

IN-ROOM DINING MENU



Press "0" for guest services or
text (312) 313 - 4096

Athletes eat and train, they don't diet and exercise.

BREAKFAST

7 am to 11 am daily

CONTINENTAL \$18

house-baked pastries, jams, whipped butter, fresh juice, and coffee or tea
v

THE HOME PLATE \$20

two eggs any style, choice of bacon, chicken, or pork sausage, fingerling potatoes
gf, nf

OMELETTE \$21

whole eggs or egg whites, fingerling potatoes
v, nf

choose three:

tomatoes, onions, peppers, ham, bacon,
sausage, mushrooms, spinach, cheddar cheese, swiss cheese

SUNRISE SAMMY \$18

scrambled egg, sausage or bacon, cheddar or swiss cheese, brioche bun, fingerling potatoes
nf

SMOKED SALMON PLATTER \$25

plain, wheat, or everything bagel, chive cream cheese, capers, red onion,
tomato, hard boiled egg

ATHLETIC OMELETTE \$19

egg whites, mushrooms, peppers, ham, spinach, swiss cheese, fingerling potatoes
gf

STEAK AND EGGS \$34

grilled flat iron steak, choice of eggs, fingerling potatoes, maître d'hotel butter
gf

EGGS BENEDICT \$20

toasted english muffin, baby spinach, canadian bacon or smoked salmon, two poached eggs, hollandaise
nf

BELGIAN WAFFLES \$18

maple syrup, whipped butter, fresh berries, sweet cream
v, nf

BUTTERMILK PANCAKES \$17

blueberries, powdered sugar, maple syrup
v, nf

FRENCH TOAST \$20

brioche french toast, sweetened crème fraîche, caramelized tropical fruit,
powdered sugar, maple syrup
v, nf

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BREAKFAST (cont.)

7 am to 11 am daily

STEEL CUT OATMEAL \$12
cinnamon, local honey, blueberries, toasted walnuts
v, df

GREEK YOGURT PARFAIT \$16
fresh berries, goji berries, milk and honey granola, mint, basil
v

ASSORTED CEREALS \$8
Kellogg's Raisin Bran
Kellogg's Special K
Kellogg's Frosted Flakes
Kellogg's Mini Wheats
Kellogg's Corn Flakes
Kellogg's Rice Krispies
Kashi Honey Toasted Oats
v, nf

MIXED BERRY SMOOTHIE \$12
mixed berries, orange juice, greek yogurt, local honey
gf, v, nf

MANGO AND PINEAPPLE SMOOTHIE \$13
mango, pineapple, almond milk
gf, v, df

SIDES

Two eggs any style \$8
Applewood Smoked Bacon \$9
Pork Sausage \$9
Chicken Sausage \$9
Fingerling Potatoes \$8
Fresh Fruit \$8
Toast \$5
Bagel and Cream Cheese \$7

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ALL DAY MENU

11 am to 10 pm Monday through Saturday
11 am to 5pm Sunday

SALADS & STARTERS

CLASSIC CAESAR SALAD \$15
romaine lettuce, parmesan, croutons,
anchovies, caesar dressing
nf
add chicken \$6

GREEK SALAD \$16
romaine lettuce, cherry tomatoes, peppers, pickled red onion,
olives, cucumber, feta, garlic and herb vinaigrette
v, nf
add chicken \$6

MIXED GREEN SALAD \$15
mixed greens, shaved baby vegetables, toasted walnuts, house vinaigrette
vg, df

CHICKEN NOODLE SOUP \$13
roasted amish chicken, onion, carrot, celery, ditalini
nf, df

TOMATO BISQUE \$15
white cheddar grilled cheese
v, nf

BUFFALO WINGS \$16
homemade bbq or hot buffalo sauce
gf, nf, df

SANDWICHES

*includes choice of french fries or petite caesar salad
substitute onion rings \$2*

GRILLED STEAK SANDWICH \$28
grilled flank steak, sautéed mushrooms, caramelized onions, arugula, swiss cheese,
tomato vinaigrette, baguette
nf

CLASSIC PRIME BURGER \$25
prime beef patty, lettuce, tomatoes, onion, pickles, choice of white cheddar
or swiss cheese, roasted garlic mayonnaise, brioche bun
nf

CLASSIC CLUB \$18
roasted turkey breast, lettuce, applewood smoked bacon, heirloom tomato,
red onion, dijonnaise
nf

CHICKEN MILANESA \$18
breaded chicken filet, lettuce, apple slaw, garlic aioli, brioche bun
nf

GRILLED VEGETABLE PANINI \$16
fresh mozzarella, grilled seasonal vegetables, aged balsamic reduction,
basil, ciabatta bun
nf

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ALL DAY MENU (cont.)

