

room service - dial 21



BREAKFAST

served 6:30 am—11 am
(Sunday until 12 noon)

fruits & grains

	small	large
SEASONAL FRUIT MEDLEY	3	5
LOW-FAT FRUIT YOGURT		4
STRAWBERRY BANANA SMOOTHIE	5	
YOGURT GRANOLA & BERRY PARFAIT	7	
BUCKEYE OATMEAL		6
raisins & brown sugar on the side		

additions

ENGLISH MUFFIN, WHOLE GRAIN OR SOURDOUGH TOAST	3
with butter & jam	
THE EVERYTHING BAGEL	3
with cream cheese	

eggs on the fly

ONE EGG & TOAST*	4
TWO EGGS & TOAST*	5
BREAKFAST SANDWICH	6
fried egg, grilled sausage patty, cheddar cheese & toasted english muffin	
SUNRISE SANDWICH	8
fried egg, sliced tomato, bacon, green top onions & herb cream cheese spread on a toasted everything bagel	

omelets

served with ribbon cut hash browns & toast

VEGGIE LOVERS OMELET	10
mushrooms, tomatoes, spinach, scallions & smoked gouda cheese	
DENVER OMELET	10
wisconsin pit ham, diced peppers, diced onions & cheddar cheese	
SMOKEHOUSE OMELET	11
wisconsin pit ham, bacon, sausage & smoked gouda cheese	

griddle & iron

BUTTERMILK GRIDDLE CAKES	6
served with warmed maple syrup & whipped butter	
APPLE COBBLER FRENCH TOAST	8
sautéed apples & craisins topped with almond & granola crumbles	
HOT IRON WAFFLE	7
topped with whipped cream & fresh strawberries	

trl platters

CLASSIC EGGS BENEDICT*	10
grilled wisconsin pit ham, hollandaise sauce & ribbon cut hash browns	
WISCONSIN SCRAMBLE	10
scrambled eggs, peppers, onions & roasted kielbasa covered in parmesan cheese sauce served with hash browns & toast	

beverages

	small	large
JUICE	2	3
OJ, tomato, apple, cranberry, V8, grapefruit		
COFFEE/RISHI ORGANIC HOT TEA	3	
COLD BREWED COFFEE	4	
vanilla, hazelnut, white chocolate		
HOT CHOCOLATE	3	
HOT APPLE CIDER	3	
MILK 2%, skim or chocolate	3	
ASSORTED CANNED SODAS / ICED TEA / FRESH SQUEEZED LEMONADE	3	
BOTTLED WATER spring or sparkling	3	

EVERYDAY FAVORITES

served 11 am—10 pm

soups & salads

	side	meal
CHICKEN & WILD RICE SOUP	4	7
FEATURED SOUP	4	7
HOUSE SALAD	4	6
CAESAR SALAD	5	8
fresh cut romaine lettuce, homemade croutons, parmesan cheese & a lemon wedge		
Add to any salad:	grilled chicken breast	5
	seared salmon*	6

burgers & sandwiches

all burgers & sandwiches are served with a choice of fries, lodge chips, pecan feta slaw or smokehouse potato salad (substitute a cup of soup or salad for 2)

TRL BURGER*	10
lettuce, tomato, onion & pickle	
WESTERN BURGER*	13
bacon, cheddar cheese, bourbon BBQ & tobacco onions	
Add to any burger:	mushrooms 1
	cheese 1
	bacon 2
LODGE CLUB	10
roasted chicken breast, bacon, avocado, cheddar, tomato, field greens & garlic mayo on 8 grain bread	
BLACKENED WHITE FISH	10
pan fried blackened white fish, lettuce, tomato, bacon & a chipotle lime mayo	

**FOR A GLUTEN/DAIRY FREE MENU,
PLEASE DIAL 21.**

*consuming raw or uncooked meats, poultries, seafood, shell fish or eggs may increase your risk of food borne illnesses.

A 20% service charge & a 1.50 delivery charge will apply to all room service orders.

10/6/17

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APPETIZERS

served 11 am—10 pm

this & that

- HAND-DIPPED CHEESE CURDS** 10
spotted cow ale battered with a dill ranch sauce
- ARTICHOKE & 4 CHEESE FONDUE** 10
toasted artisanal bread
- DESIGNER DEVILED EGGS** 3
chicken eggs, smoked tomato aioli & bacon chip

DINNER SIDES

served 5 pm—10 pm

on the side

- STEAMED BROCCOLI** 4
- MINNESOTA WILD RICE PILAF** 4
- BABY RED GARLIC MASHED POTATOES** 4

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DINNER ENTRÉES

served 5 pm—10 pm

the grill

all steaks are hand cut & garnished with herbed butter; all below items are served with house salad & choice of 2 sides

- 10 OZ BLACK ANGUS NEW YORK STRIP*** 26
- 12 OZ BLACK ANGUS RIB EYE*** 28
- GRILLED CHICKEN BREAST** 16
- Add to any grilled item:** wild mushrooms 3
wisconsin bleu cheese 2

from the water

includes house salad & choice of dressing

- HAND-BREADED WALLEYE** 25
baby red garlic mashed potatoes, steamed broccoli, lemon tartar sauce & topped with maître d' butter
- GRILLED SALMON*** 26
wild rice pilaf, roasted root vegetable & chorizo hash with san marzano tomato broth

local favorites

includes a house salad & choice of dressing

- TENDERLOIN TIPS*** 22
pan seared beef tenderloin tips with bacon & mushrooms, beef jus, baby red garlic mashed potatoes & peppered honey glazed carrots
- SEASONAL PASTA** 18

DESSERTS

served 11 am—10 pm

scratch made desserts

Dial 21 to find out what scratch made desserts are available this month.

SPIRITS

Visit us in TRL . . .

offering a complete, full-service bar

beers

- WISCONSIN BREWS** 4.50-5.00
 - Pearl Street Brewery — La Crosse**
Downtown Brown (tap), Pale Ale (tap), Linalool IPA, Java Lava
 - New Glarus Brewery — New Glarus**
Spotted Cow (tap), Moon Man IPA
 - Leinenkugel's Brewery — Chippewa Falls**
Leinenkugel's Summer Shandy

- MICRO BREWS** 4.50-5.00
Bel's Oberron, Boulevard Ginger-Lemon Radler, Bent Paddle Paddle Break Blonde, Bent Paddle Venture Pils (tap), Left Hand Milk Stout Nitro

- DOMESTICS** 3.50
Miller Lite, MGD 64, High Life, Bud, Bud Light, Coors Light, Michelob Golden Draft Light, Michelob Ultra, Blue Moon

featured craft cocktails

- OLD FASHIONED** 9
angustura bitters, brandy, orange
- CLASSIC COSMO MARTINI** 8
citron vodka, cointreau, cranberry juice & splash of lime
- TRL SIGNATURE BLOODY MARY** 8
our own pepper infused vodka mixed with our home-made bloody mary blend
- MIGHTY PERFECT MARGARITA** 9
patron, cointreau, grand marnier, fresh lime juice; served over ice in a salt rimmed glass

wines

	glass	bottle
CHARDONNAY , Stone Cellars	6	22
PINOT GRIGIO , Stella	7	28
BLEND , 19 Crimes the Warden	8	32
CABERNET , Stone Cellars	6	22
PINOT NOIR , Cloudfall	8	32
MERLOT , 14 Hands	6	24

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