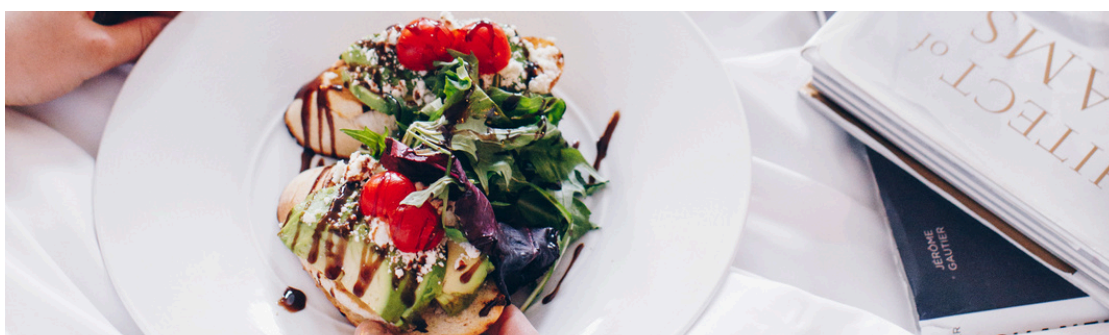


# IN-ROOM DINING MENU

Available Daily



INTERCONTINENTAL®  
CHICAGO MAGNIFICENT MILE





# Breakfast

Weekdays: 6am – 10:30am | Weekends: 6am – 11:30am

## FRUITS AND GRAINS

### Seasonal Fruit & Berries Plate D, V 19

Selection of Seasonal Farmers Market Fruit & Berries, Banana Bread

### Steel Cut Oatmeal V 15

Strawberries, Raisins & Brown Sugar

### Granola Parfait D, V 15

Seasonal Berries, house made Granola, Greek Yogurt

## BAKERY

### Continental Breakfast G, D, V 27

Croissants & Breakfast Pastries paired with Butter, Preserves & Honey, Sliced Fruit with Berries & Yogurt, All served with your Choice of Juice & Coffee or Tea

### Toast or Bagel G, D, V 10

Your choice of Toast with Butter & Preserves on the side or Your choice of Plain, Sesame, Served with Cream Cheese & Butter

## EGGS

### All American Breakfast D 35

Choice of Two: Crispy Bacon, Pork, Chicken Sausage or Ham. Served with Farm Fresh Eggs, Prepared any Style. Breakfast Potatoes, Muffin. Alongside a Choice of White, Multigrain or Gluten Free Toast

### Two Free Ranged Eggs G, D 19

Prepared any Style, Served with Breakfast Potatoes & Choice of White, Multigrain or Gluten Free Toast

### Create Your Own Omelet D 28

Your Choice of: Spinach, Tomato, Scallions, Mushrooms, Canadian Bacon, Bell Peppers, Olives, Mozzarella, Feta or Wisconsin Cheddar. Served with Breakfast Potatoes & Choice of White, Multigrain or Gluten Free Toast

### Michigan Ave Benedict G, D 28

Canadian Bacon, Salmon or Sautéed Spinach, Hollandaise Served with Breakfast Potatoes

### Steak 'N Eggs 34

6oz. Striploin Steak, Two Eggs Any Style, House Potatoes, Tomato Marmalade, Fresh Greens. Jalapeno Aioli

## GRIDDLE TREATS

### Fluffy Pillows G, D 23

Buttermilk Pancakes Or Multigrain Waffle, Mixed Seasonal Berries, Powdered Sugar

### Breakfast Burrito G, D 24

Chorizo, Guacamole, Scrambled Free Run Eggs, Pepper jack Cheese, House Salsa & Breakfast Potatoes

### Crunchy French Toast G, D, V 24

Crunchy Rustic Bread French toast, Gingered Berry Compote

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G: Contains Gluten D: Contains Dairy V: Vegetarian VG: Vegan

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# Breakfast

Weekdays: 6am – 10:30am | Weekends: 6am – 11:30am

## CHILDREN’S BREAKFAST

**Granola & Cold Milk D, V 9**

**Mixed Berry Bowl D, V 14**  
Honeyed Yogurt

**Fluffy Pillow Pancakes G, D 15**  
Maple Syrup

**One Egg D 15**  
Any Style, Skillet Potatoes, Toast

**French Toast G, D, V 15**  
Whipped Cream, Maple Syrup

**Assorted Cereals G, D, V 10**  
Choice of: Special K, Corn Flakes, Raisin Bran, Rice Krispies, Mini Wheats, Total, Cheerios, Frosted Flakes, Whole Milk or Skim Milk

