

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

BURRATA

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

STRIPED BASS AGUACHILE

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

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

ROASTED PORK CHOP

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

FISH FRY

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

CHARRED BROCCOLI

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

PORTERHOUSE AU POIVRE FOR TWO

roasted maitake mushrooms, asparagus,
watercress
\$160

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, b 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, 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), \$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 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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