

SMALL PLATES

FRESHLY BAKED BREAD ^V

*fusette, green olive, polenta
bourbon butter*
4.00

BURRATA ^V

*spinach pine nut purée, marinated tomato
balsamic glaze, crostini*
11.75

GRILLED WINGS ^{GF}

*bbq rub, sweet chili soy glaze
buffalo ranch*
13.25

CHICKEN TORTILLA SOUP

pulled chicken, roasted corn relish, lemon zest
8.75

SOUP OF THE DAY

chef's selection
8.50

PORK BELLY FLATBREAD

pickled cauliflower, gouda, arugula
13.50

MUSHROOM FLATBREAD ^V

pickled shallot, local ricotta, baby spinach
11.75

SALAD

add to any salad: chicken-6 salmon-7 shrimp-9

BABY GEM SALAD ^{GF, V}

*black radish, toasted pistachio
house blue cheese, ale honey mustard vinaigrette*
12.50

SPINACH SALAD ^{GF, V}

*garden radish, blueberry, candied pecan
tomato, goat cheese, pomegranate vinaigrette*
12.50

CAESAR ^V

romaine, sourdough crouton, parmesan
12.00

SOUP & SALAD

choice of salad and soup
15.50

HAND HELD

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

STEAKHOUSE BURGER

white cheddar, leaf lettuce, tomato, brioche bun
15.25
ADD FRIED EGG 3

MUSHROOM BURGER ^V

*tuscan kale slaw, caramelized oyster mushroom
sourdough roll*
14.25

GRILLED CHICKEN SANDWICH

carolina style coffee bbq, tuscan kale slaw, croissant roll
14.00

LOBSTER ROLL

lobster salad, new england roll
18.25

LARGE PLATES

ROASTED HALF CHICKEN ^{DF}

crispy fingerling, succotash, bacon gravy
25.75

NY STRIP ^{GF}

*braised knob onion, yukon mashed potato
spinach béchamel, black garlic demi*
39.95

MICHIGAN WALLEYE ^{GF,DF}

*oyster mushroom, cannellini bean
broccolini, fire roasted pomodoro sauce*
28.00

GARGANELLI PASTA ^V

spring pea, asparagus, burrata, arugula
23.75

FRENCH FRIES 6.50 | GARLIC FRIES 7.25 | TRUFFLE FRIES 9.75 | GRILLED ASPARAGUS 8.75

COFFEE

COFFEE

3.25

TEA

3.25

CAPPUCINO

4.50

LATTE

4.50

ESPRESSO

3.50

DESSERT

MIXED BERRY CHEESECAKE

*white chocolate mousse
mixed berry compote*
7.75

ICE CREAM ^{GF}

*vanilla, chocolate or strawberry ice cream
chocolate gianduja or
sea salt caramel gelato
wild berry sorbet*
6.50

DESSERT MINIS

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

MILK CHOCOLATE POT DE CRÈME

*mascarpone cream, bourbon flavor
chocolate rice crispies*
8.50

WINE

SAUVIGNON BLANC

Joel Gott | California
12

CHARDONNAY

Chateau St. Jean | California
11

PINOT NOIR

Parker Station | California
12

CABERNET SAUVIGNON

Hess Shirttail Ranches | California
12

*A gratuity of 18% 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 4 / 18