

IN-ROOM DINING

The Pfister®

BREAKFAST

Available 6am-11am daily

CLASSICS

Eggs Your Way*

two eggs prepared any style, choice of toast, choice of fruit or breakfast potatoes
11.00

Avocado Toast*

whole-grain bread, soft poached egg, arugula, 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 breakfast potatoes
Additional ingredients for \$1 per
16.00

Corned Beef Hash Stack*

poached egg, grain mustard cream, spinach, potatoes
15.00

Fresh Mozzarella Frittata*

egg frittata topped with roasted tomato, basil, red onion, choice of toast
Add bourbon hot smoked salmon \$8
14.00

Bagel Sandwich

scrambled egg, cheddar cheese, bacon, and avocado
choice of fruit or breakfast potatoes
15.00

Shrimp & Grits*

two eggs prepared any style over a savory grits cake, scallions, jumbo shrimp, creole sauce
18.00

Embellishments

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

Vegan Super Bowl

quinoa, sweet potato, avocado, fresh blueberry, kale, marinated tomato, roasted pistachio
Add egg, yogurt or feta cheese for \$2
Add chicken \$6
15.00

 gluten-free

 vegan

*Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.



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*

COFFEEHOUSE DELIGHTS

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

Doppio Espresso
5.00


Latte
espresso, steamed milk
6 / 8

Mocha
espresso, steamed milk, chocolate
6 / 8

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

Cold Brew
6 / 8

Yogurt Parfait
*mixed berries, baked granola,
greek yogurt*
13.00

 Steel Cut Oatmeal
raisins, brown sugar, banana
10.00
Add mixed berries \$3

 gluten-free

 vegan

*Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.

SMOOTHIE BAR

Start your morning with our custom, blended power smoothies

Build Your Own Smoothie

choose from the following

9.00

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

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

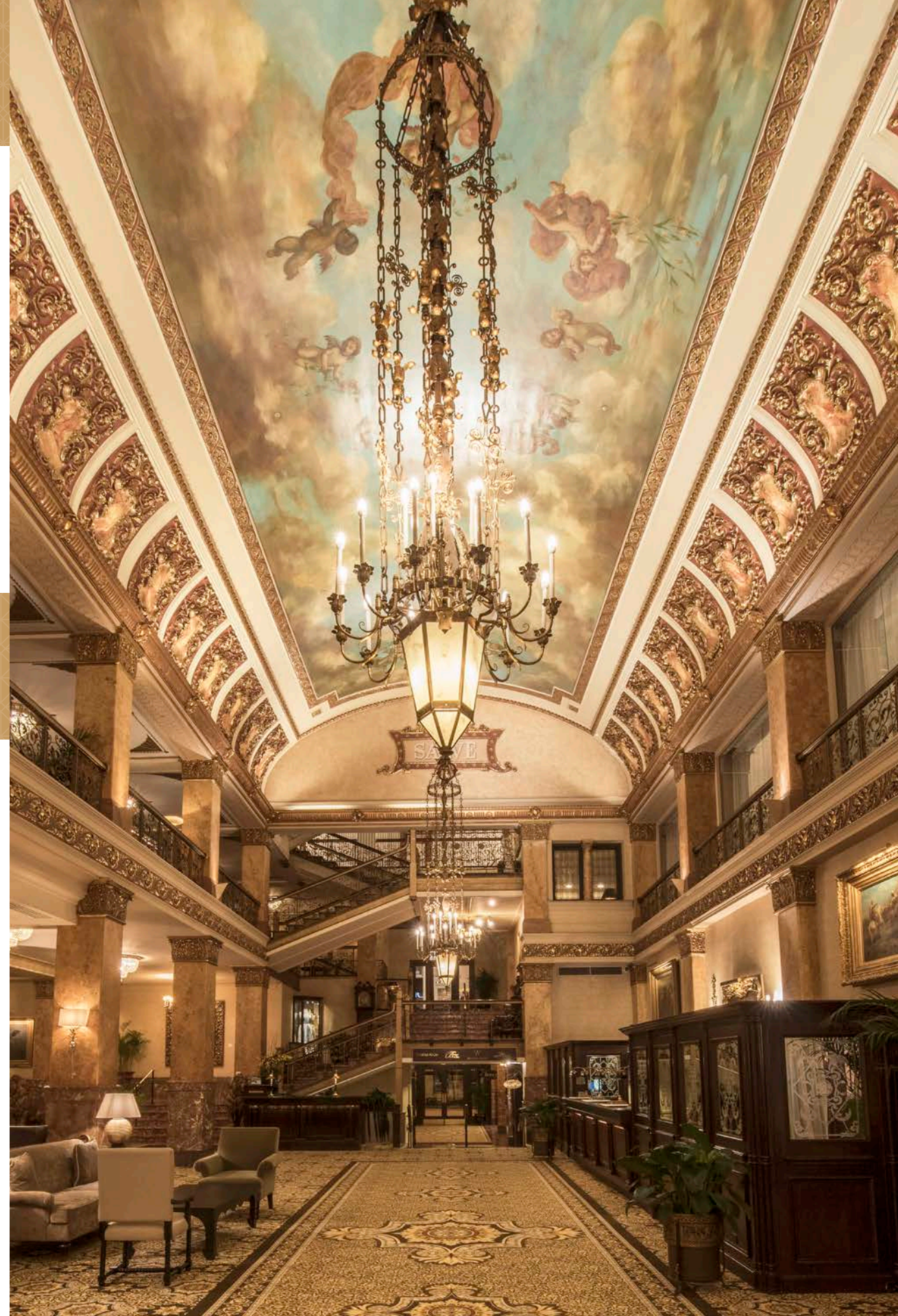
add in your choice of kahlua, baileys, jameson or frangelico