## BREAKFAST SIDES

**Crispy Bacon 11**  
**Grilled Honey Ham 11**  
**Lightly Smoked Parker House Sausage 12**  
Pork or Chicken Sausage  
**Hash Browns VG 10**  
**Grilled Vine Ripe Tomatoes VG 10**

## NON - ALCOHOLIC BEVERAGES

**20 oz. Fresh Lavazza Coffee 11**  
**20 oz. Hot Chocolate 8**  
**20 oz. Roar Organic Teas 9**  
Breakfast Roar, Classic Green, Chamomile, Mint  
**Latte or Cappuccino 6**

## MORNING COCKTAILS

**Bloody Marry 14**  
**Mimosa 14**  
**Prosecco 14**





# All-Day Dining

3:30pm - 10:30pm, Daily

## STARTERS

### **Garlic Bread G, D 16**

Wisconsin Roth Kase, Blue Cheese Fondue

### **Bacon 24**

Nuske's Bacon, Burton's Maple Glaze

### **Wagyu Meatballs G 25**

Whipped Ricotta, Marinara Sauce, Grilled Ciabatta

### **Shrimp Cocktail 28**

Shaved Celery, Cocktail Sauce

## SALADS & SOUPS

Add Chicken - 12 Add Steak - 22

### **Mixed Greens VG 16**

Cucumbers, Tomato, Sweet Onion, Champagne Dressing

### **Caesar G, D 17**

Oil Croutons, Parmesan Cheese

### **Chopped Salad D, V 23**

Bacon, Blue Cheese, Cherry Tomatoes, Pickled Onions,  
Dressed with a Cucumber House Vinaigrette

### **Caramelized Onion Soup G, D 16**

Creamy Broth, Crouton Bread, Gruyere & Mozzarella  
Cheese

## SANDWICHES

All Sandwiches Served with French Fries

### **Turkey Club G, D 23**

Nueske's Bacon, Lettuce, Tomatoes, Meyer lemon Aioli  
on White Bread

### **Grilled Chicken Sandwich G, D 24**

Brioche Roll, Lettuce, Tomato, Onion, Tarragon Aioli

### **Steak Sandwich G, D 35**

Sourdough Bread, Caramelized Onion, Arugula, Gruyere  
Cheese, Whole Grain Mustard Mayo

### **Steak House Cheeseburger G, D 28**

Blend of Chuck, Brisket & Short Rib

## PIZZA

### **Tomato Mozzarella Flatbread G, D, V 19**

Basil, Roasted Garlic

### **BBQ Chicken Flatbread G, D 20**

Cilantro, Pickled Onion

### **Deep Dish G, D 26**

Cheese

### **Deep Dish Vegetarian G, D, V 28**

Mushrooms, Green Pepper, Onions

### **Deep Dish G, D 30**

Sausage

### **Deep Dish G, D 30**

Pepperoni

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# All-Day Dining

3:30pm - 10:30pm, Daily

## ENTREES

**Slagel Farm Roasted Chicken G, D** 39  
Atop of Mashed Potatoes & Brown Butter

**Pan Seared Salmon** 45  
Faroe Island Salmon, Sautéed Spinach and Cherry Tomatoes

**Filet Mignon D** 69  
10 oz. Bay Leaf Butter

**Delmonico** 77  
16 oz. Dry Aged 45 Days, Ginger - Balsamic Jus

**Short Rib Truffle Pasta G, D** 55  
Tender Red Wine Braised Short Rib, Fresh Fettucine & Truffle Butter Cream Sauce

## DESSERTS

**23 Layer Chocolate Cake G, D, V** 24  
Layers of Dark Bittersweet Chocolate Cake & Chocolate Ganache

**Mascarpone Cheesecake G, D, V** 16  
Brown Butter Streusel, Glazed Berries, Strawberry & Black Berry Coulis

**Peanut Butter Cream Pie G, D, V** 19  
Chocolate Crust, Peanut Butter Cream Filling, Vanilla Cream, Peanut Brittle & Ganache, Caramel Pearls

