



Signature Cinnamon Roll
served warm
5.00

 Yogurt Parfait
mixed berries, house-made granola, greek yogurt
10.00

 Steel Cut Oatmeal
berries, raisins, brown sugar, banana
10.00



 gluten-free  vegetarian

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SMOOTHIE AND JUICE BAR

Start your morning with our custom, blended power smoothies

🍃 Build Your Own Smoothie
choose from the following
8.00

Fruit:
strawberry, banana or mango

Milk or Juice:
2%, skim, almond milk, coconut milk, orange juice or apple juice

Health Boosters 1.00 each:
chia seeds
spinach
kale
flaxseed
whole grain oats
honey

Add avocado for 2.00

Signature Cold-Pressed Juice
seasonal selection
10.00

BREAKFAST COCKTAILS

Our signature, award-winning crafted beverages

Pfister Bloody Mary

house blend of spices, tomato juice, vodka, assorted relishes, traditional wisconsin beer chaser
16.00

Add bacon 4.00

Mimosas

house champagne, choice of orange, grapefruit or pineapple juice

For one – 13.00

Pitcher – 55.00

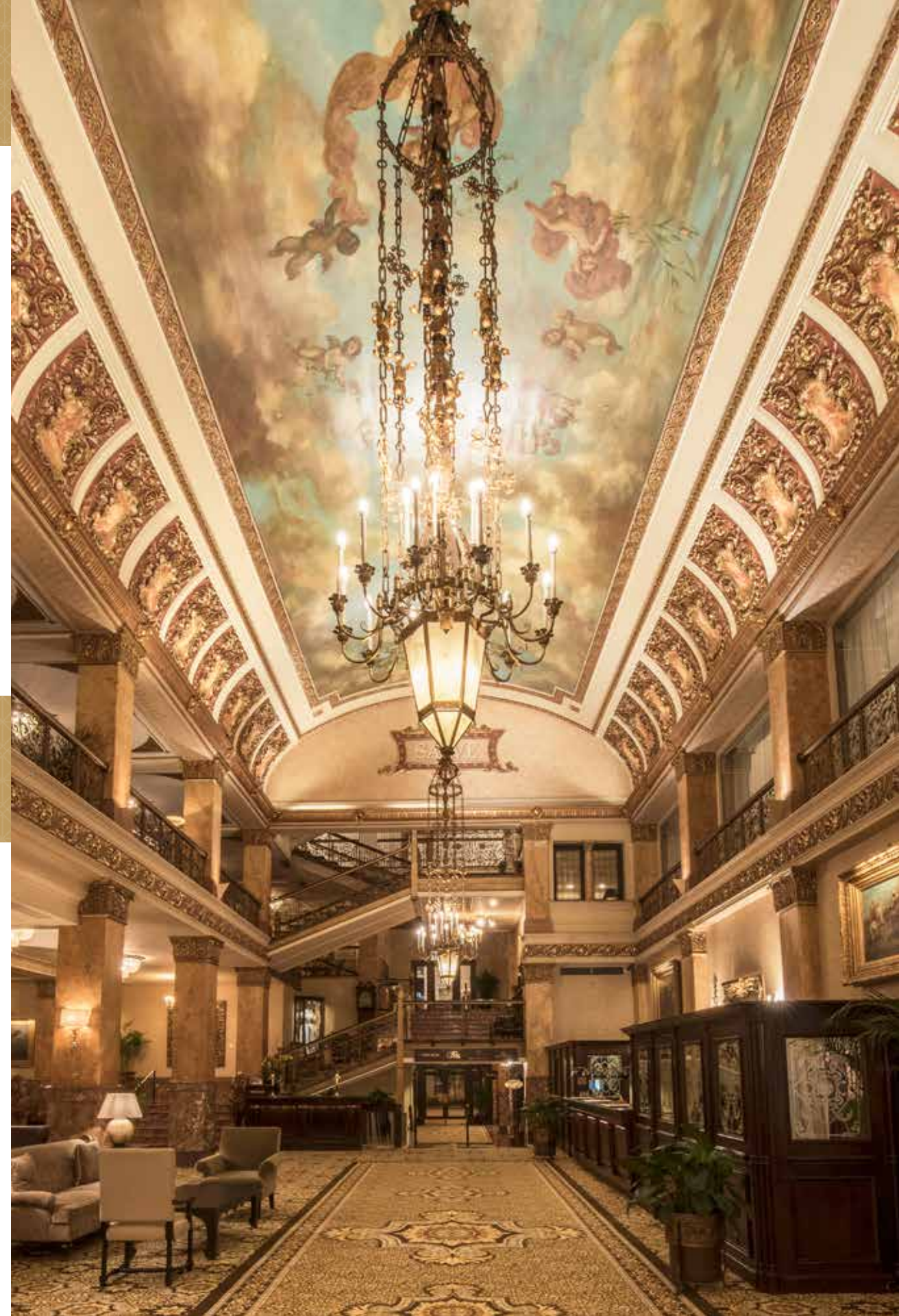
BeerMosa

spotted cow, orange juice
8.00

Tipsy Coffee

add in your choice of kahlua, baileys, jameson or frangelico
10.00

🍃 vegetarian



CLASSIC STARTERS

Shared plates & soups

Soup du Jour
our saucier chef's daily creation
7.00

French Onion Soup
gruyere, crouton, sherry
8.00

🌿 Wisconsin Cheese Curds
deep fried, 1893 pfister dill dip
11.00

Traditional Buffalo Wings
blue cheese, celery
6 – 12.00 / 12 – 24.00

🌿 Grilled Quesadilla
scallion, pico de gallo, chive cream
11.00

Add: Chicken – 4.00 Shrimp – 6.00 Steak – 6.00

HEALTHY SNACKS

WELL Spa-inspired for your nutritional lifestyle

🌿 Fresh Vegetable Crudit 
1893 pfister dill dressing
12.00

🌿 Seasonal Fruit Plate
13.00

🌿 Steamed Edamame
sesame oil, ponzu, sea salt
11.00

🌿 Cured Olives
castelvetrano olives, garlic, lemon, thyme, extra virgin olive oil
11.00

🌿 Lemon Garlic Hummus
grilled naan, extra-virgin olive oil
10.00

🌿 gluten-free 🌿 vegetarian

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ALL-DAY DINING

SANDWICHES

Each sandwich includes fresh lettuce, tomato, onion, pickle & choice of fries, sweet potato fries or fresh seasonal fruit

Impossible Burger

plant-based patty, whole-wheat kaiser and choice of cheese
17.00

Avocado Toast

whole-grain bread, soft poached egg, tomato, chili flakes, extra virgin olive oil
14.00

Grilled Chicken

chipotle aioli, havarti, avocado
14.00

The Club

turkey breast, smoked bacon, havarti, grilled sourdough
16.00

Pfister Burger

choice of cheese, brioche bun
16.00

GARDEN GREENS

Using only the freshest high-quality ingredients and house-made dressings

