

SOUPS & STARTERS

SHORT RIB FLATBREAD

poblano cream, cotija cheese, radish salad
13.50

MARGHERITA FLATBREAD

tomato sauce, fresh mozzarella, basil
12.75

MUSHROOMS AND APPLE FLATBREAD GF

brie, mornay sauce, arugula
11.00

BUTTERNUT SQUASH BISQUE

sautéed spinach, roasted pine nuts, shaved parmesan
8.50

CHEF'S SOUP OF THE DAY

8.50

GRILLED WINGS

bbq rub, sweet chili soy glaze, buffalo ranch
13

AUTUMN TOAST

caramelized apples, sweet onion mostarda, petite greens
toasted ciabatta
9.75

PIMENTO BACON BEIGNETS AND CRAB MEAT DIP

warm crab dip, crispy beignets
13.00

SALADS

add to any salad: chicken-5 salmon-6 shrimp-6

PEAR AND FENNEL SALAD GF

mizuna, arugula, aged white cheddar, almonds
preserved lemon, roasted shallot vinaigrette
12.50

BBQ SPROUTS AND BACON SALAD

brussels sprouts, poached egg, corn bread croutons,
sriracha bbq
13.00

SPINACH AND BEET PASTA SALAD GF

ricotta and goat cheese stuffed pasta, roasted peppers
chimichurri vinaigrette
12.50

50/50 CAESAR

kale, romaine, torn croutons, shaved parmesan
12.00

SOUP & SALAD

choice of salad and soup
15.50

SANDWICHES

your choice of hand-cut fries, chips, or side salad

CRISPY CHICKEN SANDWICH

apple slaw, bibb lettuce, croissant roll
14.00

5 GRAINS HUMMUS BURGER

black bean puree, wheat berries, quinoa, wild rice
couscous, barley, hummus, lettuce, tomatoes, pumpernickel
14.00

SHORT RIB PANINI

gorgonzola aioli, caramelized onions, arugula, sourdough
15.00

LOBSTER ROLL

lobster salad, pickled onion, new england bun
18.25

MAIN PLATES

ROASTED CHICKEN GF

cauliflower puree, brussels sprouts, pearl onion jus
25.00

PAN SEARED SALMON

warm artichoke and pepper salad, corn velouté
pumpernickel crust
27.50

BUCATINI PASTA GF

chicken liver béchamel, caramelized leeks, tarragon
**classic béchamel available*
24.00

STEAKHOUSE BURGER

aged cheddar, lettuce, tomato, pickle, brioche bun
14.50

ADD SUNNY SIDE UP EGG 3

BISTRO STEAK GF

celery root and carrot purée, wilted spinach
poached tomatoes, basil aioli
28.00

SIDES

FRENCH FRIES 6.50

GRILLED ASPARAGUS 8.75

GARLIC FRIES 7.25

SWEET POTATO FRIES 8.25

TRUFFLE FRIES 9.75

ALMOND PEAR TART

mascarpone cream
7.75

ESPRESSO CHOCOLATE MOUSSE

chocolate ganache, fresh fruit
8.50

DESSERT

DESSERT MINIS

lemon meringue pie, strawberry shortcake,
peanut butter salted caramel (GF), mango cheesecake
3.50 ea.

ICE CREAM GF

vanilla, chocolate or strawberry ice cream
piña colada, sea salt caramel or
chocolate hazelnut gelato
blood orange sorbet
6.50

A gratuity of 17.25% will be included for parties of six or more guests.

GF dishes are made with gluten-free ingredients; however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross-contamination has occurred. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Hilton Chicago is in a partnership with local farms, Windy City Harvest and Mick Klug Farms, and produces it's own in our garden.

CHEF DE CUISINE Luis Valadez 11/17