



# MENUS

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The Elk Room  
at THE OSTHOFF RESORT

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## Breakfast

Monday - Thursday  
7am - 11am

## Lunch

Daily  
11am - 4pm

 **CONCOURSE**  
Restaurant & Lounge

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## Dinner

Daily  
4pm - 8pm

**Otto's**  
RESTAURANT

## Breakfast

Friday - Sunday  
7am - 11am



The Elk Room  
at THE OSTHOFF RESORT

## BREAKFAST

Monday - Thursday

7am - 11am

*Order at the Bar or call 1146 for in-room delivery*

### HAM & CHEESE CROISSANT 10

*Black Forest Ham, Gruyere*

### BREAKFAST BURRITO 12

*Scrambled Eggs, Beef Chorizo, Wisconsin Cheddar & Jack Cheese Blend, Flour Tortilla, Side of Sour Cream, Salsa*

### YOGURT PARFAIT 8

*Granola on the Side*

### CHIA SEED OVERNIGHT OATS 8

*Mixed Berries on the Side*

### FRESH FRUIT CUP 6

### EGG SALAD SANDWICH 12

*Hard Boiled Eggs, Mayo, Mustard, Dill, Celery, Pickles, Sourdough Bread*

### PASTRIES 4.25

*Cinnamon Roll • Chocolate Croissant • Muffins • Danishes*



A 3.5% transaction fee will be charged to all non-cash transactions.

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



# LUNCH

Daily • 11am - 4pm

*Order at the Bar or call 1146 for in-room delivery*

## **TOMATO BISQUE OR FRENCH ONION SOUP**

Cup 5 • Bowl 8

## **TAPENADE 12**

Olives, Capers, Olive Oil, Fresh Herbs,  
Crostini

## **MEZZE BOARD 22**

Vegetable Crudité, House Made Pickles,  
Hummus, Tapenade, Cherry Peppers, Sel  
Gris Artisanal Crackers

## **ANCIENT THAI GRAIN BOWL 16**

Brown Rice, Edamame, Carrots, Red  
Bell Pepper, Red Quinoa, Green Onion,  
Lemongrass, Toasted Cashews, Napa  
Cabbage, Red Cabbage, Hard-Cooked  
Egg, Peanut Curry Dressing

## **APPLE SALAD (GF) 9**

Romaine, Baby Kale, Apples, Walnuts,  
Goat Cheese, Apple Cider Vinaigrette

## **BURRATA CAPRESE SALAD (GF) 12**

Burrata Cheese, Tomato, Basil,  
Olive Oil, Balsamic Glaze, Crostini

## **CRAB CAKES 22**

Two Jumbo Lump Crab Cakes,  
Lemon Remoulade

## **TUNA POKE NACHOS 22**

Marinated Sushi Grade Ahi Tuna, Sweet  
Soy Reduction, Jalapenos, Avocado,  
Sesame Seeds, Scallions, Pickled Sushi  
Ginger, Wasabi Aioli, Cilantro, Sriracha  
Aioli, Crispy Wonton Chips

## **GRILLED CHEESE 12**

Texas Toast, American Cheese, Provolone  
Cheese, Hand Cut Fries  
Add Bacon 3 • Avocado 3 • Tomato 2

## **ADD PROTEIN**

**CHICKEN 7**

**SHRIMP 9**

**SALMON 11**



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# CONCOURSE

Restaurant & Lounge

## DINNER

Daily • 4pm - 8pm

*Order at the Bar or call 1146 for in-room delivery*

### APPETIZERS

#### SHRIMP COCKTAIL 22 GF/DF

*Five jumbo shrimp, house made cocktail sauce, lemon*

#### TUNA POKE NACHOS 22 DF

*Marinated sushi-grade tuna, sweet soy reduction, jalapenos, avocado, sesame seeds, scallions, pickled sushi ginger, wasabi aioli, cilantro, sriracha aioli, crispy wonton chips*

