

SMALL PLATES

FRESHLY BAKED BREAD ^V

*fusette, green olive, bourbon butter,
olive tapenade*
5.00

POUTINE

fries, beef gravy, cheese curds, short rib
10.50

GRILLED WINGS ^{GF}

*bbq rub, sweet chili soy glaze
buffalo ranch*
14.00

ROASTED BUTTERNUT SQUASH SOUP ^V

honey whipped goat cheese, spiced pumpkin seeds
8.75

SOUP OF THE DAY

chef's selection
8.50

SUN-DRIED TOMATO & GOAT CHEESE FLATBREAD ^V

sun-dried tomato, goat cheese, kalamata, watercress
13.75

FOUR CHEESE FLATBREAD ^V

*tomato basil sauce, mozzarella, fontina, tellagio,
ricotta, arugula*
13.75

SALAD

add to a salad: chicken 6.50 salmon 7.75 shrimp* 10*

STEAKHOUSE WEDGE SALAD ^{GF}

*4 oz. ny strip, iceberg, bacon, bleu cheese,
heirloom tomato, green onion*
17.50

MAPLE PEAR SALAD ^{GF, V}

*watercress, frisee, roasted pears, goat cheese, roasted
hazelnut, maple vinaigrette*
14.50

TUNA NICOISE ^{GF}

*mixed greens, seared tuna, nicoise olive, egg, verts, tomato,
potato, roasted shallot vinaigrette*
17.50

SEASONAL GREENS ^{GF, V}

*mesclun greens, tomato, cucumber, pecorino romano,
roasted shallot vinaigrette*
12.75

SOUP & SALAD

seasonal greens and choice of soup
15.50

HAND HELD

*your choice of hand-cut fries, chips, or side salad
add to any burger: fried egg* 3 bacon 3.50 avocado 3*

STEAKHOUSE BURGER*

aged cheddar, lettuce, tomato, pickle, brioche bun
15.50

MEATLESS BURGER ^V

avocado, pickle, red onion, lettuce, tomato, kaiser roll
15.75

720 SIGNATURE BURGER*

*crispy shoe string potato, house 1 year cheddar sauce,
house pickle*
16.25

CHICKEN SANDWICH*

*sweet chipotle aioli, bibb lettuce, swiss cheese, focaccia
bread*
14.50

LOBSTER ROLL

*tarragon mayo, celery, pickled red onion, chives,
lettuce, new england bun*
18.25

SOURDOUGH GRILLED CHEESE ^V

smoked cheddar, swiss, tomato jam, sourdough
13.25

LARGE PLATES

ROASTED CHICKEN ^{GF*}

*roasted corn whipped potatoes, caramelized carrot,
house made BBQ sauce*
26.25

STRIPED BASS*

*sweet potato puree, caramelized purple potato,
heirloom carrot*
28.75

NY STRIP STEAK ^{GF*}

crispy brussel sprout, roasted potato, black garlic butter
39.95

BUCATINI AND MEATBALL

bucatini pasta, tomato basil, meatball, ricotta
24.75

FRENCH FRIES ^{GF, V} 7.00 | TOKYO FRIES ^{GF, V} 8.50 | TRUFFLE FRIES ^{GF, V} 9.75 | AU GRATIN POTATOES ^{GF, V} 8.50

COFFEE

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3.25

TEA

3.25

CAPPUCINO

4.50

LATTE

4.50

ESPRESSO

3.50

SWEET BITES

WINTER APPLE CINNAMON BAR

*cinnamon white chocolate mousse, apple
cheesecake, cinnamon graham cracker*
8.75

ICE CREAM ^{GF}

*vanilla, chocolate or strawberry ice cream
pineapple basil sorbet, sea salt caramel
and peach hibiscus gelato 6.50*

MINI SHOOTER

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

HAZELNUT MOUSSE DELIGHT

*milk chocolate mousse, hazelnut ganache,
hazelnut sponge*
8.75

MILKSHAKE

vanilla, chocolate or strawberry cream
7.00

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. GF: gluten-free, V: vegetarian*

Hilton Chicago is in a partnership with local farms, Windy City Harvest and Mick Klug Farms.

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

9/19