

SOUPS & STARTERS

SWEET POTATO PUMPKIN SOUP GF

goat cheese, crème fraîche, pepitas
8.50

CHEF'S SOUP OF THE DAY

8.50

GRILLED WINGS

bbq rub, sweet chili soy glaze, buffalo ranch
pickled vegetables
12.50

CRAB CAKE

celery, arugula mint purée
crispy brussels sprouts, cranberry salad
16.75

SALADS

add to any salad: chicken 5 salmon or shrimp 6

EGG & SPROUTS GF

fried eggs, brussels sprouts, pears, dunbarton blue cheese
warm bacon vinaigrette
9.50

WINTER CHOP SALAD GF

butternut squash, crispy garbanzo beans, grilled peppers
hearts of palm, walnuts, roasted chestnut vinaigrette
12.50

CARROTS & GREENS GF

herbed ricotta, almonds, local honey, all spice vinaigrette
12.50

50/50 CAESAR

kale, romaine, torn croutons, shaved parmesan
11.50

SOUP & SALAD

choice of salad and soup
15.50

POT ROAST FLATBREAD

blue cheese, arugula, caramelized onions
horseradish cream
15

MARGHERITA FLATBREAD

tomato sauce, fresh mozzarella, basil
12.25

SMOKED CHICKEN FLATBREAD

mornay sauce, gouda, pears, pecans
15

SANDWICHES

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

CRISPY TROUT SANDWICH

caraway apple slaw, pickles, pumpernickel
15.25

ROMESCO CHICKEN SANDWICH

grilled queso fresco, tomato, arugula, ciabatta
12.50

LETTUCE WRAPS

soy chili chicken, mango salsa green onions
roasted peanuts, sesame seeds, bibb lettuce
16.25

BUTTERNUT SQUASH ROLL

golden raisins, arugula, roasted red pepper hummus
brioche roll
12.75

LOBSTER ROLL

lobster salad, pickled onion, new england bun
18.25

MAIN PLATES

ROASTED HALF CHICKEN GF

loaded baked potato, rosemary demi
23.50

SALMON AGRODOLCE GF

roasted vegetables, potato purée, caraway apple slaw
26.50

SLOW ROASTED PORK CUTLET

jalapeño panko crust, white bean niçoise, tomato, arugula
22.50
ADD SUNNY SIDE UP EGG 3

SHORT RIB GARGANELLI PASTA

slow braised short ribs, roasted mushrooms
zucchini, red wine jus
23.25

STEAKHOUSE BURGER

aged cheddar, lettuce, tomato, pickle, brioche bun
13.25

ADD SUNNY SIDE UP EGG 3

GRILLED BISTRO STEAK GF

potato croquettes, asparagus, cipollini onions, romesco sauce
26.50

SIDES

FRENCH FRIES 6.50

GRILLED ASPARAGUS 8.75

YUKON MASH 7.25

GARLIC FRIES 7.25

SWEET POTATO FRIES 8.25

TRUFFLE FRIES 9.75

LOADED BAKED POTATO 9.75

QUINCE CHOCOLATE BAR GF

flourless chocolate cake, quince jam
milk chocolate mousse, mascarpone chantilly cream
7.75

COCONUT PANNA COTTA GF

caramelized pineapple, sesame tuile
pineapple-basil sorbet
7.25

MADELEINE

served with hot chocolate, marshmallow
6.75

WARM CHOCOLATE FONDANT

ice cream, seasonal fruit
8.25

DESSERT MINIS

lemon meringue pie, strawberry shortcake,
peanut butter salted caramel (GF), mango cheesecake
3ea.

ICE CREAM GF

vanilla, chocolate or strawberry ice cream
goat cheese cashew, salted caramel or pistachio gelato
mixed berry sorbet
6.25

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.