

BREAKFAST MENU

Monday - Friday | 7:00am - 11:00am

Saturday - Sunday | 7:00am - 12:00pm

QUINOA PARFAIT (V) (GF)	\$11
Greek Yogurt, Fruit Compote, Seasonal Fruit, Homemade Granola	
THE OATMEAL (VG) (GF)	\$9
Irish Oatmeal, Brown Sugar, Brulee Bananas	
SUPER BOWL (VG) (GF)	\$12
Acai, Overnight Oats, Bananas, Berries, Toasted Coconut, Marcona Almonds	
EGGS YOUR WAY*	\$12
Two Eggs, Rustic Potatoes, Bacon or Sausage Links, Toast	
CLASSIC BENEDICT*	\$13
English Muffin, Hollandaise, Canadian Bacon	
BISCUIT & GRAVY*	\$15
Buttermilk Biscuits, Sausage Gravy, Two Eggs	
BELGIAN WAFFLES	\$13
Strawberries, Whipped Cream	
CARNIVORE OMELET* (GF)	\$16
Chicken Sausage, Bacon, Brisket, WI Cheddar, Caramelized Onion, Rustic Potatoes	
LIGHT OMELET (V) (GF)	\$15
Tomato, Avocado, Kale, Mushrooms, WI Cheddar, Rustic Potatoes	
FRENCH TOAST (V)	\$13
Brioche Bread, Cajeta, Bananas, Chocolate, Marcona Almonds, Chantilly Cream	
BUTTERMILK PANCAKES (V)	\$14
Buttermilk Pancakes, Wisconsin Cherry Compote, Ricotta Cheese	

LUNCH MENU

Available Every Day 11:00am - 4:00pm

MEDITERRANEAN VEGETABLE WRAP	\$14
Quinoa, Edamame, Kale, Carrots	
TURKEY CLUB WRAP	\$14
Avocado, Turkey, Lettuce, Tomato	
CAESAR SALAD	\$12
“Tribe Country Farms” Romaine, Parmesan, Sun-Dried Tomato, House-Made Caesar	
<a href="#">Add Chicken or Tuna +\$3</a>	
FARM SALAD	\$13
Field Greens, Goat Cheese, Shaved Root Vegetables, Roasted Corn, Salted Pepitas, Orange Vinaigrette	
<a href="#">Add Chicken or Tuna +\$3</a>	
240 WEST PRIME BURGER*	\$24
Prime Beef Blend, WI Brie, Onion Bacon Jam, Arugula, Truffle Aioli, French Fries, Brioche Bun	

DINNER MENU

Sunday - Thursday | 4:00pm - 9:30pm

Friday - Saturday | 4:00pm - 10:00pm

KALE CAESAR (V)	\$13
"Tribe Country Farm" Romaine Leaves, Oriental Kale Parmigiano, Sun-Dried Tomato, Seasoned Crumbs	
FARM SALAD (V)	\$12
Field Greens, Goat Cheese, Shaved Root Vegetables, Roasted Corn, Salted Peptitas, Orange Vinaigrette	
SALUMI BOARD*	\$20
Chef Selection of Seasonal, Local, and Imported Cheese and Cured Meats, Marcona Almonds, Homemade Seasonal Jam, Crackers	
FUGAZETTA (V)	\$18
Homemade Pizza, WI Special Blend Cheese, Shaved Onions	
PAPPADELLE*	\$34
Short Rib, Beef Jus, Roasted Vegetables, Herbed Ricotta	
SPINACH GNOCCHI*	\$34
Grilled Shrimp, Roasted Tomatoes, Broccolini, Corn, Mushrooms, Pesto	
GRILLED RIBEYE* (GF)	\$50
12oz Ribeye, Parmesan Risotto, Grilled Asparagus	
BEEF FILET* (GF) (DF)	\$48
8oz Beef Tenderloin, Garlic Mashed Potatoes, “River Valley Ranch” Mushrooms, Demi Glace	
240 WEST PRIME BURGER*	\$24
Prime Beef Blend, WI Brie, Onion Bacon Jam, Arugula, Truffle Aioli, French Fries, Brioche Bun	
BEEF SHORT RIBS* (GF)	\$32
Boneless Beef Short Ribs, Garlic Mashed Potatoes, Demi Glace	
ROASTED SWEET & SAVORY CHICKEN* (GF) (DF)	\$34
Oven Roasted Half Chicken, Mango Salsa, Lime Cilantro Rice	
EGGPLANT NAPOLEON* (V)	\$28
Homemade Ricotta Cheese, Blistered Tomatoes, Seasoned Spinach, Rose Sause, Basil	

SEARED SALMON* (GF) (DF)	\$37
Corn Puree, Pickled Carrots, Orange Fennel Salad	

SIDES

GRILLED ASPARAGUS (VG) (GF)	\$7
BROCCOLINI (VG) (GF)	\$7
GARLIC MASHED POTATOES (VG) (GF)	\$7
PARMESAN RISOTTO (V, GF)	\$7
MUSHROOMS (VG) (GF)	\$7
CARAMELIZED CARROTS (VG) (GF)	\$7
FRENCH FRIES	\$7
DEMI GLACE (VG) (GF)	\$4
CHIMICHURRI BUTTER (VG)	\$4

(V) - VEGETARIAN      (GF) GLUTEN FREE

(VG) - VEGAN      (DF) - DAIRY FREE

DESSERTS

CRÈME BRULÉE (V)	\$11
CHOCOLATE & BERRIES (V)	\$14
TIRAMISU (V)	\$11

BEVERAGE OPTIONS

Available Every Day 7:00am - 10:00pm

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
UNSHACKLED SPARKLING BRUT	—	44
ZONIN PROSECCO	11	—
VEUVE CLICQUOT YELLOW LABEL	—	120

WHITE WINES

	Glass	Bottle
RUFFINO MOSCATO D'ASTI	10	38
MASO CANALI PINOT GRIGIO	12	46
SUBSTANCE SAUVIGNON BLANC	11	42
SUBSTANCE CHARDONNAY	10	40
ORIN SWIFT MANNEQUIN CHARDONNAY	—	65

RED WINES

	Glass	Bottle
DECOY MERLOT	11	40
SUBSTANCE CABERNET SAUVIGNON	11	40
SUBSTANCE PINOT NOIR	11	40
JUSTIN CABERNET SAUVIGNON	17	61
STAGS LEAP ARTEMIS	—	115
PRISONER PINOT NOIR	—	75
THE PESSIMIST RED BLEND	13	50

BEER/SPIKED SELTZER/CIDER

MILLER LITE / BUDWEISER	4.75
CORONA / SPOTTED COW	5.50
STELLA ARTOIS	6.50
HARD SELTZERS	7

NON-ALCOHOLIC BEVERAGES

COFFEE / TEA / MILK / LEMONADE	3
BOTTLED WATER	3
PEPSI / DIET PEPSI / STARRY / DIET STARRY	3
MOUNTAIN DEW / ROOTBEER / GINGER ALE	3
ASSORTED JUICE	4
SAN PELLEGRINO	5

OTR™ COCKTAILS

ESPRESSO MARTINI	10
COSMOPOLITAN	10
OLD FASHIONED	10
MAI TAI	10
PINEAPPLE JALAPENO MARGARITA	10

\*Room Service has Full Bar access to other liquor drinks.

TO ORDER, DIAL EXTENSION 4040

A 21% Service Charge and all applicable taxes will be added to room service orders.  
Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.