

# IN - ROOM DINING MENU

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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 tomatos, 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

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

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**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

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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





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



# 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

### Bubbles

### Glass / Bottle

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	

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