



escape Lounge

Complimentary Food Menu

The complimentary food selection available in the lounge may include items such as the below

Breakfast:

Assorted fresh baked pastries to include butter croissants, fruit and cheese Danishes and various fruit scones.

Vanilla Yogurt, Glazed Walnuts, fresh seasonal berries and agave nectar.

Seasonal melons to include honeydew, cantaloupe and watermelon. Fresh seasonal berries and assorted citrus (oranges and grapefruit)

Steel cut oats made with Milk. Cinnamon, golden raisins, brown sugar and honey on the side. Fresh cooked Applewood smoked bacon, Chicken and Apple breakfast sausage links and scrambled eggs with chives.

Individual breakfast burritos with scrambled eggs, tomato salsa, sautéed peppers and onions and cheddar jack cheese wrapped in warm flour tortilla

All Day:

Soup selections to include Chicken and Wild Rice, New England Clam Chowder, Broccoli and Cheddar and Roasted Butternut Squash.

Mixed Greens Salad to include seasonal vegetables and house made vinaigrette. Baby mixed greens, fresh cucumbers and cherry tomatoes, shaved red onions, garlic focaccia croutons.

Romaine Caesar Salad: Crisp Romaine Hearts, creamy Caesar dressing, shaved parmesan cheese, garlic focaccia croutons and fresh cracked black pepper.

Chilled Pasta Salad: Flavored Rotini Pasta, fresh diced vegetables and a herb vinaigrette. Chilled Potato Salad: Diced Potatoes, Celery and Onion in mustard and mayonnaise.

Fruit Salad: Fresh diced melons to include honeydew, cantaloupe, pineapple and watermelon with seasonal berries.

Local Cheese and Vegetable Board: Assorted Wisconsin Cheddars, Goat Cheese and Blue Cheese. Marinated grilled vegetables to include squash, tomatoes and artichokes. Artisan breads to include baguettes and small rolls.

Muffuletta Sandwich: Fresh baked focaccia bread, mortadella, salami and ham with mozzarella cheese and pickled vegetables. Served with Extra Virgin Olive Oil and an Olive Tapenade.

Assorted Slider Sandwiches: Daily selection of roasted turkey or roast beef served warm on slider rolls with melted cheese and an herb aioli.

