

# A TASTE OF CHICAGO





# BREAKFAST

Weekdays: 5:00 a.m. - 11:00 a.m.      Weekends: 5:00 a.m. - Noon

## SPECIALITES

Served with your Choice of Juice and Coffee or Tea

**Continental Breakfast** *G, D, H* 22

Croissants and Breakfast Pastries served with Butter, Preserves and Honey  
Sliced Fruit with Berries and Yogurt

**All American Breakfast** *G, D* 26

Choice of Crispy Bacon, Pork Sausage, Chicken Sausage or Ham  
Served with Farm Eggs Cooked to Order  
Hash Brown Potatoes and Cranberry Muffin  
Choice of Toast served with Butter, Preserves and Honey

**The Fit Start** *G, D, H* 28

Berry Parfait with Low-Fat Yogurt and Homemade Granola  
Egg White or Egg Beaters Omelet with Choice of Accompaniments:  
Canadian Bacon, Bell Peppers, Asparagus, Baby Spinach, Diced Tomatoes, Mushroom, Scallions  
Whole Grain Toast with Light Cream Cheese, Preserves and Honey

## SWEET

Served with Maple Syrup and a Choice of Organic Butter or Whipped Cream

**Homemade Buttermilk Pancakes or Gluten Free Pancakes** *G, D, V* 17

Add Farm Fresh Blueberries +2

**Stuffed French Toast with Strawberry and Cream Cheese Filling** *G, D, V* 17

## SAVORY

Served with Sea Salt Breakfast Potatoes, Cranberry Muffin and Toasted Bread

**Cajun Eggs Benedict** *G, D* 20

Poached Eggs, Slagel Farm Sausage, Toasted English Muffin, Cajun Hollandaise Sauce

**Fluffy Three Egg Omelet** *V* 18

Free-Range Eggs, Egg Beaters or Egg Whites  
Baby Spinach, Diced Tomato, Mushrooms, Scallions, Olives  
Canadian Bacon and Mixed Bell Peppers  
Wisconsin Cheddar, Mozzarella or Feta Cheese

**Huevos Rancheros** *V, D* 19

Crispy Corn Tortilla, Fried Egg, Salsa, Avocado and Cilantro

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*G: Menu Item Contains Gluten, D: Menu Item Contains Dairy, V: Menu Item is Vegetarian, Veg: Menu Item is Vegan*

To Place an Order: Press the “In-Room Dining” Button on Guest Phone or Dial Extension #8630.

# BREAKFAST

Weekdays: 5:00 a.m. - 11:00 a.m.      Weekends: 5:00 a.m. - Noon

## PANTRY

<b>Steel-Cut Oatmeal with Assorted Toppings</b> <i>Veg, V, H</i>	10
Strawberries, Raisins, Brown Sugar	
<b>Avocado Toast</b> <i>G, D, V, H</i>	11
Local Illinois Cherry Tomatoes, Feta Cheese and Aged Balsamic	
<b>Oatmeal Brûlée</b> <i>Veg, V, H</i>	12
Apple, Raisins, Apricots, Blueberries with Brown Sugar	
<b>Homemade Granola Parfait with Berries and Low-Fat Yogurt</b> <i>D, V, H</i>	12
<b>Sliced Fruit with Berries and Yogurt or Cottage Cheese</b> <i>D, V, H</i>	13
Pineapple, Watermelon, Cantaloupe, Honeydew	

## SIDES

<b>Toasted Breads</b> <i>G</i>	5
White, Wheat, Rye, Gluten Free or English Muffin	
<b>Grilled Pork Sausage or Apple-Maple Chicken Sausage</b>	7
<b>Thick-Cut Nueske's Bacon</b>	8
<b>Basket of Butter Croissants, Assorted Danish and Homemade Muffins</b>	9
<b>Bagel and Cream Cheese</b>	9
Add Smoked Atlantic Salmon	+9

## SIPS

<b>Freshly Squeezed Orange or Grapefruit Juice</b>	5
<b>Chilled Cranberry, Apple or Tomato Juice</b>	5
<b>Whole or Skim Milk</b>	5
<b>Soy Milk</b>	6
<b>Café Latte or Cappuccino</b>	6
<b>Assorted Mighty Leaf Teas</b>	8
English Breakfast, Earl Grey, Green Tea, Jasmine Mist, Chamomile, Verbena Mint	
<b>Pot of Lavazza Coffee, Regular or Decaffeinated</b>	11

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# ALL DAY DINING

11:00 a.m. - 11:00 p.m.

