

## IN-ROOM DINING MENU



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

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

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## GRAB & GO

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7 am to 10 am  
Tuesday - Wednesday

GREEK YOGURT PARFAIT \$16  
macerated berries, goji granola, elderflower,  
mint, basil

OVERNIGHT OATS \$14  
flax seed, local jam, pistachios

ROASTED CHICKEN THIGH WRAP \$16  
cucumber, grilled scallion, pickled fresno chilis,  
cabbage, yogurt

Side of Fresh Fruit \$8

### BEVERAGES

Fresh Squeezed Juice \$6  
\*choice of orange,  
grapefruit, or apple

Coffee \$4

Tea \$4

Acqua Panna \$6/\$9

San Pellegrino \$6/\$9

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## BREAKFAST

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7 am to 10 am Thursday, Friday, Monday  
7 am to 11 am Saturday and Sunday

GREEK YOGURT PARFAIT \$16  
macerated berries, goji granola, elderflower, mint, basil

FRESH BAKED PASTRIES \$16  
local jam, whipped butter

STEEL CUT OATMEAL \$14  
local jam, pistachios

TWO FARM EGGS ANY STYLE \$20  
breakfast potato, grilled bread  
\*choice of bacon, pork sausage or chicken sausage

“CHICAGO STYLE” HOT DOG HASH \$20  
two eggs any style, all of the fixings, mustard aioli,  
celery salt

BUTTERMILK PANCAKES \$18  
whipped creme fraiche, smoked maple syrup

### SIDES

Bacon \$8  
Pork Sausage \$8  
Chicken Sausage \$8  
Breakfast Potatoes \$8  
Fresh Fruit \$8

### BEVERAGES

Fresh Squeezed Juice \$6  
\*choice of orange,  
grapefruit, or apple  
Coffee \$6  
Tea \$6  
Acqua Panna \$6/\$9  
San Pellegrino \$6/\$9

*All prices are subject to prevailing sales tax and \$3.00 delivery fee.  
A service charge of 20% will be added to all checks.*

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## CINDY'S DINNER

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5 pm to 10 pm  
Wednesday - Sunday

### STARTERS

#### CINDY'S HOUSE SALAD

baby vegetable crudité, sourdough crouton,  
three peppercorn dressing  
\$14

#### BURRATA

smoked and roasted squashes, cipollini onion  
aigredoux, local pear, cider vinaigrette  
\$18

#### STRIPED BASS AGUACHILE

golden beet aguachile, mango, serrano,  
cucumber, chamoy, chips  
\$22

#### BRAISED LOCAL BEAN TARTINE

kale, local apple, pickled fennel, country toast  
\$16

#### LOCAL CHEESE & CHARCUTERIE

chef's selection of local cured meats and  
cheeses, house pickles, jam, grilled bread  
\$30

### ENTRÉES

#### GRILLED CHICKEN THIGHS

cucumber, grilled scallion,  
pickled chili, yogurt, crispy garlic  
\$25

#### ROASTED PORK CHOP

green bean salad, charred spring onion,  
pickled banana pepper, olive, spiced pecans,  
montamore  
\$45

#### WHOLE GRILLED FISH

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

#### CHARRED SWEET POTATO

spiced cashew puree, zhoug,  
pomegranate, mint  
\$22

#### PORTERHOUSE AU POIVRE FOR

TWO roasted maitake mushrooms,  
asparagus, watercress  
\$160

#### TRADITIONAL RIGATONI BOLOGNESE

parmigiano reggiano, parsley  
\$22

#### "NOT SO SECRET" SECRET BURGER

pimento cheese, gouda, bacon jam, b and b pickles,  
salsa macha aioli, sesame brioche, fries  
\$24

### SIDES

#### FRIED POTATOES

salsa macha aioli  
\$14

#### HONEYNUT SQUASH

lime crema, cotija, salsa macha  
\$14

#### SMOKED BRAISED GREENS

charred onion, black garlic  
\$14

### DESSERTS

#### FRESH BAKED COOKIES

\$12

#### LOCAL PUMPKIN CRUNCH

spiced pumpkin butter, walnut  
streusel, cream cheese, lime  
\$12

#### WARM BISCUIT

sautéed seasonal fruit,  
whipped mascarpone,  
smoked heaven's honey  
\$14

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## CINDY'S DINNER

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*5 pm to 10 pm  
Wednesday - Sunday*

### BEVERAGES

Acqua Panna \$9  
San Pellegrino \$9

### BEERS

*By the can*

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 Chardonnay, Burgundy, France \$64  
Boira' Pinot Grigio, Veneto \$56

#### SPARKLING/ROSÈ

Chateau Sainte Marguerite, Cotes de Provence, France \$56  
Francois Montand Brut NV, Jura \$56

### COCKTAILS

#### CINDY'S OLD FASHIONED

*\$32: 7oz (2 servings)*

Russell's Reserve 10yr Bourbon, Angostura, Demerara

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## SHAKE SHACK

11 am to 8:30 pm  
Daily

### 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®	\$5.29
cheeseburger, lettuce, tomato, ShackSauce double \$8.09	
SmokeShack®	\$6.84
cheeseburger, all-natural applewood smoked bacon, chopped cherry pepper, ShackSauce double \$9.64	
'Shroom Burger (V)	\$7.79
fried portobello mushroom, Muenster and cheddar cheeses, lettuce, tomato, ShackSauce	
Shack Stack®	\$9.59
cheeseburger, shroom burger, lettuce, tomato, ShackSauce	
Hamburger	\$4.29
choice of lettuce, tomato, pickle, onion, ShackSauce double \$6.59 add bacon \$1.55	

### 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	\$3.99
Vienna Beef dog add Shack cheese sauce 0.50	

### CHICKEN

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

Chick'n Shack	\$7.39
Crispy chicken breast with lettuce, pickles, buttermilk herb mayo	

### SIDES

Fries	\$2.99
Cheese Fries	\$3.99

### 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	\$5.59
vanilla chocolate black & white strawberry make it malted 0.50 add whipped cream 0.50	
Shake of the Week	\$5.29
featured custard flavor	
Floats	\$5.69
rootbeer, purple cow, creamsicle	
Cups	
vanilla, chocolate, or flavor of the week single dip \$3.59 double dip \$4.59 pints to go \$5.99	

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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