

LATE NIGHT EXPRESS

HOURS 12:00 AM - 6:00 AM
To Order, Touch 61 for In-Room Dining

FRUITS, PASTRIES, CEREALS, YOGURTS

Chilled Half Grapefruit or Fresh Melon	8
Fruit Satay Greek Yogurt	15
Toast or English Muffin Butter and Fruit Preserves	5
Home-Style Muffin, Danish, Flaky Croissant	6.5
Selection of Dry Cereals	6.5
Apple Jacks, Cheerios, Corn Flakes, Frosted Flakes, Lucky Charms, Raisin Bran, Rice Krispies, Special K, or Wheaties Choice of Skim Milk, 2% Milk, or Whole Milk	
With Sliced Bananas or Strawberries	8
Plain or Assorted Fruit Flavored Yogurts	5.5
Continental	19
Choice of Toast, Muffin, Danish, or Croissant with Butter and Fruit Preserves Choice of Orange, Graefruit, Cranberry, Tomato, Apple Pineapple or V8 Juice Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea or Choice of Milk	

SOUP, SALADS, AND SANDWICHES

Soup of the Day	8.5
Jumbo Shrimp Cocktail	17
House Cocktail Sauce, Lime Wasabi Aioli	
Signature House Salad	15.5
Romaine, Iceberg, Radicchio, Maytag Blue Cheese, Red Onions, Kalamata Olives, Michigan Tomatoes, Signature House Dressing	
Cobb Salad	18
Field Greens, Maytag Blue Cheese, Chopped Eggs, Applewood Smoked Bacon, Cheddar Cheese, Fresh Avocados, Diced Chicken, Michigan Tomatoes, Cobb Dressing	
Roast Beef & Swiss Red Leaf Lettuce, Brioche Bun	16
Ham & Cheese Cheddar Cheese, Lettuce, Whole Wheat Bread	16
Turkey BLT	16
Smoked Bacon, Dijon Mayo, Red Leaf Lettuce, Tomatoes, Brioche Bun	

DESSERTS

Vanilla or Chocolate Ice Cream, or Sorbet	7
Traditional Cheesecake	9
Chocolate Fudge Cupcake or Carrot Cake Cupcake	9
Choice of Whole, 2%, Skim, Chocolate, or Silk Soy	

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GRATUITY & SERVICE CHARGE: 18% of the food and beverage will be added to your account as a gratuity and fully distributed to servers. 4% of the food and beverage total will be added to your account as an administrative fee. An additional \$5.00 In-Room Dining charge, plus any applicable state and local tax will also be added to your account.

ALL DAY DINING

HOURS 11:30 AM - 12:00 AM
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MORE SANDWICHES

Turkey BLT	16
Smoked Bacon, Dijon Mayo, Red Leaf Lettuce, Tomatoes, Brioche Bun	
Seared Salmon BLT*	16
Seared Atlantic Salmon, Baby Arugula, Bermuda Red Onions, Smoked Bacon, Fresh Avocado, Dijon Caper Aioli, Brioche Bun	
Grilled Cheese Panini	14
Fontina, Tomato, Arugula, Toasted Sourdough	
Tuna Panini	16
White Albacore Tuna, Red Onions, Celery, Mayo, Aged Vermont White Cheddar Cheese, Tomatoes, Toasted Italian Sourdough	
Chicken Mole Panini	16
Queso Fresco, Roasted Poblano Peppers, Cilantro, Sour Cream	
Grilled Chicken Sandwich*	16
Red Onions, Red Leaf Lettuce, Tomatoes Choice of Wisconsin Cheddar, Colby Jack, Swiss, or Provolone	

ENTREES

Spaghetti & Meatballs	23.5
Chef's Handcrafted Meatballs and Marinara Sauce	
Seafood Linguine*	29
Shrimps, Clams, Scallops, Olive Oil, Garlic, Basil, Oregano, Marinara, Seafood Sauce	
Cajun Chicken Pasta	29
Fresh Linguine, Cajun Chicken Strips, Andouille Sausage, Pomodoro Sauce, Green Onions	
Cavatelli Pasta	20
Oven Roasted Zucchini, Mushrooms, Peas, Sundried Tomato Pesto Nage	
Asparagus Ravioli	20
Fresh Asparagus, Roasted Red Pepper Coulis	
Fresh Bowtie Turkey Bolognese	29
Ground White Turkey Bolognese Sauce over Fresh Bowtie Pasta	
Chicken Parmesan	26
Fresh Linguine tossed in House Marinara Sauce, Fresh Mozzarella, Asparagus	
Poached Salmon*	29
Sustainable Salmon Poached in Chardonnay Seafood Broth, Rice Milanese Meyer Lemon Scented Charred Asparagus and Baby Carrots	