## STARTERS

<b>Tomato Basil Bisque</b> <i>G, D, V</i>	15
Olive Oil Croutons, Grana Padano Cheese	
<b>Chips and Salsas</b> <i>V</i>	15
Salsa Verde and Habanero-Lime Salsa	
<b>Chicken Wings</b> <i>G, D</i>	19
Tossed in Classic Hot Louisiana Sauce	
Served with Bleu Cheese, Celery Sticks and Garlic Baguette	
<b>Cheese Board</b> <i>G, D, V</i>	21
Chef's Curated Selection of Three Artisan Cheeses	
<b>Shrimp Cocktail</b> <i>G, V</i>	23
Bloody Mary Spiked Cocktail Sauce and Shaved Celery	

## GREENS

<b>Caesar Salad with Romaine Hearts, Olive Oil Croutons and Shaved Parmesan</b> <i>G, V</i>	13
Add Rotisserie Free-Range Chicken	+8
Add Poached Shrimp	+12
Add 6 Oz. Grilled Filet Mignon	+18
<b>Cobb Salad Mixed Greens, Avocado, Hard-Cooked Eggs, Blue Cheese and Bacon</b> <i>D</i>	16
Add Rotisserie Free-Range Chicken	+8
Add Poached Shrimp	+12
Add 6 oz. Grilled Filet Mignon	+18

## HANDHELDS

<b>Two Chicago-Style Hot Dogs with Classic Trimmings</b> <i>G</i>	17
Poppyseed Bun and Broiled Vienna Beef Hot Dog with Tomatoes, Sport Peppers, Onions	
<b>Grilled Chicken Sandwich</b> <i>G, D</i>	19
Red Pepper Marinade, Wisconsin Cheese and Jicama Slaw	
<b>Club Sandwich</b> <i>G</i>	19
Smoked Turkey, Bacon, Lettuce, Tomato and Meyer Lemon Aioli on Multigrain Bread	
<b>Cheeseburger with Chuck, Brisket, Short Rib Blend and Choice of Cheese</b> <i>G, D</i>	22
Seasoned Hand-Cut Fries	
Add Bacon	+4
Add Fried Egg	+2

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# ALL DAY DINING

11:00 a.m. - 11:00 p.m.

## PIZZA

Stone Oven Pizza with Fire-Roasted Tomato Sauce, Mozzarella and Basil <i>G, D</i>	20
Add Pepperoni, Sausage or Mushrooms	+3
Roasted Vegetable Flatbread with Tomatoes, Mushrooms and Asparagus <i>G, V</i>	20

## MAINS

Crispy Buttermilk Fried Chicken Strips with Hand-Cut French Fries <i>G, D</i>	17
Stone Oven White Cheddar Mac and Cheese with Toasted Breadcrumbs <i>G, D, V</i>	17
Wok-Fried Vegetable Stir-Fry with Sweet Ginger Glaze <i>G, D, Veg</i>	19
Mushroom Penne with Roasted Tomatoes and Spinach <i>G, D, V</i>	21
Grilled Chicken Pasta with Parmesan Cream and Basil <i>G, D</i>	24
Rotisserie Free-Range Half Chicken with Seasonal Vegetables <i>G, D</i>	30
Roasted Salmon with Wilted Greens, Dried Tomatoes and Meyer Lemon Vinaigrette <i>G, D</i>	38
Filet Mignon, Center Cut, with Seasonal Butter and Lyonnaise Potatoes <i>G, D</i>	52
Delmonico Steak with Ginger-Balsamic Vinegar Jus and Gold Yukon Potatoes <i>D</i>	59
Michael Jordan's Steak House™ Signature Cut, USDA Prime, Dry-Aged 45 Days	

## SIDES

Seasoned Handcut Fries <i>G</i>	6
Steamed Broccoli, Lemon and Sea Salt <i>V, Veg</i>	9
Yukon Gold Mashed Potatoes with Brown Butter and Sea Salt <i>D, V</i>	9
Mac and Cheese <i>G, D, V</i>	11

## DESSERT

Ice Cream <i>D</i>	9
Tahitian Vanilla Bean, Dark Chocolate or Dulce De Leche Gelato	
Daily Selection of Eli's Cheesecake <i>G, D</i>	11
Chocolate Ganache Cake <i>G, D</i>	12

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# LATE NIGHT MENU

11:00 p.m. - 5:00 a.m.