11 am to 10 pm Monday through Saturday
11 am to 5pm Sunday

ENTREES

CHEF'S MARKET CATCH OF THE DAY \$32

chef's market catch of the day, seasonal
vegetables, lemon-caper beurre blanc
gf, nf

HALF ROASTED CHICKEN \$28

brined amish chicken, potato puree, baby carrots, haricot verts, wilted arugala,
pan jus
gf, nf

GRILLED FLAT IRON STEAK \$33

fingerling potatoes, roasted ratatouille, aged balsamic
gf, nf

SIDES

French Fries \$6

Simple Caesar Salad nf \$7

Simple Greek Salad gf, v, nf \$7

Chicken Breast \$8

Flat Iron Steak \$11

KIDS MENU

Chicken Tenders and Fries nf \$13

Grilled Cheese Sandwich and Fries v, nf \$11

Chicken Noodle Soup nf, df \$10

Mac and Cheese v, nf \$10

Sautéed Vegetable Medley gf, vg, df \$10

Fresh Mixed Berries \$10

DESSERTS

HOUSEMADE ICE CREAM

one scoop \$5

three scoops \$11

choice of: roasted vanilla, chocolate, chef's choice sorbet
gf, v, nf

MILK AND COOKIES \$11

chocolate chip v, nf

snickerdoodle v, nf

peanut butter v

milk of your choice: 2%, whole, almond, soy, or oatmilk

BROWNIE SUNDAE \$16

roasted vanilla ice cream, brownie bites, salted chocolate sauce, candied pecans,
white chocolate cream

v

BANANA CREAM PIE \$14

feuilletine, rum custard, banana, whipped cream

v

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CINDY'S DINNER

5 pm to 10 pm
daily

STARTERS

CINDY'S HOUSE SALAD \$14
baby vegetable crudité, sourdough crouton, three
peppercorn dressing
v, nf

BURRATA \$18
smoked & roasted squashes, cipollini onion
aigredoux, local pear, cider vinaigrette
v, nf

STRIPED BASS AGUACHILE \$22
guava, hibiscus, red beets, avocado, citrus, chips
nf, gf, df

AVOCADO TOAST \$18
goat cheese, citrus, serrano, pickled fennel,
pistachio
v

LOCAL CHEESE & CHARCUTERIE \$30
chef's selection of local cured meats, cheese,
house pickles, jam, grilled bread
nf

ENTREES

CHICKEN SHAWARMA \$25
cucumber, pickled raisins, cabbage,
fresnos, yogurt
gf, nf

ROASTED PORK CHOP \$45
oaxacan mole, potato succotash,
pickled corn, cotija
gf

WHOLE GRILLED FISH MP
Chef's market catch, thomcord grape aigredoux
and smoked almond relish, sunchokes, saba
df

CHARRED BROCCOLINI RABE \$22
broccoli rabe, hummus, aleppo, lemon,
zhoug, mint
vg, gf, nf, df

PORTERHOUSE AU POIVRE FOR TWO \$160
roasted maitake mushrooms,
asparagus, arugula
nf, gf

TRADITIONAL RIGATONI BOLOGNESE \$22
parmesano reggiano, parsley
nf

"NOT SO SECRET" SECRET BURGER \$25
pimento cheese, gouda, bacon jam B & B pickles,
cherry bomb aioli, sesame brioche, fries
nf

