

# 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 20

Selection of Seasonal Farmers Market Fruit & Berries, Banana Bread

#### Steel Cut Oatmeal V 16

Strawberries, Raisins & Brown Sugar

#### Granola Parfait D, V 17

Seasonal Berries, house made Granola, Greek Yogurt

### BAKERY

#### Continental Breakfast G, D, V 29

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 12

Your choice of Toast with Butter & Preserves on the side

or Your choice of Plain, Sesame, Served with Cream Cheese & Butter

#### Everything Bagel + Lox G, D, V 32

Smoked Salmon, hard boiled eggs, roma tomatoes, capers, lemon, cream cheese

### GRIDDLE TREATS

#### Fluffy Pillows G, D 25

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

#### Breakfast Burrito G, D 26

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

#### Battered French Toast and Berries G, D, V 26

Crunchy Rustic Bread French toast, Gingered Berry Compote

Consuming raw or uncooked meat, fish or egg product may increase your risk of foodborne illnesses. 20% Service Charge, \$8 Administration Service Charge, applicable tax will be added to your bill.

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

To Place Your Order: Press the "In-Room Dining" Button on Guestroom Phone or Scan the QR Code on the Back Cover of This Menu

### EGGS

#### All American Breakfast D 37

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 22

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

#### Create Your Own Omelet D 29

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 30

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

#### Steak 'N Eggs 38

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

### CHILDREN'S BREAKFAST

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

#### Mixed Berry Bowl D, V 15

Honeyed Yogurt

#### Fluffy Pillow Pancakes G, D 16

Maple Syrup

#### One Egg D 16

Any Style, Skillet Potatoes, Toast

#### French Toast G, D, V 16

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

Consuming raw or uncooked meat, fish or egg product may increase your risk of foodborne illnesses. 20% Service Charge, \$8 Administration Service Charge, applicable tax will be added to your bill.

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

To Place Your Order: Press the "In-Room Dining" Button on Guestroom Phone or Scan the QR Code on the Back Cover of This Menu



## All-Day Dining

3:30pm - 11:00pm, Daily

### STARTERS

#### **Garlic Bread G, D 17**

Wisconsin Roth Kase, Blue Cheese Fondue

#### **Bacon 25**

Nuske's Bacon, Burton's Maple Glaze

#### **Wagyu Meatballs G 26**

Whipped Ricotta, Marinara Sauce, Grilled Ciabatta

#### **Shrimp Cocktail 29**

Shaved Celery, Cocktail Sauce

### SALADS & SOUPS

Add Chicken - 12 Add Steak - 22

#### **Mixed Greens VG 17**

Cucumbers, Tomato, Sweet Onion, Champagne Dressing

#### **Caesar G, D 18**

Oil Croutons, Parmesan Cheese

#### **Chopped Salad D 24**

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 25**

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

#### **Grilled Chicken Sandwich G, D 26**

Brioche Roll, Lettuce, Tomato, Onion, Tarragon Aioli

#### **Steak Sandwich G, D 38**

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

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

Blend of Chuck, Brisket & Short Rib

### PIZZA & PASTA

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

Basil, Roasted Garlic  
Add Sausage or Pepperoni + 5

#### **BBQ Chicken Flatbread G, D 22**

Cilantro, Pickled Onion

#### **Vegetarian Flatbread G, D, V 21**

Mushrooms, Green Pepper, Onions

#### **Vegetarian Pasta G, D, V 38**

Fettucine, Tomato Sauce, Seasonal Vegetables

#### **Short Rib Truffle Pasta G, D 55**

Tender Red Wine Braised Short Rib, Fresh Fettucine & Truffle Butter Cream Sauce

Consuming raw or uncooked meat, fish or egg product may increase your risk of foodborne illnesses. 20% Service Charge, \$8 Administration Service Charge, applicable tax will be added to your bill.

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

To Place Your Order: Press the "In-Room Dining" Button on Guestroom Phone or Scan the QR Code on the Back Cover of This Menu

## All-Day Dining

3:30pm - 11:00pm, Daily

### ENTREES

**Slagel Farm Roasted Chicken G, D 45**

Atop of Mashed Potatoes & Brown Butter

**Pan Seared Salmon 47**

Faroe Island Salmon, Sautéed Spinach and Cherry Tomatoes

**Filet Mignon D 73**

10 oz. Bay Leaf Butter

**Delmonico 89**

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

**Poke Bowl 28**

Sushi rice, cucumber, heirloom cherry tomatoes, pickled onion, seaweed salad, crispy wonton, miso dressing choice of tuna or chicken, steak +\$5

