

IN-ROOM DINING

# BREAKFAST

## CLASSICS

*Farm fresh eggs served with breakfast potatoes*

Two Whispering Oaks Farm Eggs

*prepared any style*

13.00

Egg White Frittata

*sautéed spinach, roasted tomato*

15.00

Build Your Own Three-Egg Omelet

*includes choice of cheese and three fillings:*

*smoked bacon, sausage, canadian bacon, turkey bacon, mushroom,  
spinach, onion, tomato, green pepper*

*Additional ingredients for \$1 per*

16.00

House-made Corned Beef Hash with Two Eggs Any Style

17.00

Traditional Benedict

*hollandaise, canadian bacon, english muffin*

17.00

Southwestern Benedict

*chorizo, tomato hollandaise, pico de gallo*

18.00

Embellishments

*smoked bacon, sausage links, sausage patties, turkey bacon,  
turkey sausage, canadian bacon, smoked pork chop*

5.00

Traditional Breakfast Sandwich

*choice of sausage patty or bacon,  
cheese scrambled eggs, english muffin*

15.00

Scottish Smoked Salmon Breakfast Sandwich

*capers, onions, dill, bagel*

18.00

Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.  
Room service charge is \$3.00. Prices subject to a 15% gratuity and a 6.1% sales tax.





## FROM THE GRIDDLE

*All griddle items served with your choice of maple syrup or local honey and fresh butter*

Traditional Buttermilk Pancakes  
12.00

Brioche French Toast  
*tahitian vanilla, cinnamon*  
12.00

Classic Belgian Waffle  
12.00

## COFFEEHOUSE DELIGHTS

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

Cold Brew  
4.00

Doppio Espresso  
4.00

Signature Cinnamon Roll  
*served warm*  
5.00

Latte  
*espresso, steamed milk*  
4.75

Yogurt Parfait  
*mixed berries, house-made granola, greek yogurt*  
10.00

Mocha  
*espresso, steamed milk, chocolate*  
5.00

Steel Cut Oatmeal  
*berries, raisins, brown sugar, banana*  
10.00

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## SMOOTHIE AND JUICE BAR

*Start your morning with our custom blended power smoothies*

### Build Your Own Smoothie

*choose from the following*

8.00

#### 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

kale

flaxseed

whole grain oats

honey

Add Avocado for 2.00

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### Signature Cold-Pressed Juice

*seasonal selection*

10.00

## BREAKFAST COCKTAILS

*Our signature, award-winning crafted beverages*

### Val's Famous Bloody Mary

*house blend of spices, tomato juice, vodka, assorted relishes, traditional wisconsin beer chaser*

