

SMALL PLATES

FRESHLY BAKED BREAD ^V

fusette, green olive, bourbon butter,
olive tapenade
4.00

BRUSSELS SPROUTS ^{GF}

pancetta, pecorino cheese
8.75

GRILLED WINGS ^{GF*}

bbq rub, sweet chili soy glaze
buffalo ranch
13.25

SWEET POTATO & PUMPKIN SOUP ^V

toasted sun flower seeds, five spice cream, fennel oil
8.75

SOUP OF THE DAY

chef's selection
8.50

EGG and POTATO FLATBREAD*

quail egg, chives, mornay sauce, giardinara
13.50

STEAK & BLUE FLATBREAD *

gorgonzola béchamel, grapes, roasted pine nuts, arugula
13.75

SALAD

add to any salad: chicken-6.50 salmon-7.75 shrimp-10

ENDIVE and PANCETTA ^{GF}

mixed greens, heirloom potato, walnut, apple
dijon ale vinaigrette
13.25

BUTTERNUT SQUASH & GREENS ^V

arugula, kale, dried cherries, farro,
goat cheese, fermented citrus vinaigrette
14.25

SEASONAL GREENS ^{GF, V}

kale, radicchio, shaved parmesan, shallot fritter,
basil pesto vinaigrette
13.75

SOUP & SALAD

choice of salad and soup
15.50

HAND HELD

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

STEAKHOUSE BURGER*

aged cheddar, lettuce, tomato, pickle, brioche bun
15.25 ADD FRIED EGG *3

FALAFEL BURGER ^{V*}

dill, tzatziki, red onion, lettuce, tomato brioche bun
14.75

WILD BOAR BURGER*

tomato jam, foraged mushroom, spinach, white cheddar,
smoked peppercorn aioli, potato bun
17.25

CHICKEN SANDWICH*

herb marinated chicken, fried egg, crispy mushroom,
arugula, preserved lemon aioli, pretzel bun
14.00

LOBSTER ROLL*

lobster salad, new england bun
18.25

LARGE PLATES

ROASTED CHICKEN ^{GF*}

cauliflower mash, parsnip kale soubise,
tarragon tomato broth
25.75

STRIPED BASS

white bean, farro, arugula & braised tomato,
ragout with charred lemon
29.00

STRIP STEAK ^{GF*}

au gratin potatoes, shaved brussel sprouts,
grilled pickled eggplant
39.95

POTATO GNOCCHI ^V

butternut squash, pear, arugula,
pecorino cheese, brown butter
24.75

FRENCH FRIES 6.50 | GARLIC FRIES 7.25 | TRUFFLE FRIES 9.75 | BUFFALO FRIES 8.75 | AU GRATIN POTAOES 9.25

COFFEE

COFFEE

3.25

TEA

3.25

CAPPUCINO

4.50

LATTE

4.50

ESPRESSO

3.50

SWEET BITES

WINTER CHEESECAKE BAR

hazelnut mousse, eggnog cheesecake,
gingerbread crumbs
7.75

ICE CREAM ^{GF}

vanilla, chocolate or strawberry ice cream
limoncello sorbet, sea salt caramel and
apple cider gelato
6.50

MILKSHAKE

vanilla, chocolate or strawberry cream
7.00

MINI SHOOTER

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

720 CHOCOLATE CAKE

mexican chocolate mousse, spicy dark
chocolate ganache, sponge brownie
8.50

WINE

SAUVIGNON BLANC

Matanzas Creek | California
13

CHARDONNAY

Decoy by Duckborn | California
13

PINOT NOIR

Meiomi | California
14

CABERNET SAUVIGNON

Columbia Crest H3 | California
13

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.

Help us protect our oceans and reduce plastic waste. We have transitioned to paper straws upon request

CHEF DE CUISINE Luis Valadez 1/19