



Otto's

RESTAURANT

ROOM SERVICE MENU

DAILY 7AM-9PM

To place order, please dial 1146
on the house phone.

For tray pick-up,
please place tray outside your room
and dial 1146.



BREAKFAST

Served daily 7AM–Noon; hours subject to change seasonally.

GRAINS

OATMEAL 9 GF - Steel cut oatmeal, dried fruit, nuts and clover honey

YOGURT AND GRANOLA PARFAIT 7 GF - Greek yogurt, granola, fresh seasonal berries

OTTO'S BREAKFAST FAVORITES

HOPPEL POPPEL 11.5 GF - German farmer's classic with two scrambled eggs, peppers, onions, ham, cheddar cheese on top of griddled bacon mashed potatoes

BEEF SHORT RIBS AND EGGS 13 - Two eggs any style, braised beef short ribs, griddled bacon mashed potatoes

BREAKFAST BURRITO 12 - Scrambled eggs, beef chorizo, avocado, Wisconsin cheddar and Jack cheese blend, flour tortilla, side of sour cream and chipotle salsa

AVOCADO TOAST 12.5 #GF - Avocado mash, sliced tomato, marinated baby kale and two poached eggs on toasted seven-grain bread

WHOLE HOG COUNTRY GRAVY AND BISCUITS 11 - Pulled pork and sausage country gravy, buttermilk biscuit, griddled bacon mashed potatoes

OPEN FACED BLT BREAKFAST SANDWICH 9 #GF - Cherrywood-smoked bacon, lettuce, tomato, avocado mash, seven-grain bread | Add fried egg 2.50

GRIDDLE

FRENCH TOAST 11 - Vanilla bean battered cinnamon-swirl bread, powdered sugar

BUTTERMILK PANCAKES 11 - Three homemade buttermilk pancakes, choice of chocolate chip, blueberry or plain

Griddle items are served with choice of cherrywood-smoked bacon, sausage patties or Jones cherrywood-smoked ham.

BENEDICTS

Served with hash brown potatoes

CLASSIC 12.5 - Two poached eggs, English muffin, hardwood-smoked Canadian bacon, homemade hollandaise

FLORENTINE 13 - Two poached eggs, spinach, tomatoes, English muffin, homemade hollandaise

EGGS

Eggs are served with hash brown potatoes and choice of white, wheat, or seven-grain toast.

THE FARMHOUSE 10.5 GF - Two eggs any style, choice of cherrywood-smoked bacon, sausage patties or Jones cherrywood-smoked ham

OTTO'S OMELET 11.5 GF - Two eggs with your choice of onion, bell pepper, tomato, mushroom, Wisconsin cheddar, spinach, and ham

SIDES

Two Fresh Eggs 5.5 GF

Hash Brown Potatoes 4 GF

Homemade Buttermilk Pancake 4

French Toast 4

Fruit Cup 5 GF

Toast or English Muffin 4 GF

Bagel with Cream Cheese 4
everything, blueberry or plain bagel

Cherrywood-Smoked Bacon, Sausage Patties,
or Jones Cherrywood-Smoked Ham 5 GF

BEER

DOMESTIC 4 - Bud Light • Coors Light • Miller Lite • Budweiser

DRAFT 6 - Spotted Cow

CRAFT BOTTLES 6 - Badger Club Amber • All Day IPA
Riverwest Stein - Red Amber • Crispin Cider

WINE

HOUSE WHITE	GLASS	BOTTLE
Chardonnay	9	34
Sauvignon Blanc	9	34

HOUSE RED	GLASS	BOTTLE
Cabernet Sauvignon	10	30

HOUSE SPARKLING	GLASS	BOTTLE
Prosecco	8	30

SPIRITS

Prices vary based on drink preparation.