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MORE ENTREES

Chipotle BBQ Crusted Pork Medallion	31
Caramelized Vidalia Onion Mashed New Potatoes, Organic Buttered Peas and Baby Carrots	
New York Strip Steak*	46
Rosemary Seasoned House Steak Fries, Meyer Lemon Scented Charred Asparagus	
Adobo Crusted Indiana Farmed Filet Mignon	41
Caramelized Vidalia Onion Mashed New Potatoes, Organic Buttered Peas and Baby Carrots	

SIDE ORDERS

Asparagus Charred, Meyer Lemon Scented	6
Rice Milanese Fresh Peas, Saffron	6
Pasta Marinara	6
Vadalia Onion Mashed New Potatoes	6
Hand-Cut Rosemary Seasoned Potatoes	6

PIZZA

Thin Crust Cheese Pizza	10" Small: 13 14" Large: 17
Fresh Tossed Pizza Dough	
Additional Toppings	Each 1.5
Italian Sausage, Pepperoni, Ground Beef, Ham, Tomatoes, Broccoli, Pineapple, Mushrooms, Peppers, Black or Green Olives, Artichokes, Onions	

DESSERTS

Vanilla or Chocolate Ice Cream, Sorbet	7
Fresh Blueberry Cheesecake Lemon Curd	9
Tiramisu	9
Ladyfingers layered with Mascarpone Cream	
Chocolate Fudge Cupcake or Carrot Cake Cupcake	9
Choice of Whole, 2%, Skim, Chocolate, or Silk Soy	

ESPRESSO & COFFEE DRINKS

Espresso	5	Cappuccino	5.5
Caffé Latte	5	Mocha	6
Irish Coffee	9	Sambuca Caffé	10

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CHILDREN'S MENU

(For Children Under 12 Years of Age).
Please Touch 61 for In-Room Dining

BREAKFAST

HOURS 6:00 AM - 11:30 AM

Seasonal Fruit Bowl Fresh Seasonal Melon, Strawberries and Grapes	5
Seasonal Whole Fruit	2.5
Selection of Dry Cereals	6.5
Apple Jacks, Cheerios, Corn Flakes, Frosted Flakes, Lucky Charms, Raisin Bran, Rice Krispies, Special K, or Wheaties Choice of Skim Milk, 2% Milk or Whole Milk	
With Sliced Bananas or Strawberries	8
Bowl of Oatmeal Plain or Brown Sugar and Butter	6.5
Ham & Cheese Omelet* Fresh Seasonal Fruit	7
Texas French Toast or Waffles Maple Syrup	7
Pancakes Maple Syrup, Bananas or Strawberries	7
One, Two, Three*	9.5
One Egg (any style), Two Strips of Crispy Bacon, Three Silver Dollar Pancakes, Fresh Fruit	

ALL DAY DINNING

HOURS 11:30 AM - 12:00 AM

Simple Salad Iceberg Lettuce, Tomatoes, Cucumber, Ranch Dressing	5
Vegetable Egg Rolls or Potstickers Sweet & Sour Sauce	5
Cheese Quesadillas	6.5
Grilled Chicken Sandwich	7.5
Choice of Wisconsin Cheddar, Colby Jack, or Swiss Choice of French Fries or Grapes	
Grilled Salmon* Smashed Potatoes and Baby Vegetables	9
Spaghetti and Meatballs	7
Sliders*	7
Choice of Wisconsin Cheddar, Colby Jack or Swiss Choice of French Fries or Grapes	
Thin Crust Cheese Pizza	7
Additional Toppings: Italian Sausage, Pepperoni, Ground Beef	1.5

DESSERTS

Cookies & Milk	3.5
Vanilla or Chocolate Ice Cream	3.5

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ALL-DAY DINING

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STARTERS

Soup of the Day	8.5
Spinach Artichoke Dip	13
Baked Cream Cheese, Boursin Cheese, Spinach, Roasted Red Peppers, Tortilla Chips	
Jumbo Shrimp Cocktail	17
House Cocktail Sauce, Lime Wasabi Aioli	