10.00

 gluten-free

 vegan

*Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.



CLASSIC STARTERS

Shared plates and soups

Available 11am-midnight

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

12.00

Bone-in Chicken Wings

*choice of sauce: spicy garlic mustard,
honey barbecue, sweet chili,
or traditional buffalo*

fresh blue cheese dip, celery

6 - 13.00 / 12 - 26.00

House-Made Chips

*barbecue or ranch seasoning
choice of dipping sauce: 1893 dill,
grain mustard, or french onion*

8.00

Truffle Parmesan Fries

white truffle essence, parmesan, green onions

11.00

Cheese Board

*assortment of cheeses, fried lavash, crackers
for one 18.00 | for two 30.00*

Charcuterie Board

*linguica, copa, prosciutto, salami, capicola,
caper berries, pickled onion, brie,
grain mustard, bacon fig jam, crostini*

26.00

HEALTHY SNACKS

WELL Spa-inspired for your nutritional lifestyle

Fresh Vegetable Crudité

1893 Pfister dill dressing

12.00

Seasonal Fruit Plate

13.00

Cured Olives

*castelvetrano olives, garlic, lemon, thyme,
extra virgin olive oil*

11.00

Lemon-Honey Brussels Sprouts

*chili crunch, lemon-honey,
grain mustard remoulade, shaved parmesan*

12.00

Lemon Garlic Hummus

grilled naan, extra-virgin olive oil

10.00

 gluten-free

 vegan

**Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.*



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

ALL-DAY DINING

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

Nicoise Salad*

seared ahi tuna steak, pickled onion, tomato, marinated olives, fingerling potatoes, haricot vert, egg, basil, cucumber, mixed greens, grain mustard vinaigrette
19.00

Grilled Salmon Salad*

egg, tomato, bacon, toasted pecans, baby spinach, warm bacon dressing
17.00
Salmon filet prepared medium

 gluten-free

 vegan

*Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.



ENTRÉES

Shrimp and Crispy Grit Cake

jumbo shrimp, scallions, tomatoes, lime-garlic aioli, creole sauce
26.00

Smoked Cheddar Rotini Pasta

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

18 Ounce Porterhouse Steak*

crispy potato frites, tarragon mustard cream
60.00

Roasted Chicken

roasted semi-boneless chicken breast, heirloom carrots, haricot verts, madeira pan jus
29.00

Pan Seared Salmon*

*lime-honey glaze, crispy pesto-smashed potato, charred broccoli,
meyer lemon-thyme beurre blanc*
31.00

Sides

*Charred Broccoli \$9, Haricot Verts \$7, House Salad \$7
Loaded Fingerling Potatoes \$9, Truffle Parmesan Fries \$9,
Roasted Baby Carrots \$6*

 gluten-free

 vegan

*Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.

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 \$2 per
19.00

KIDS MENU

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

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

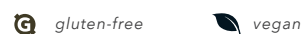
DESSERTS

Layered Chocolate Cake
rich dark chocolate cake, buttercream
8.00

New York-Style Cheesecake
8.00

Carrot Cake
cream cheese icing, caramel sauce
8.00

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



*Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.



*Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 16% gratuity and a 8.4% sales tax.