BRANDY - House • Korbel

BOURBON - Jim Beam • Jim Beam Rye
Jim Beam Red Stag • J Henry

CORDIALS - House Amaretto • Baileys • Kahlua

GIN - House • Bombay Sapphire • Hendricks

RUM - House • Malibu • Captain

TEQUILA - House • Patron Silver

SCOTCH - Dewars

WHISKEY - Kesslers • Crown • Jack Daniels • Skrewball

VODKA - House • Titos • Grey Goose

COCKTAILS

BLOODY MARY 10

Ms Mary's Thick and Savory Bloody Mary Mix, St George Chili Vodka, comes fully dressed with all of the fixings!

MIMOSA 8

orange juice, prosecco

PEANUT BUTTER AND JEALOUS 10

Screwball Whiskey, raspberry liqueur, cream

STORMY BOURBON 8

Jim Beam bourbon, ginger beer, lime

BLACK CHERRY OLD FASHIONED 9

Jim Beam Red Stag, Filthy Black Cherry, orange bitters, seltzer

MOCKTAILS

RASPBERRY GREEN TEA SPRITZ 8

Raspberry Monin, lemon juice, green tea, club soda

BEVERAGES

SOFT DRINKS 3

Pepsi • Diet Pepsi • Sierra Mist • Mountain Dew
Sprecher Root Beer • Ginger Ale
Lemonade • Iced Tea

BOTTLED WATER 2 • SAN PELLEGRINO 4

HOT CHOCOLATE 3.50

HOT RISHI TEA 3.50 - Lemon • Earl Gray • Breakfast Blend

MILK 3 - 2% • Skim • Soy

JUICE 4.25

Apple • Orange • Cranberry • Tomato • Grapefruit

JAVA

POT OF COFFEE 9 - Regular or Decaf

LATTE 4.50 - espresso, steamed milk

MOCHA 5 - espresso, steamed milk, chocolate

ULTIMATE LATTE 5.50 - espresso, steamed milk,
vanilla, caramel

MILKY WAY 5.50 - espresso, steamed milk,
chocolate, caramel

DESSERTS

TRIPLE CHOCOLATE MOUSSE CAKE 7

CARROT MAPLE CAKE 7

WARM LEMON BLONDIE 7
vanilla ice cream

HOT FUDGE SUNDAE 6

ICE CREAM - VANILLA OR CHOCOLATE

One Scoop: 3

Two Scoops: 4

KIDS BREAKFAST

Served daily 7AM–Noon; hours subject to change seasonally.

Includes choice of bacon or sausage patty

JR PANCAKES 8 - Two buttermilk pancakes, choice of chocolate chip, blueberry or plain

JR FRENCH TOAST 8 - Vanilla battered cinnamon swirl bread dusted with powdered sugar

JR FARMHOUSE 9 - Two eggs served with choice of toast

SEASONAL FRESH FRUIT CUP 5

APPLESAUCE 4

LUNCH & DINNER

Served daily starting at 11AM;
hours subject to change seasonally.

APPETIZERS

WISCONSIN FRIED CHEESE CURDS 10 - Breaded fried Wisconsin cheese curds, parmesan dip

BUFFALO CHICKEN TOTS 13 GF - Seasoned tots, Buffalo chicken dip, blue cheese dressing, black olives

BONELESS CHICKEN BITES 13 - Dozen boneless chicken bites (Garlic Parmesan, Sweet BBQ, Buffalo or Sriracha), crisp celery, blue cheese dressing

JUMBO PRETZEL 11 - Warm jumbo pretzel, sweet and spicy German mustards

CHORIZO QUESO DIP 13 GF - Cheesy chorizo dip, cilantro-onion relish, sour cream, crisp tortillass

SOUPS & SALADS

SOUP OF THE DAY
cup 4.5 / bowl 6

To any salad, add grilled chicken breast \$5

CREAMY PARMESAN SALAD 9 #GF - Crisp romaine lettuce, baby kale, Parmesan peppercorn dressing, black olives, herb croutons, tomatoes, red onion

OSTHOFF GARDEN SALAD SMALL 7 / LARGE 9 #GF
Garden greens, tomatoes, cucumbers, carrots, herb croutons, black olives. Choice of dressing: Ranch, Thousand Island, Parmesan Peppercorn, Blue Cheese, French, Green Goddess or Balsamic Vinaigrette

LUNCH & DINNER

Served daily starting at 11AM;
hours subject to change seasonally.