MAIN COURSE SALADS

Signature House Salad	15.5
Romaine, Iceberg, Radicchio, Maytag Blue Cheese, Red Onions, Kalamata Olives, Michigan Tomatoes, Signature House Dressing	
Romaine Hearts*	15.5
Focaccia Croutons, Creamy Anchovy Parmesan Dressing	
With Grilled Chicken Breast	18
With Shrimp	22
Cobb Salad	18
Field Greens, Maytag Blue Cheese, Chopped Eggs, Applewood Smoked Bacon, Cheddar Cheese, Fresh Avocados, Diced Chicken, Michigan Tomatoes, Cobb Dressing	

SANDWICHES

All Sandwiches are served with your choice of French Fries or Potato Chips

Char House Burger*	16
Choice of Wisconsin Cheddar, Colby Jack, Swiss, or Provolone Cheese	
Lamb Burger	16
Finely Ground Lamb, Fresh Tzatziki Sauce Choice of Wisconsin Cheddar, Colby Jack, Swiss, or Provolone Cheese	
Andiamo Turkey Burger	16
Fresh Ground White Turkey, White Rice, Red Peppers, Caribbean Seasoning Choice of Wisconsin Cheddar, Colby Jack, Swiss, or Provolone Cheese	
Guinness Battered Cod & Hand-Cut House Steak Fries	16
New England Tartar Sauce	
Ranch Chicken BLT	16
Breaded Chicken Breast, Lettuce, Tomatoes, Bacon, Ranch Dressing on Toasted Focaccia	

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BEVERAGES

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SOFT DRINKS AND JUICES

Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale	4
Juices	5.5
Orange, Grapefruit, Tomato, Apple, Pineapple, V-8, Cranberry, Pomegranate	
Iced Tea or Lemonade	4.5
Pitcher of Iced Tea or Lemonade, 48oz	20

BOTTLED WATERS

Ice Mountain, 16.9oz Bottle	4
Perrier, 6.75oz Bottle	4
San Pellegrino, 16.9oz Bottle	6
Green Planet Natural Spring Water	5

HOT BEVERAGES

Hot Chocolate			
3 Cup Serving	9	6 Cup Serving	14
Freshly Brewed Coffee or Decaffeinated Coffee			
3 Cup Serving	9	6 Cup Serving	14
Selection of Herbal Tea			
3 Cup Serving	9	6 Cup Serving	14

ESPRESSO & COFFEE DRINKS

Espresso	5	Cappuccino	5.5
Caffé Latte	5	Mocha	6
Irish Coffee	9	Sambuca Caffé	10

BEERS

Available Monday - Saturday: 11:00 a.m. to 2:00 a.m.

Available Sunday: 11:30 a.m. to 2:00 a.m.

Domestic Miller Lite, Miller Genuine Draft, Bud, Bud Light, Coors Light	8
Premium Beer	8.5
Goose Island Honker Ale, Samuel Adams, Samuel Adams Light, New Belgium Fat Tire, Sierra Nevada Pale Ale	
Imported	8.5
Becks, Becks Dark, Heineken, Amstel Light, Corona, Newcastle, Bass, Stella Artois	
Non-Alcoholic Haake Beck	8.5

ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO THE HOTEL ROOM FROM OUTSIDE SOURCES: The sale, service, and consumption of alcoholic beverages are regulated by the State of Illinois Liquor Commission. The Hotel, as an alcoholic beverage licensee, is subject to regulations promulgated by the State of Illinois Liquor Commission, violations of which may jeopardize the Hotel's license. Consequently, it is the Hotel's policy that alcoholic beverages may not be brought into the Hotel from outside sources.

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WINE SELECTIONS

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CHAMPAGNE & SPARKLING WINES

	BOTTLE
Korbel Brut, California	Split 12
Freixenet Blanc deBlanc, Sonoma	40
Piper Sonoma, Sonoma	57
Moet & Chandon "White Star", France	89

SAUVIGNON BLANC

	Glass	Carafe	Bottle
Canyon Road, California	9.5	14	40
Nobilo Marlborough, New Zealand.....	11	16	46
Charles Krug, Napa.....	12.5	18	56