16.00

### Mimosas

*house champagne, orange juice*

For One – 13.00

To Share – 55.00

### Classic Bellini

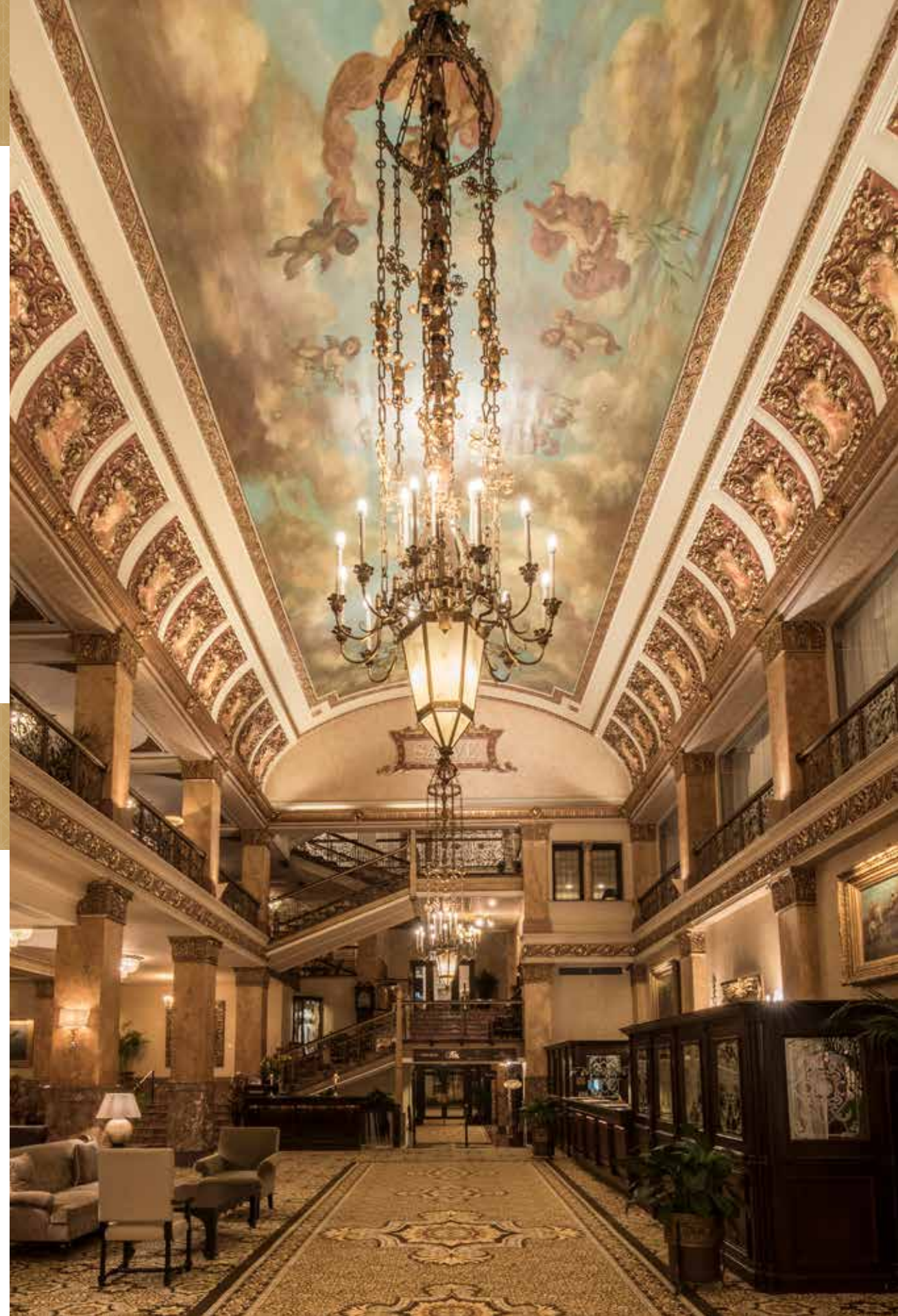
*prosecco, peach purée*

13.00

### Tipsy Coffee

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

10.00





## CLASSIC STARTERS

*Shared plates & soups*

Soup du Jour  
*our saucier chef's daily creation*  
7.00

French Onion Soup  
*gruyere, crouton, sherry*  
8.00

Traditional Buffalo Wings  
*blue cheese, celery*  
6 – 12.00 / 12 – 24.00

Grilled Quesadilla  
*scallion, pico de gallo, chive cream*  
11.00

Add: Chicken – 2.00    Shrimp – 4.00    Steak – 4.00

## HEALTHY SNACKS

*WELL Spa-inspired for your nutritional lifestyle*

Fresh Vegetable Crudit   
*1893 pfister dill dressing*  
12.00

Seasonal Fruit Plate  
13.00

Whole Fruit  
*local selection*  
12.00

Assorted Nuts  
*almond, cashew, peanut*  
11.00

Lemon Garlic Hummus  
*grilled naan, extra-virgin olive oil*  
10.00

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## ENTRÉES

Mac N' Cheese  
*romano, cheddar, colby, cavatappi, fresh cream*  
14.00

Garlic Chicken Alfredo  
*fresh broccoli, heirloom tomato, peas, cavatappi, shaved parmesan*  
24.00

Beer-Brined Semi-Boneless Chicken  
*artichoke tomato broth, chive smashed potatoes, butter poached broccoli*  
27.00

Rosemary Salt Filet Mignon  
*roasted shallot demi, chive smashed potatoes, butter poached broccoli*  
35.00

Vegetarian Risotto  
*brown butter mushrooms, braised greens, asiago, extra-virgin olive oil*  
23.00

Fried Chicken Fingers  
*fritter-style tenders, fries, honey mustard*  
16.00

## ALL-DAY DINING

### 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 \$1 per  
19.00

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## SANDWICHES

*Each sandwich includes fresh lettuce, tomato, onion, pickle & choice of fries, sweet potato fries or fresh seasonal fruit*

Grilled Chicken  
*chipotle aioli, havarti, avocado*  
14.00

The Club  
*smoked bacon, havarti, grilled sourdough*  
16.00

Pfister Burger  
*choice of cheese, brioche bun*  
16.00

## GARDEN GREENS

*Using only the freshest high-quality ingredients and house-made dressings*

Caesar  
*romaine hearts, asiago, croutons, lemon garlic dressing*  
12.00

Chopped Cobb  
*avocado, bacon, scallion, blue cheese, tomato, farm eggs*  
12.00

Embellishments  
*herb-grilled chicken \$6, three jumbo shrimp \$9, grilled salmon \$8, seven-ounce new york strip \$12*

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## CHEF'S NIGHTLY SPECIALS

*Enjoy our culinary team's creations, offering a restaurant experience in the comfort of your room!*



### *Chef Brian Frakes*

Executive Chef Brian Frakes is responsible for the food and beverage operations of The Pfister Hotel, which includes creating distinct menus for 1,000-person galas, The Café at The Pfister, The Rouge, Lobby Lounge, Blu, our VIP Club Lounge, all of our off-property catering, a full bakery and pastry shop, and around-the-clock room service. He was named a 40 Under 40 by the Milwaukee Business Journal as a leader in the community, was the Wisconsin Restaurant Association EF chef of the year, became a certified beekeeper housing two full hives on the roof of The Pfister, is a ProStart mentor at Greendale High School, and finds time to sit on two boards of directors: the Wisconsin Restaurant Association and the American Liver Foundation Great Lakes Division. He is the culinary lead and director of 42 of the top 50 gala events in the city. Chef Brian was also named Chef Mentor of the Year by the Wisconsin Restaurant Association.



### *Chef Travis Martinez*

Executive Pastry Chef Travis Martinez has more than 10 years of pastry and baking experience working at top luxury properties and casinos throughout the United States. He has a passion for creating enticing sweets that are not only delicious, but are also beautiful sights to behold. He was also a finalist for the Food Network's season 1 of "Cake Wars: Christmas." His artistry has brought a new level of distinction to The Pfister Hotel.

## FROM OUR PASTRY CHEF

*Offerings from Pastry Chef Travis Martinez*

### 27-Layer Chocolate Cake

*espresso buttercream, fudge, ganache, kahlua simple syrup, fresh honey*  
9.00

### Carrot Cake

*caramel sauce*  
9.00

### Brandy Old Fashioned Cheesecake

*cherry compote*  
9.00

### Assorted Half Pint Purple Door Ice Creams

*seasonal flavors*  
9.00

## PET MENU

*Because you're ALL on vacation!*

Salmon and Broccoli  
18.00

Chicken, Sweet Potatoes and Spinach  
14.00

Roasted Rib-eye Bone  
12.00

Half Dozen Organic Cookies  
6.00

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