

IN-ROOM DINING

The Pfister®

BREAKFAST

CLASSICS

Eggs Your Way*

two eggs prepared any style, choice of toast, choice of fruit or hash browns
11.00

Avocado Toast*

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

Build Your Own Three-Egg Omelet

includes choice of cheese and three fillings: smoked ham, bacon, sausage, mushrooms, peppers, spinach, onions, choice of toast, fruit or hash browns
Additional ingredients for \$1 per
16.00

Corned Beef Hash Stack*

poached egg, grain mustard cream, spinach, potatoes
15.00

Dill-Cured Salmon Frittata*

egg frittata topped with house-made cured salmon, onions, capers, sweet & sour mustard sauce, side of chicken sausage, choice of toast
16.00

Croissant Sandwich

*scrambled egg, cheddar cheese, choice of sausage, bacon, or avocado
choice of fruit or hash browns*
15.00

Crispy Fried Grits Cake*

two eggs prepared any style over a savory grits cake, scallions, chorizo, creole sauce
14.00

Embellishments

*Biscuits and Gravy \$7, Smoked Bacon \$6, Sausage Links \$5,
Chicken Sausage \$6, Avocado \$4, Corned Beef Hash \$6,
Fruit \$4, Hash Browns \$4, Potato Chaffle \$4*

Twice-Baked Breakfast Potatoes*

two eggs prepared any style, bacon, chives, cheddar, tomato
15.00

Savory Vegan Bowl

firm tofu, turmeric, kale, mushrooms, onions, avocado, brown rice, red chili pepper flakes
15.00

 gluten-free

 vegan

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FROM THE GRIDDLE

Bananas Foster French Toast
bananas, caramel rum sauce, toasted pecans, whipped cream
13.00

Traditional Pancakes
warm maple syrup, whipped butter, side of fruit
13.00

Classic Belgian Waffle
warm maple syrup, whipped butter, side of fruit
13.00

Embellishments
*Add Strawberries and Whipped Cream \$3,
Banana Rum Syrup \$3, Blueberry Compote with Lemon Ricotta \$4*

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



Yogurt Parfait
*mixed berries, baked granola,
greek yogurt*
10.00

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



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SMOOTHIE 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
honey

Add avocado for 2.00

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

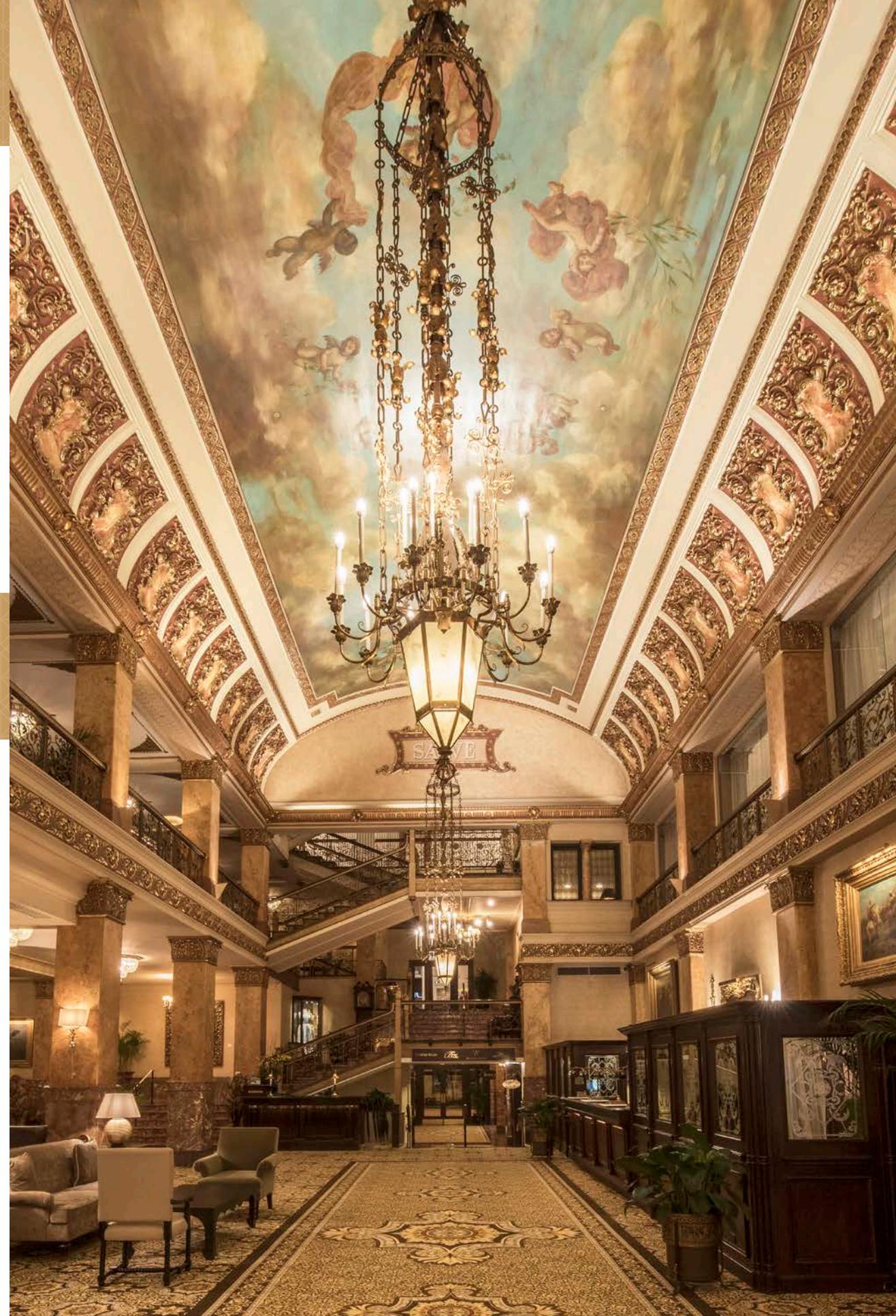
Mimosas
house champagne, choice of orange, grapefruit or pineapple juice
For one - 13.00
Pitcher - 55.00