PINOT GRIGIO AND PINOT GRIS

	Glass	Carafe	Bottle
Tamas, Estates, Pinot Grigio, Arroyo Seco....	9.5	14	40
Columbia Winery, Pinot Gris, Washington.....	10.5	15	45
Kim Crawford, Pinot Gris, New Zealand	13	19	58

CHARDONNAY

	Glass	Carafe	Bottle
Canyon Road, California	9.5	14	40
Robert Mondavi Private Selection, California .	10	14.5	42
Clos Du Bois, North Coast.....	11	16	46
A by Acacia, Central Coast	11	16	46
Sebastiani, Sonoma			48

RIESLING

	Glass	Carafe	Bottle
Chateau St Michelle, Washington	10	14.5	42
Kim Crawford Marlborough, New Zealand.....	13	19	54

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BREAKFAST

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MORE BREAKFAST SPECIALTIES

Eggs Benedict*	17
Two Poached Eggs, Grilled Canadian Bacon, Toasted English Muffin, Hollandaise Sauce	
Smoked Salmon Benedict*	18
Two Poached Eggs, Toasted Brioche, topped with Blood Orange, Hollandaise Sauce, Red Onions and Capers	

FRUITS, CEREALS AND YOGURTS

Chilled Half Grapefruit or Fresh Melon	8
Fruit Satay Greek Yogurt	15
Selection of Dry Cereals	6.5
Apple Jacks, Cheerios, Corn Flakes, Frosted Flakes, Lucky Charms, Raisin Bran, Rice Krispies, Special K, or Wheaties	
Choice of Skim Milk, 2% Milk, or Whole Milk	
With Sliced Bananas or Strawberries	8
Cream of Wheat or Oatmeal Plain or Brown Sugar and Butter	8.5
Plain or Assorted Fruit Flavored Yogurts.....	5.5

PASTRIES

Toast or English Muffin Butter and Fruit Preserves	5
Home-Style Muffin, Danish, Flaky Croissant	6.5
Bagels & Cream Cheese or Cinnamon Rolls.....	6.5

SIDE ITEMS

One Egg Any Style*	5
Breakfast Potatoes	5
Grilled Ham, Crispy Bacon, Sausage, Canadian Bacon	7

HOT BEVERAGES

Hot Chocolate			
3 Cup Serving	9	6 Cup Serving	14
Freshly Brewed Coffee or Decaffeinated Coffee			
3 Cup Serving	9	6 Cup Serving	14
Selection of Herbal Tea			
3 Cup Serving	9	6 Cup Serving	14

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BREAKFAST

HOUR 6:00 AM - 11:30 AM
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COMPLETE BREAKFAST

American Breakfast*	23
Two Eggs Any Style with Breakfast Potatoes	
Choice of Crispy Bacon, Breakfast Sausage, Grilled Ham	
Choice of Orange, Grapefruit, Cranberry, Tomato, Apple, Pineapple, V8 Juice	
Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea	
Skim Milk, 2% Milk, or Whole Milk	

BREAKFAST SPECIALTIES

Smoked Atlantic Salmon and Cream Cheese*	18
A Toasted Bagel, Tomatoes, Bermuda Onions and Capers	
Three Egg Omelet*	18
Choice of Three Ingredients, Choice of Toast or English Muffin	
Served with Breakfast Potatoes, Butter, Fruit Preserves	
Vegetarian Eggbeater Omelet*	17
Spinach, Mushrooms, Scallions, Fresh Basil, Marinara Sauce	
Fresh Seasonal Fruit Cup, Raisin Wheat Muffin, Margarine, Fruit Preserves	
Country-Style Buttermilk Pancakes	15
Choice of Plain, Strawberry or Blueberry	
Choice of Butter and Maple Syrup or Lemon Meyer Mascarpone	
Banana-Split Waffle	17
Sautéed Bananas, Chocolate Syrup, Caramel Sauce, Whipped Cream	
Fresh Strawberry or Blueberry Waffle	17
Meyer Lemon Mascarpone	
Texas French Toast	16
Choice of Country Thick Sliced Wheat, White, Nine-Grain, or Rye	
Coffee Cake French Toast	17
House Battered Coffee Cake, House Whipped Maple Butter	
Blueberry Coffee Cake French Toast	17
House Battered Blueberry Coffee Cake, Meyer Lemon Mascarpone	
Zucchini Bread French Toast	17
Meyer Lemon Mascarpone	
Breakfast Burrito	16
Chorizo, Peppers, Onions, Cilantro, Queso Fresco, Roasted Tomato Salsa	
Chilaquiles*	16
Corn Tortillas, Scrambled Eggs, Queso Fresco, Roasted Tomato Salsa	
Spring Harvest Frittata	17
Eggs, Asparagus, Roasted Red Peppers, Caramelized Vidalia Onions, Wisconsin Goat Cheese	
Salmon Frittata	17
Eggs, Peas, Smoked Salmon, Shallots, Meyer Lemon Mascarpone	