Caesar

romaine hearts, asiago, croutons, lemon garlic dressing
12.00

Chopped Cobb

avocado, bacon, scallion, blue cheese, tomato, farm eggs
12.00

Strawberry Salad

spinach, arugula, feta, candied pecans, red onion, white balsamic dijon vinaigrette
12.00

Embellishments

herb-grilled chicken \$7, three jumbo shrimp \$9, grilled salmon \$8, seven-ounce new york strip \$12

Cheeseburger bowl

chopped greens, colby cheeseburger patty, tomatoes, onions, pickles, thousand island dressing
16.00

vegetarian

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ENTRÉES

Build Your Own Cavatappi Pasta
alfredo, marinara, rosé or garlic and oil
16.00

Embellishments

grilled chicken \$7, three jumbo shrimp \$9, filet mignon \$14, sausage \$8

Grilled Verlasso Salmon

lemon beurre blanc, chive smashed potatoes, butter poached broccoli
24.00

Beer-Brined Semi-Boneless Chicken

artichoke tomato broth, chive smashed potatoes, butter-poached broccoli
27.00

Rosemary Salt Filet Mignon

roasted shallot demi, chive smashed potatoes, butter-poached broccoli
35.00

Fried Chicken Fingers


fritter-style tenders, fries, honey mustard
16.00

Vegan Bowl

*griddled cauliflower, roasted chickpeas, warm arugula onion salad,
marble potatoes, artichoke tomato broth, dijon vinaigrette*
17.00

Mac N' Cheese

romano, cheddar, colby, cavatappi, fresh cream
14.00

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ENTRÉES

ZAFFIRO'S ULTRA-THIN 12 INCH 'CRACKER STYLE' CRUST

*A local favorite established in 1954, Zaffiro's created a pizza unlike any before.
Today it is a neighborhood landmark!*

Featuring our house sauce, four-cheese blend, and three toppings of your choice:
sausage, pepperoni, ham, bacon, mushrooms, onions, green peppers, olives, spinach
Pile on additional ingredients for \$1 per
19.00

Signature Pizza
20.00

Buffalo Chicken
blue cheese crumble, celery leaves, ranch dip

Margherita
fresh mozzarella, tomato, basil, cracked pepper, olive oil

Greek
pesto, chicken, garlic olives, oregano dressed greens, feta

FROM OUR PASTRY CHEF

Offerings from Pastry Chef Travis Martinez

27-Layer Chocolate Cake
espresso buttercream, fudge, ganache, kahlua simple syrup, fresh honey
9.00

Carrot Cake
pineapple chutney
9.00

Brandy Old Fashioned Cheesecake
cherry compote
9.00

Assorted Half Pint Purple Door Ice Creams
seasonal flavors
9.00

Berries & Cream
fresh berries, vanilla bean whipped cream, berry compote, shortbread cookies
9.00

PET MENU

Because you're ALL on vacation!

Chicken, Sweet Potatoes and Spinach
14.00

Roasted Rib-eye Bone
12.00