### DESSERTS

**23 Layer Chocolate Cake G, D, V 28**

Layers of Dark Bittersweet Chocolate Cake & Chocolate Ganache

**Cheesecake G, D, V 17**

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

**Peanut Butter Cream Pie G , D , V 21**

Chocolate Crust, Peanut Butter Cream Filling, Vanilla Cream, Peanut Brittle & Ganache, Caramel Pearls

## DINE LIKE MIKE 79

Choose One:

Tomato Soup | Mixed Greens | Ceasar Salad

Choose One:

6oz Filet Mignon

Pan Seared Salmon

Slagel Farm Roasted Chicken

Choose One:

Flourless Chocolate Cake

Cheesecake

### SIDES

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

**Parmesan Truffle Fries D, V 15**

**Pan Roasted Lemon Asparagus 18**

**Sautéed Mushrooms 16**

### CHILDRENS' MENU

**Cheeseburger G, D 19**

French Fries

**Cheese Pizza G, D, V 18**

**Chicken Fingers 19**

French Fries

**Steak 28**

French Fries

**French Fries V 10**

Consuming raw or uncooked meat, fish or egg product may increase your risk of foodborne illnesses. 20% Service Charge, \$8 Administration Service Charge, applicable tax will be added to your bill.

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

To Place Your Order: Press the "In-Room Dining" Button on Guestroom Phone or Scan the QR Code on the Back Cover of This Menu



## Late Night Dining

10:30pm - 12:30am, Friday and Saturday Only

### STARTERS

Garlic Bread G, D 17

Wisconsin Roth Kase, Blue Cheese Fondue

**Bacon 25**

Nuske's Bacon, Burton's Maple Glaze

**Shrimp Cocktail 29**

Shaved Celery, Cocktail Sauce

### SALADS

Add Chicken - 12 Add Steak - 22

**Mixed Greens VG 17**

Cucumbers, Tomatoes, Sweet Onion, Champagne Dressing

**Caesar G, D 18**

Oil Croutons, Parmesan Cheese

### PIZZA

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

Basil, Roasted Garlic

Add Sausage or Pepperoni + 5

**BBQ Chicken Flatbread G, D 22**

Cilantro, Pickled Onion

**Vegetarian Flatbread G, D, V 21**

Mushrooms, Green Pepper, Onions

### 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 73**

10 oz. Bay Leaf Butter

**Delmonico 89**

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

### SIDES

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

**Parmesan Truffle Fries D, V 15**

**Pan Roasted Lemon Asparagus 18**

### DESSERTS

**23 Layer Chocolate Cake G, D, V 28**

Layers of Dark Bittersweet Chocolate Cake & Chocolate Ganache

**Cheesecake G, D, V 17**

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

Consuming raw or uncooked meat, fish or egg product may increase your risk of foodborne illnesses. 20% Service Charge, \$8 Administration Service Charge, applicable tax will be added to your bill.

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

To Place Your Order: Press the "In-Room Dining" Button on Guestroom Phone or Scan the QR Code on the Back Cover of This Menu



# 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

## WINES

		Glass / Bottle
<b>Bubbles</b>		
Lunetta Prosecco, Veneto Italy		18 / 68
Jean de James Rose, Cremant de Bordeaux France		18 / 68
Piper - Heidsieck Champagne, France		145
Veuve Clicquot Champagne, France		165
Moet & Chandon "Dom Perignon" Champagne , France		585

## White & Rosé

Matic Rose, Slovenia	18 / 68
Masi Masianco, Pinot Grigio, Italy	18 / 68
Stoneleigh Sauvignon Blanc, Marlborough NZ	18 / 68
Sylvian Bailly Sancerre, Loire Valley France	22 / 84
Albert Bichot " Macon-Villages", Bourgogne France	18 / 68

## Red Wine

Catena Malbec, Mendoza Argentina	18 / 68
Bezel by Cakebread, Pinot Noir, California	19 / 72
Decoy Merlot, California	18 / 68
Decoy Cabernet Sauvignon, California	18 / 68

## Half Bottles of Bubbles & Wine

Mionetto Prosecco, Italy 187ml	18
Mionetto Prosecco, Alcohol Removed 200ml	18
Kim Crawford Sauvignon Blanc, California 375ml	38
La Crema Pinot Noir, California 375ml	38
Daou Cabernet Sauvignon, California 375ml	38

## ON THE ROCKS COCKTAILS 200ml

**The Old Fashioned** 21  
Knob Creek Bourbon

**Cosmopolitan** 21  
Effen Vodka

**The Margarita** 21  
Hornitos Tequila

**The Mai Tai** 21  
Cruzan Rum

Consuming raw or uncooked meat, fish or egg product may increase your risk of foodborne illnesses. 20% Service Charge, \$8 Administration Service Charge, applicable tax will be added to your bill.

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

To Place Your Order: Press the "In-Room Dining" Button on Guestroom Phone or Scan the QR Code on the Back Cover of This Menu