BeerMosa
spotted cow, orange juice
8.00

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

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CLASSIC STARTERS

Shared plates and soups

Soup du Jour
made fresh daily
7.00

French Onion Soup
garlic toast, gruyere, fontina cheese
9.00

Wisconsin Cheese Curds
deep fried, choice of 1893 Pfister dill dressing or sriracha ketchup
12.00

 Bone-in Chicken Wings
choice of sauce: spicy garlic mustard, honey barbecue, pan asian, or traditional buffalo
fresh blue cheese dip, celery
6 - 12.00 / 12 - 24.00

 House-Made Chips
barbecue or ranch seasoning
choice of dipping sauce: 1893 dill, grain mustard, or french onion
8.00

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

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ALL-DAY DINING

SANDWICHES

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

Turkey Ciabatta

slow-roasted turkey breast, bacon, fig jam, arugula, brie cheese
16.00

Impossible Burger

whole-wheat kaiser, vegetable slaw, tomato, avocado, choice of cheese
17.00

Grilled Chicken Sandwich

havarti cheese, chipotle aioli, avocado, brioche bun
14.00

Pfister Burger*

half pound premium black angus beef, lettuce, tomato, chili fried onions, chipotle aioli
17.00

Gorgonzola Smashed Burger*

homemade pickles, caramelized onion, arugula, gorgonzola cheese, brioche bun
17.00

GARDEN GREENS

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

Classic Caesar

marinated tomatoes, rustic herb croutons, shaved parmesan, hard cooked egg, radicchio, creamy caesar dressing
Add chicken \$5
13.00

Chopped Cobb

grilled chicken, avocado, bacon, egg, blue cheese, tomato, shallots, chopped romaine, 1893 dill dressing
15.00

Cheeseburger Bowl*

cheddar cheeseburger patty, bacon, tomatoes, onions, Pfister pickles, fried onions, chopped romaine, thousand island dressing
18.00

Nicoise Salad*

seared ahi tuna steak, pickled onion, tomato, marinated olives, fingerling potatoes, haricot vert, egg, basil, cucumber, mixed greens, grain mustard vinaigrette
17.00

Grilled Salmon Salad*

egg, tomato, bacon, toasted pecans, baby spinach, warm bacon dressing
17.00

Waldorf Chicken Salad

grilled chicken, green apples, celery, grapes, onion, dill, gem lettuce, green goddess dressing
15.00

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ENTRÉES

Shrimp and Crispy Grit Cake

jumbo shrimp, scallions, tomatoes, lime-garlic aioli, creole sauce
33.00

Smoked Cheddar Rotini Pasta

scallion, smoked cheddar cream, sundried tomato
Additions: bacon 4, chorizo 4, chicken 7, shrimp 12
16.00

Spicy Fried Chicken Thigh

Pfister signature pickles
22.00

Grilled Bone-in Beef Filet*

crispy potato frites, tarragon mustard cream
60.00

Roasted Chicken Chasseur

roasted semi-boneless chicken breast, mushroom, onion, tomato, madeira pan jus
29.00

Miso-Glazed Salmon*

fennel cucumber salad, meyer lemon-thyme beurre blanc
31.00

Sides

*Creamed Corn \$7, Crispy Lemon-Honey Brussel Sprouts \$8, House Salad \$4
Loaded Fingerling Potatoes \$8, Truffle Parmesan Fries \$9, Cauliflower Gratin \$7,
Smoked Potato Pave \$9, Roasted Baby Carrots \$6, Garlic Smashed Potatoes \$8*

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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
chicken, feta, olive, pesto, oregano

KIDS MENU

Flatbread Pizza
cheese, red sauce, choice of pepperoni, sausage, or extra cheese
11.00

Grilled Chicken Sticks
ranch or barbecue dipping sauce choice of fries, fruit, or side salad
10.00

Veggies and Fruit
carrots, broccoli, celery, grapes, apples, berries, ranch dip
8.00

Sliders
*choice of beef patty or warm turkey with cheddar cheese on a brioche bun,
choice of fries, fruit, or side salad*
9.00

Rotini Pasta with Cheddar Cheese Sauce
creamy cheesy pasta with choice of fries, fruit, or side salad
7.00

Chicken and Cheese Quesadilla
grilled chicken and cheddar cheese on a grilled flour tortilla
10.00

DESSERTS

Layered Chocolate Cake
rich dark chocolate cake, buttercream
8.00

Carrot Cake
cream cheese icing, caramel sauce
8.00

New York-Style Cheesecake
8.00

Scratch Ice Cream
*half pint of hand-crafted Milwaukee ice cream;
vanilla, chocolate, or vegan dirt cake flavors*
9.00

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