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**
Steel-Cut Oatmeal with Assorted Toppings \textit{Veg, V, H}  
Strawberries, Raisins, Brown Sugar

Avocado Toast \textit{G, D, V, H}  
Local Illinois Cherry Tomatoes, Feta Cheese and Aged Balsamic

Oatmeal Brûlée \textit{Veg, V, H}  
Apple, Raisins, Apricots, Blueberries with Brown Sugar

Homemade Granola Parfait with Berries and Low-Fat Yogurt \textit{D, V, H}  

Sliced Fruit with Berries and Yogurt or Cottage Cheese \textit{D, V, H}  
Pineapple, Watermelon, Cantaloupe, Honeydew

**SIDES**
Toasted Breads \textit{G}  
White, Wheat, Rye, Gluten Free or English Muffin

Grilled Pork Sausage or Apple-Maple Chicken Sausage  

Thick-Cut Nueske’s Bacon  

Basket of Butter Croissants, Assorted Danish and Homemade Muffins  

Bagel and Cream Cheese  
Add Smoked Atlantic Salmon  \textbf{+9}

**SIPS**
Freshly Squeezed Orange or Grapefruit Juice  

Chilled Cranberry, Apple or Tomato Juice  

Whole or Skim Milk  

Soy Milk  

Café Latte or Cappuccino  

Assorted Mighty Leaf Teas  
English Breakfast, Earl Grey, Green Tea, Jasmine Mist, Chamomile, Verbena Mint

Pot of Lavazza Coffee, Regular or Decaffeinated  \textbf{11}

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ALL DAY DINING
11:00 a.m. - 11:00 p.m.

STARTERS

Tomato Basil Bisque G, D, V
Olive Oil Croutons, Grana Padano Cheese

Chips and Salsas V
Salsa Verde and Habanero-Lime Salsa

Chicken Wings G, D
Tossed in Classic Hot Louisiana Sauce
Served with Bleu Cheese, Celery Sticks and Garlic Baguette

Cheese Board G, D, V
Chef’s Curated Selection of Three Artisan Cheeses

Shrimp Cocktail G, V
Bloody Mary Spiked Cocktail Sauce and Shaved Celery

GREENS

Caesar Salad with Romaine Hearts, Olive Oil Croutons and Shaved Parmesan G, V
Add Rotisserie Free-Range Chicken +8
Add Poached Shrimp +12
Add 6 Oz. Grilled Filet Mignon +18

Cobb Salad Mixed Greens, Avocado, Hard-Cooked Eggs, Blue Cheese and Bacon D
Add Rotisserie Free-Range Chicken +8
Add Poached Shrimp +12
Add 6 oz. Grilled Filet Mignon +18

HANDHELDs

Two Chicago-Style Hot Dogs with Classic Trimmings G
Poppyseed Bun and Broiled Vienna Beef Hot Dog with Tomatoes, Sport Peppers, Onions

Grilled Chicken Sandwich G, D
Red Pepper Marinade, Wisconsin Cheese and Jicama Slaw

Club Sandwich G
Smoked Turkey, Bacon, Lettuce, Tomato and Meyer Lemon Aioli on Multigrain Bread

Cheeseburger with Chuck, Brisket, Short Rib Blend and Choice of Cheese G, D
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 \(G, D\) 20
Add Pepperoni, Sausage or Mushrooms \(+3\)
Roasted Vegetable Flatbread with Tomatoes, Mushrooms and Asparagus \(G, V\) 20

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

SIDES
Seasoned Handcut Fries \(G\) 6
Steamed Broccoli, Lemon and Sea Salt \(V, Veg\) 9
Yukon Gold Mashed Potatoes with Brown Butter and Sea Salt \(D, V\) 9
Mac and Cheese \(G, D, V\) 11

DESSERT
Ice Cream \(D\) 9
Tahitian Vanilla Bean, Dark Chocolate or Dulce De Leche Gelato
Daily Selection of Eli’s Cheesecake \(G, D\) 11
Chocolate Ganache Cake \(G, D\) 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 \( G, V \) 13
Add Rotisserie Free-Range Chicken \(+8\)
Add Poached Shrimp \(+12\)
Add 6 OZ. Grilled Filet Mignon \(+18\)

Chips and Salsas \( V \) 15
Salsa Verde and Habanero-Lime Salsa

Crispy Buttermilk Fried Chicken Strips \( G, D \) 17
Seasoned Hand-Cut Fries

Two Chicago-Style Hot Dogs with Classic Trimmings \( G \) 17
Poppyseed Bun and Broiled Vienna Beef Hot Dog with Tomatoes, Sport Peppers, Onions

Chicken Wings \( G, D \) 19
Tossed in Classic Hot Louisiana Sauce
Served with Bleu Cheese, Celery Sticks and Garlic Baguette

Club Sandwich \( G \) 19
Smoked Turkey, Bacon, Lettuce, Tomato and Meyer Lemon Aioli on Multigrain Bread