SIDES

FRIED POTATOES \$14
cherry bomb aioli, lime zest
nf, gf

QUESO FUNDIDO \$14
salsa verde, crema,
maitake, chips
v, nf, gf

SMOKED BRAISED GREENS \$14
charred onion, black garlic
v, nf, gf

DESSERTS

FRESH BAKED COOKIES \$12
chocolate chip, malden
v, nf

HAZELNUT MOUSSE \$14
hazelnut praline mousse, chocolate,
salted caramel
gf

**GRASSHOPPER ICE CREAM
SANDWICH \$14**
chocolate mint ice cream,
chocolate sable
v, nf, gf

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BEVERAGES

available daily

BOTTLED WATER

Still (1 liter) \$9
Sparkling
small (8.5 oz) \$6
large (1 liter) \$9

NON-ALCOHOLIC JUICES \$6

orange
grapefruit
cranberry
apple
tomato

NON-ALCOHOLIC CARBONATED BEVERAGES \$5

coke
diet coke
sprite

COFFEE

small french press (serves 2 cups) \$6
large french press (serves 4 cups) \$12

RISHI TEA \$6

Herbal Tea
turmeric ginger
chamomile medley
peppermint

Black Tea
english breakfast
earl grey
masala chai

Green Tea
matcha super green tea
jasmine

White Tea
strawberry tulsi

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BEVERAGES (cont.)

BEERS

Miller Lite \$7
Milwaukee, Wisconsin

Modelo \$8
Mexico

Whiner NWAR Belgian Stout \$8
Chicago

War Pigs Foggy Geezer Hazy IPA \$9
Munster, Indiana

WINE

By the Bottle

RED

Truchard Vineyards Cabernet Sauvignon, Carneros, Napa Valley 2016 \$96

Hedges Estate Red Blend, Washington \$64

Poggio Scalette Sangiovese, Chianti Classico, Italy \$64

WHITE

Pascal Jolivet Attitude Sauvignon Blanc, Loire Valley, France \$64

Maison Joseph Drouhin, Chablis, France \$72

Boira' Pinot Grigio, Veneto \$56

SPARKLING/ROSÈ

Francois Montand Brut NV, Jura \$56

La Fete du Rose Cotes Prov Rose \$72

Mionetto Prestige Prosecco Brut 187 ml \$14/\$56

COCKTAILS

CINDY'S OLD FASHIONED

\$32: 7oz (2 servings), \$60: 14.5oz (4 servings), \$120: 30oz (9 servings)

Russell's Reserve 10yr Bourbon, Angostura, Demerara

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SHAKE SHACK

11 am to 9 pm Sunday - Thursday
11am - 10pm Friday and Saturday

BURGERS

100% all-natural Angus beef. No hormones and no antibiotics ever. Our proprietary Shack blend is freshly ground. All burgers are cooked medium unless otherwise requested. Served on a non-GMO potato bun.

ShackBurger® \$6.59

cheeseburger, lettuce, tomato, ShackSauce
double \$9.09
add bacon \$1.99

SmokeShack® \$7.99

cheeseburger, all-natural applewood smoked bacon,
chopped cherry pepper, ShackSauce
double \$10.69

'Shroom Burger (V) \$8.29

fried portobello mushroom, Muenster and cheddar
cheeses, lettuce, tomato, ShackSauce

Shack Stack® \$11.49

cheeseburger, shroom burger, lettuce, tomato,
ShackSauce

Hamburger \$5.99

choice of lettuce, tomato, pickle, onion, ShackSauce
double \$8.09
add bacon \$1.99

FLAT TOP DOGS

100% all-natural Angus beef. No hormones and no antibiotics ever. Split and griddled crisp. Served on a non-GMO potato bun.

Hot Dog \$4.29

Vienna Beef dog
add Shack cheese sauce \$1.00

CHICKEN

100% all-natural cage-free chicken. No hormones and no antibiotics ever. Served on a non-GMO potato bun.

Chick'n Shack \$7.79

Crispy chicken breast with lettuce, pickles,
buttermilk herb mayo

SIDES

Fries \$3.39

Cheese Fries \$4.39

FROZEN CUSTARD

Our dense, rich and creamy ice cream-spun fresh daily right here at the Shack! Our vanilla and chocolate recipes use only real sugar, no corn syrup, and milk from dairy farmers who pledge not to use artificial growth hormones.

Shakes \$5.79

vanilla

chocolate

black & white

strawberry

make it malted 0.50

add whipped cream \$1.00

Floats \$5.99

rootbeer, purple cow, creamsicle

Note: Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

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