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MERLOT

	Glass	Carafe	Bottle
Canyon Road, California	9.5	14	40
Red Rock, California	10	14.5	42
Frei Brothers, Sonoma	13	19	55
Rutherford Hill, Napa			66

PINOT NOIR

	Glass	Carafe	Bottle
Echelon Vineyard, Central Coast	11	15.5	44
MacMurray, Sonoma	13.5	20	57
Buena Vista, Carneros			74

CABERNET SAUVIGNON

	Glass	Carafe	Bottle
Canyon Road, California	9.5	14	40
Main Street, California	10	15	43
Louis Martini, Napa	11	16	46
Silver Palm, North Coast	13	19	54
Clos Du Val, Napa			78

SHIRAZ/SYRAH

	Glass	Carafe	Bottle
Fetzer Valley Oaks, California	9.5	14	40
Jacob's Creek, Australia	10.5	15	44
Marquis Philips, Australia	13	19	55

ZINFANDEL

	Glass	Carafe	Bottle
Robert Mondavi Private Selection, California .	10	14.5	42
Sebastiani, Sonoma County			64

OTHER FAVORITE RED WINES

	Glass	Carafe	Bottle
Antinori Santa Cristina, Sangiovese, Tuscany 9.5	14	40	
Ruffino Classico, Chianti, Tuscany	11.5	16.5	48
Black Opal, Australia	12	17	49
Franciscan Oakville Estates, "Magnificat", Napa			94

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BOTTLED SPIRITS

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SCOTCH

J&B	75
Johnny Walker Red	75
Dewars White Label	80
Glenlivet	80
Johnny Walker Black	
12 year	85
Chivas	90
Glenfiddich	95

COGNAC

Hennessy VS	85
Remy Martin VSOP	90
Courvoisier VSOP	95

BOURBON & WHISKEY

Jim Beam	65
Canadian Club	70
Seagrams V.O.	75
Jack Daniels	75
Crown Royal	80
Makers Mark	82

VODKA

Smirnoff	70
Skyy	75
Absolut	80
Stolichnaya	80
Absolut Citron	85
Grey Goose	95

GIN

Beafeater	75
Bombay	80
Tanqueray	80
Bombay Sapphire	85
Tanqueray "Ten"	95

RUM

Bacardi Light	65
Malibu	65
Captain Morgan	70
Myers's Dark	70

TEQUILA

Jose Cuero Gold	65
Patron Silver	95

CORDIAL

Southern Comfort	75
Amaretto DiSaronno	80
Bailey's Irish Cream	80
Kahlua	80
Sambuca	80
Campari	85
Frangelico	85
B & B	95
Drambuie	95
Grand Marnier	95

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andiamo

B A R + R E S T A U R A N T

Andiamo, "Let's Go"!

So don't hesitate to enjoy our Italian Inspired Global Fusion Cuisine.

Choose from our wide variety of menu selections and let our professional culinary team entertain you with tastes from around the world.

Serving Breakfast, Lunch, and Dinner

East Main Lobby Level

Open Daily

Extension: 1746

SPORTS EDITION

B A R

Catch the Hottest Games in Town or Around the World!

Newly renovated, the Sports Edition Bar lets you keep up with all the sports action in a sophisticated and relaxing environment while you enjoy our signature food and beverage offerings.

Watch your favorite event on one of our many 50" flat screens showing all the games simultaneously in HD.

East Main Lobby Level

Open Daily

Extension: 2512



The Hiltons newly renovated Coffee Marketplace offers expanded hours and menu offerings. We "Proudly Brew" Starbucks Coffee and feature fresh pastries, seasonal fruits, specialty sandwiches and salad selections, housecrafted soups, blended drink favorites and a lot more "Grab & Go" offerings!

East Main Lobby Level

Open Daily

Extension 1733

Guest Directory

Now active on your television

Click MENU on the television remote, taking you to the Main Menu, then press 6 for Guest Services.