## SIDES

**Mac & Cheese G, D, V** 18

**Parmesan Truffle Fries D, V** 15

**Pan Roasted Lemon Asparagus** 17

**Sautéed Mushrooms** 16

## CHILDRENS' MENU

**Cheeseburger G, D** 17  
French Fries

**Cheese Pizza G, D, V** 16

**Chicken Fingers** 17  
French Fries

**Steak** 20  
French Fries

**Mac & Cheese G, D, V** 13

**French Fries V** 7



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# Late Night Dining

10:30pm - 12:30am, Daily

## STARTERS

### **Garlic Bread G, D 16**

Wisconsin Roth Kase, Blue Cheese Fondue

### **Bacon 24**

Nuske's Bacon, Burton's Maple Glaze

### **Shrimp Cocktail 28**

Shaved Celery, Cocktail Sauce

## SALADS

Add Chicken - 12    Add Steak - 22

### **Mixed Greens VG 16**

Cucumbers, Tomatoes, Sweet Onion, Champagne Dressing

### **Caesar G, D 17**

Oil Croutons, Parmesan Cheese

## PIZZA

Add Chicken - 6

### **Tomato Mozzarella Flatbread G, D, V 19**

Basil, Roasted Garlic



## ENTREES

### **Steak House Cheeseburger G, D 28**

Blend of Chuck, Brisket & Short Rib, Served with French Fries

### **Pan Seared Salmon 45**

Faroe Island Salmon, Sautéed Spinach and Cherry Tomatoes

### **Filet Mignon D 69**

10 oz. Bay Leaf Butter

### **Delmonico 77**

16 oz. Dry Aged 45 Days, Ginger-Balsamic Jus

## SIDES

### **Mac & Cheese G, D, V 17**

### **Parmesan Truffle Fries D, V 14**

### **Pan Roasted Lemon Asparagus 16**

## DESSERTS

### **23 Layer Chocolate Cake G, D, V 23**

Layers of Dark Bittersweet Chocolate Cake & Chocolate Ganache

### **Mascarpone Cheesecake G, D, V 16**

Brown Butter Streusel, Glazed Berries, Strawberry & Black Berry Coulis

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# Beverages

## NON - ALCOHOLIC BEVERAGES

### Soft Drinks 7

Coke, Diet, Sprite, Ginger Ale, Milk, Chocolate Milk

### Juice 7

Orange, Grapefruit, Apple, Cranberry

### Bottled Water Small 7

Still, Sparkling, Tonic, Club Soda

### Bottled Water Large 12

Still, Sparkling

### Red Bull 8

### 20 oz. Fresh Lavazza Coffee 12

### 20 oz. Hot Chocolate 8

### 20 oz. Roar Organic Teas 10

Breakfast Roar, Classic Green, Chamomile, Mint

### Latte or Cappuccino 6

## ALCOHOLIC BEVERAGES

### Local Beer 10

Wheat Ale, Goose Island 312, Chicago IL

IPA, Revolution Anti Hero, Chicago IL

Pale Ale, Zombie Dust, Munster IN

### Beer & Seltzer

Miller Lite, Wisconsin 8

Michelob Ultra, Missouri 8

Corona, Mexico 10

Heineken or "0", Netherlands 10

White Claw 8

## WINES

### Bubbles

### Glass / Bottle

Lunetta Prosecco, Veneto Italy 18 / 68

Jean de James Rose, Cremant de Bordeaux France 18 / 68

Piper - Heidsieck Champagne, France 125

Veuve Clicquot Champagne, France 155

Moet & Chandon "Dom Perignon" Champagne, France 585

### White & Rosé

Matic Rose, Slovenia 18 / 68

Boira Pinot Grigio, Italy 18 / 68

Stoneleigh Sauvignon Blanc, Marlborough NZ 18 / 68

Sylvian Bailly Sancerre, Loire Valley France 21 / 84

Albert Bichot "Macon-Villages", Bourgogne France 18 / 68

### Red Wine

Catena Malbec, Mendoza Argentina 18 / 68

Head High Pinot Noir, California 19 / 72

Decoy Merlot, California 18 / 68

Louis M Martini Cabernet Sauvignon, California 18 / 68

Prisoner Blend, California 130

### Half Bottles of Bubbles & Wine

Bariano Prosecco, Italy 187ml 18

Metanzas Creek Sauvignon Blanc, California 375ml 40

La Crema Pinot Noir, California 375ml 40

Daou Cabernet Sauvignon, California 375ml 40

## COCKTAILS

### The Old Fashioned 19

Knob Creek Bourbon

### Cosmopolitan 19

Effen Vodka

### The Margarita 19

Hornitos Tequila

### The Mai Tai 19

Cruzan Rum

Scan The QR Code To Order