SANDWICHES & WRAPS

Includes choice of fries, parmesan tots or fresh fruit

REUBEN SANDWICH 13 #GF - Sliced slow-braised corned beef, sauerkraut, melted Swiss cheese and Thousand Island dressing on marble rye bread

BEEF SHORT RIB AND BACON GRILLED CHEESE 13 - Sliced beef short rib, cherrywood bacon, cheddar and Swiss cheese, Memphis mayo, Texas toast

PORK SCHNITZEL SANDWICH 13 - Breaded fried pork loin, stone-ground mustard aioli, lettuce, tomato, toasted bun

PRIME RIB DIP 16 #GF - Shaved prime rib, Swiss cheese, horseradish mayo, Texas toast, au jus

TURKEY BLT WRAP 12 #GF - Shaved smoked turkey, cherrywood bacon, lettuce, tomato, avocado, flour tortilla

THREE CHEESE GRILL 11 #GF - Wisconsin cheddar, Swiss and Bleu Jack cheese, vine tomato, Texas toast

BURGERS

Our 7-oz burgers are served with lettuce, tomato, red onion, toasted classic American hamburger bun, choice of fries, parmesan tots or fresh fruit.

1886 BURGER 12 #GF - Cheddar, Swiss, Bleu Jack or American cheese

BBQ BACON CHEDDAR BURGER 14 #GF - Memphis sweet BBQ sauce, cherrywood bacon, aged cheddar

MUSHROOM SWISS BURGER 13 #GF - Sautéed mushrooms, Swiss cheese

BACON BLUE BURGER 14 #GF - Cherrywood bacon, Bleu Jack cheese, Memphis mayo

KIDS MENU

Includes choice of fries, tater tots, or applesauce

BREADED CHICKEN BITES 7 - Choice of ranch or BBQ

BUTTERED NOODLES 7

MAC & CHEESE 7

GRILLED CHEESE SANDWICH 7

MINI CORN DOGS 7

CHEESEBURGER 7

LUNCH & DINNER

Served daily starting at 11AM;
hours subject to change seasonally.

PIZZA

8" or 16" hand-tossed thin crust

8" gluten-free cauliflower crust available, add \$1

WISCONSIN THREE CHEESE 11 / 17 #GF - Mozzarella, provolone, parmesan

CARNIVORE 14 / 22 #GF - Pepperoni, sausage, bacon, Canadian bacon

BUFFALO CHICKEN 13 / 21 #GF - Buffalo chicken, blue cheese, mozzarella, black olives

BBQ CHICKEN 13 / 21 #GF - BBQ shredded chicken, red onion, mozzarella, cheddar cheese

HAWAIIAN 13 / 21 #GF - Pineapple, Canadian bacon, red onion

BUILD YOUR OWN 13 / 19 #GF - Includes two toppings

Additional toppings \$1 each

pepperoni, sausage, bacon, Canadian bacon, onions, peppers, tomatoes, mushrooms, spinach, black olives, jalapeños, pineapple

JOIN US EVERY FRIDAY FOR OUR CLASSIC WISCONSIN FISH FRY!

BAKED OR BEER-BATTERED COD

Served with coleslaw, tartar sauce, buttered marble rye and your choice of potato pancake, baked potato, fries or Chef's choice vegetables

ADULT \$19, CHILD \$11 (AGE 10 AND UNDER)

STARTING AT 11AM

A \$2.50 service fee and 20% gratuity is automatically added.

GF – Made Without Gluten

Fries and Tots are made without gluten

Our kitchens are not Gluten Free; there is the possibility of cross-contamination.

#GF – These items can be prepared without gluten
Gluten-free substitutions - white and whole grain bread, sandwich bun, pasta or 8" pizza crust - add \$1

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.