Stone Oven Pizza with Fire-Roasted Tomato Sauce, Mozzarella and Basil \( G, D \) 20
Add Pepperoni, Sausage or Mushrooms \(+3\)

Cheeseburger with Chuck, Brisket, Short Rib Blend and Choice of Cheese \( G, D \) 22
Seasoned Hand-Cut Fries
Add Bacon \(+4\)
Add Fried Egg \(+2\)

DESSERT

Ice Cream \( D \) 9
Tahitian Vanilla Bean, Dark Chocolate or Dulce De Leche Gelato

Daily Selection of Eli’s Cheesecake \( G, D \) 11

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## BEVERAGES

### NON-ALCOHOLIC

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

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic</td>
<td>8</td>
</tr>
<tr>
<td>Budweiser, Bud Light, Miller Lite</td>
<td></td>
</tr>
<tr>
<td>Imported</td>
<td>9</td>
</tr>
<tr>
<td>Modelo Especial, Corona, Heineken, Stella Artois, Becks (non-alcoholic)</td>
<td></td>
</tr>
<tr>
<td>Local and Craft</td>
<td>10</td>
</tr>
<tr>
<td>Goose Island 312, Sofie and Matilda, Revolution Anti-Hero</td>
<td></td>
</tr>
</tbody>
</table>

### COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hemingway Daiquiri</td>
<td>12</td>
</tr>
<tr>
<td>White Rum, Grapefruit, Luxardo Maraschino, Lime Wheel</td>
<td></td>
</tr>
<tr>
<td>Windy City</td>
<td>12</td>
</tr>
<tr>
<td>1776 Rye, Luxardo Maraschino, Dolin Rouge, Orange Bitters</td>
<td></td>
</tr>
<tr>
<td>Pineapple Margarita</td>
<td>12</td>
</tr>
<tr>
<td>Milagro Tequila, Lime, Combier, Agave, Pineapple</td>
<td></td>
</tr>
<tr>
<td>Michigan 505</td>
<td>12</td>
</tr>
<tr>
<td>Gin, Lemon Juice, Simple Syrup, Topped with Bubbly</td>
<td></td>
</tr>
<tr>
<td>Seasonal Moscow Mule</td>
<td>12</td>
</tr>
<tr>
<td>Vodka, Lime Juice, Simple Syrup, Seasonal Fruit, Ginger Beer</td>
<td></td>
</tr>
</tbody>
</table>

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# BEVERAGES

## CHAMPAGNE & SPARKLING WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass</th>
<th>½ Btl</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Villa Sandi Prosecco, Italy</td>
<td>12</td>
<td>52</td>
<td></td>
</tr>
<tr>
<td>Moët Et Chandon, Brut Imperial, NV, France</td>
<td></td>
<td>55</td>
<td>95</td>
</tr>
<tr>
<td>Chandon Brut</td>
<td></td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Veuve Clicquot, Brut</td>
<td></td>
<td>135</td>
<td></td>
</tr>
<tr>
<td>Dom Perignon, France</td>
<td></td>
<td>325</td>
<td></td>
</tr>
</tbody>
</table>

## WHITE WINES

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass</th>
<th>½ Btl</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue, Chardonnay, Columbia Valley, California</td>
<td>10</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Danzante, Pinot Grigio, Columbia Valley, California</td>
<td>10</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Riesling, Columbia Valley, Washington</td>
<td>11</td>
<td>43</td>
<td></td>
</tr>
<tr>
<td>Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>12</td>
<td>58</td>
<td></td>
</tr>
<tr>
<td>Sonoma-Cutrer, Chardonnay, Russian River Ranches, California</td>
<td>12</td>
<td>22</td>
<td>56</td>
</tr>
<tr>
<td>Kendall-Jackson, Chardonnay, Napa Valley, California</td>
<td>11</td>
<td>44</td>
<td></td>
</tr>
</tbody>
</table>

## RED WINES

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass</th>
<th>½ Btl</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue, Cabernet Sauvignon, Columbia Valley, California</td>
<td>10</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Hogue, Merlot, Columbia Valley, California</td>
<td>10</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Kendall-Jackson, Cabernet Sauvignon, Napa Valley, California</td>
<td>12</td>
<td>54</td>
<td></td>
</tr>
<tr>
<td>Cambria Estate, Pinot Noir</td>
<td>13</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>J. Lohr Seven Oaks, Cabernet Sauvignon, California</td>
<td>10</td>
<td>22</td>
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<tr>
<td>Black Stallion, Cabernet Sauvignon</td>
<td>14</td>
<td>62</td>
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<tr>
<td>Penfolds Max, Australia</td>
<td>14</td>
<td>64</td>
<td></td>
</tr>
<tr>
<td>Terrazas De Los Andes, Malbec, Argentina</td>
<td>13</td>
<td>56</td>
<td></td>
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