IN-ROOM DINING MENU

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

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

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

BREAKFAST

7 am to 10 am Thursday, Friday, Monday
7 am to 11 am Saturday & 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.
CINDY’S DINNER
5 pm to 10 pm
Wednesday - Sunday

STARTERS

CINDY’S HOUSE SALAD
baby vegetable crudité, sourdough crouton, three peppercorn dressing
$14 / $23

STRIPED BASS AGUACHILE
golden beet aguachile, mango, serrano, cucumber, chamoy, chips
$22

BURRATA
grilled peaches, heirloom tomato, dandelion greens, aleppo vinaigrette
$18 / $34

FAVA BEAN TOAST
fava and avocado spread, pickled tropea onion, pistachio, mint, radish
$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 / $50

FISH FRY
honey mustard brussels sprout slaw, pickled tropea tartar, fries
$32 / $64

PORTERHOUSE AU POIVRE FOR TWO
roasted maitake mushrooms, asparagus, watercress
$160

ROASTED PORK CHOP
green bean salad, charred spring onion, pickled banana pepper, olive, spiced pecans, montamore
$45 / $90

CHARRED BROCCOLI
broccoli-tahini puree, candied cashew dukkah, saba, mint
$22 / $44

LINGUINI WITH CLAMS
littleneck clams, garlic scapes, knob onion, calabrian chili, salsa verde
$28 / $56

“NOT SO SECRET” SECRET BURGER
pimento cheese, gouda, bacon jam, h and b pickles, salsa macha aioli, sesame brioche, fries
$24

SIDES

FRIED POTATOES
salsa macha aioli
$14

SWEET CORN ELOTE
salsa macha aioli, cotija, pickled banana pepper, corn nuts
$14

CUCUMBER & TOMATO SALAD
garlic conserva-red wine vinaigrette, ricotta salata, dill
$14

DESSERTS

FRESH BAKED COOKIES
$12

BANANA PUDDING
rum sabayon, banana foster, nilla wafers
$12

WARM BISCUIT
sautéed seasonal fruit, whipped mascarpone, smoked heaven’s honey
$14

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CINDY’S DINNER
5 pm to 10 pm
Wednesday - Sunday

BEVERAGES

Acqua Panna $9
San Pelligrion $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, Franc $64
Boira’ Pinot Grigio, Veneto $56

SPARKLING/ROSE
Chateau Sainte Marguerite, Cotes de Provence, France $56
Francois Montand Brut NV, Jura $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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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®
cheeseburger, lettuce, tomato, ShackSauce
$5.29
double $8.09

SmokeShack®
cheeseburger, all-natural applewood smoked bacon, chopped cherry pepper, ShackSauce
$6.84
double $9.64

'Shroom Burger (V)
fried portobello mushroom, Muenster and cheddar cheeses, lettuce, tomato, ShackSauce
$7.79

Shack Stack®
cheeseburger, shroom burger, lettuce, tomato, ShackSauce
$9.59

Hamburger
choice of lettuce, tomato, pickle, onion, ShackSauce
$4.29
double $6.59
add bacon $1.55

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
vanilla $5.59
chocolate $5.59
black & white $5.59
strawberry $5.59
make it malted 0.50
add whipped cream 0.50

Shake of the Week
$5.29
featured custard flavor

Floats
rootbeer, purple cow, creamsicle $5.69

Cups
vanilla, chocolate, or flavor of the week single dip $3.59
double dip $4.59
pints to go $5.99

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
$3.99
Vienna Beef dog
doub 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

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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