#### CRAB CAKES 22

*Two jumbo lump crab cakes, lemon remoulade*

#### PARMESAN TRUFFLE FRIES 13

*Hand-cut fries, Parmesan, truffle salt and oil, garlic aioli*

#### WISCONSIN CHEESE CURDS 13

*Beer-battered, house-made ranch*

#### GARLIC CONFIT CROSTINIS 16

*Goat cheese, mushrooms, herbs, balsamic*

### SOUPS & SALADS

#### FRENCH ONION SOUP #GF

*Onions, demi-glaze, gruyère, croutons*

#### TOMATO BISQUE #GF

*Tomatoes, basil, cream, crouton*

#### CUP 5 • BOWL 8

#### APPLE SALAD 9 GF

*Romaine, baby kale, apples, walnuts, goat cheese, pickled onions, apple cider vinaigrette*

#### CAESAR SALAD 9 #GF

*Romaine, baby kale, Parmesan cheese, garlic croutons, fried capers, Caesar dressing*

### SANDWICHES

#### SMASH BURGER 16 #GF

*House-made pickles, truffle aioli, American cheese, onions, brioche bun*

#### CHICKEN SANDWICH 16 #GF

*Sriracha aioli, provolone cheese, pickled onions, brioche bun*

### PROTEIN ADD-ONS

*Chicken 7 • Shrimp 9 • Salmon 11*

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### BUTCHER'S BLOCK

#### NEW ZEALAND

**LAMB LOLLIPOPS 38 DF**

*Six lollipops, chimichurri, hand-cut fries*

**FILET MIGNON 53 GF**

*8-oz center-cut, truffle butter*

**RIBEYE 51 GF**

*16-oz bone-in, peppercorn crusted, horseradish cream*

**DUROC PORK CHOP 38 GF/DF**

*14-oz bone-in, peach glaze*

**MAPLELEAF DUCK 34 GF/DF**

*10-oz pan-seared breast, orange sauce, cherry glaze*

**JAMAICAN JERK CHICKEN 25 GF**

*Half chicken, onions and jalapeños, lime, honey cinnamon glaze*

### PASTA

**BEEF BOLOGNESE 25 #GF**

*Tenderloin, red wine, tomato, herbs, bucatini*

**POMODORO ALLA VODKA 22**

*Burrata, tomato, basil, rigatoni*

**SEASONAL RISOTTO 26**

*Chef's choice*

### SEAFOOD & FISH

**HAWAIIAN YELLOWFIN TUNA 35 GF**

*8-oz Filet, seared, sesame crust, wakame seaweed salad, ponzu, wasabi aioli*

**ALASKAN HALIBUT 35 GF/DF**

*6-oz Filet, salsa roja, salsa verde*

**FAROE ISLAND SALMON 29 GF**

*7-oz Filet, Dijon cream*

**GREAT LAKES WALLEYE 25**

*8-oz Filet, Parmesan crusted, coleslaw, lemon remoulade*

### SIDES

**GARLIC MASHED POTATOES 9**

**OSTHOFF POTATO PANCAKE 9**

**SAUTÉED MUSHROOMS 11**

**CHARRED BROCCOLI 9**

**HONEY GLAZED BRUSSEL SPROUTS 9**

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RESTAURANT

## BREAKFAST

Friday - Sunday

7am - 11am

*Dine-in, take-out, or call 1146 for in-room delivery*

### OSTHOFF FAVORITE 12

*Two Eggs Served Your Way, Choice of Sausage or Bacon,  
Osthoff Potato Pancake*

### CONTINENTAL BREAKFAST 9

*Fresh Fruit, Choice of Bagel or Toast, Bacon or Sausage*

### PANCAKES 9

*Three Buttermilk Pancakes*

### YOGURT PARFAITS 8

*Honey Whipped Greek Yogurt, Mixed Berries, Granola on the Side*

### OSTHOFF POTATO PANCAKE 6

*Sour Cream, Apple Sauce, or Maple Syrup*

### SAUSAGE/BACON 6

*2 Links or 2 Slices*

### FRESH FRUIT CUP 6



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