## FAVORITES

Caesar Salad with Romaine Hearts, Olive Oil Croutons and Shaved Parmesan <i>G, V</i>	13
Add Rotisserie Free-Range Chicken	+8
Add Poached Shrimp	+12
Add 6 Oz. Grilled Filet Mignon	+18
Chips and Salsas <i>V</i>	15
Salsa Verde and Habanero-Lime Salsa	
Crispy Buttermilk Fried Chicken Strips <i>G, D</i>	17
Seasoned Hand-Cut Fries	
Two Chicago-Style Hot Dogs with Classic Trimmings <i>G</i>	17
Poppyseed Bun and Broiled Vienna Beef Hot Dog with Tomatoes, Sport Peppers, Onions	
Chicken Wings <i>G, D</i>	19
Tossed in Classic Hot Louisiana Sauce	
Served with Bleu Cheese, Celery Sticks and Garlic Baguette	
Club Sandwich <i>G</i>	19
Smoked Turkey, Bacon, Lettuce, Tomato and Meyer Lemon Aioli on Multigrain Bread	
Stone Oven Pizza with Fire-Roasted Tomato Sauce, Mozzarella and Basil <i>G, D</i>	20
Add Pepperoni, Sausage or Mushrooms	+3
Cheeseburger with Chuck, Brisket, Short Rib Blend and Choice of Cheese <i>G, D</i>	22
Seasoned Hand-Cut Fries	
Add Bacon	+4
Add Fried Egg	+2

## DESSERT

Ice Cream <i>D</i>	9
Tahitian Vanilla Bean, Dark Chocolate or Dulce De Leche Gelato	
Daily Selection of Eli's Cheesecake <i>G, D</i>	11

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# BEVERAGES

## NON-ALCOHOLIC

Evian Water Bottle	Small 6	Large 10
Sparkling Water Bottle	Small 6	Large 10
Freshly Squeezed Orange or Grapefruit Juice		5
Chilled Cranberry, Apple or Tomato Juice		5
Whole or Skim Milk		5
Soy Milk		6
Café Latte or Cappuccino		6
Soda		6
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda		
Assorted Mighty Leaf Teas		8
English Breakfast, Earl Grey, Green Tea, Jasmine Mist, Chamomile, Verbena Mint		
Pot of Lavazza Coffee, Regular or Decaffeinated		11

## BEER

Domestic		8
Budweiser, Bud Light, Miller Lite		
Imported		9
Modelo Especial, Corona, Heineken, Stella Artois, Beck's (non-alcoholic)		
Local and Craft		10
Goose Island 312, Sofie and Matilda, Revolution Anti-Hero		

## COCKTAILS

Hemingway Daiquiri		12
White Rum, Grapefruit, Luxardo Maraschino, Lime Wheel		
Windy City		12
1776 Rye, Luxardo Maraschino, Dolin Rouge, Orange Bitters		
Pineapple Margarita		12
Milagro Tequila, Lime, Combier, Agave, Pineapple		
Michigan 505		12
Gin, Lemon Juice, Simple Syrup, Topped with Bubbly		
Seasonal Moscow Mule		12
Vodka, Lime Juice, Simple Syrup, Seasonal Fruit, Ginger Beer		

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# BEVERAGES

## CHAMPAGNE & SPARKLING WINE

	Glass	½ Btl	Bottle
Villa Sandi Prosecco, Italy	12		52
Moët Et Chandon, Brut Imperial, NV, France		55	95
Chandon Brut			60
Veuve Clicquot, Brut			135
Dom Perignon, France			325

## WHITE WINES

Hogue, Chardonnay, Columbia Valley, California	10		40
Danzante, Pinot Grigio, Columbia Valley, California	10		40
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	11		43
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	12		58
Sonoma-Cutrer, Chardonnay, Russian River Ranches, California	12	22	56
Kendall-Jackson, Chardonnay, Napa Valley, California	11		44

## RED WINES

Hogue, Cabernet Sauvignon, Columbia Valley, California	10		40
Hogue, Merlot, Columbia Valley, California	10		40
Kendall-Jackson, Cabernet Sauvignon, Napa Valley, California	12		54
Cambria Estate, Pinot Noir	13		68
J. Lohr Seven Oaks, Cabernet Sauvignon, California	10	22	
Black Stallion, Cabernet Sauvignon	14		62
Penfolds Max, Australia	14		64
Terrazas De Los Andes, Malbec, Argentina	13		56

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