

# Fairmont

## CHICAGO

### MILLENNIUM PARK



### Breakfast / 7am-11am

<b>*Millennium Breakfast</b>	<b>\$18</b>
Two Eggs Your Way, Bacon, Sausage or Ham, Crispy Tap Breakfast Potatoes, Toast	
<b>*Egg White Frittata</b>	<b>\$20</b>
Roasted Red Pepper, Spring Onion, Grilled Asparagus, Wild Mushroom, Diced Tomato, Feta, Toast	
<b>Breakfast Burrito</b>	<b>\$20</b>
Scrambled Eggs, Bacon, Wisconsin Cheddar Cheese, Tomato, Avocado, Salsa Roja, Crispy Tap Breakfast Potatoes	
<b>*Halsted Omelet</b>	<b>\$19</b>
Three Eggs, Bacon, Sweet Onion, Aged Wisconsin Cheddar, Crispy Tap Breakfast Potatoes, Toast	
<b>Buttermilk Pancakes Stack</b>	<b>\$18</b>
Whipped European Style Butter & Pure Maple Syrup Add For \$3 Blueberry Butter, Warm Peach Compote, Almond Streusel	
<b>Yogurt Bowl</b>	<b>\$14</b>
Greek Yogurt, Seasonal Berries, House Granola	
<b>Fresh Fruit Plate</b>	<b>\$10</b>
Fresh Sliced Market Fruit and Berries	

### Sweets / 11 am - 11 pm

<b>Cookies and Milk</b>	<b>\$9</b>
<b>Haagen-Dazs Ice Cream</b>	<b>\$12</b>
Vanilla Bean, Belgian Chocolate, Dulce de Leche, Butter Pecan, Strawberry	
<b>Sorbet</b>	<b>\$12</b>
Mango, Raspberry, Zesty Lemon	

### Lunch and Dinner / 11:30am-11pm

<b>BBQ Spiced Chicken Wings</b>	<b>\$17</b>
Dry rub BBQ, Wasabi ranch, Lemon	
<b>Crispy Chicken Tenders</b>	<b>\$18</b>
All White Meat Tenders, Creamy Ranch or BBQ	
<b>Beef Fat Rosemary Fries</b>	<b>\$15</b>
Garlic Aioli, Rosemary	
<b>Make 'Em Chicago-Style</b>	<b>\$20</b>
Beer Cheese, House-Made Giardiniera, Sweet Peppers and Onion	
<b>Classic Caesar</b>	<b>\$19</b>
Kale, Frisee, Romaine, Caesar dressing, Herb croutons, Shaved parmesan Add Chicken - \$8 Add Steak - \$10 Add Shrimp - \$9	
<b>*Chicken Pesto Salad</b>	<b>\$21</b>
Roasted chicken, Mixed greens, Charred broccoli, Winter radish, Couscous, Basil pesto	
<b>*Tap Burger</b>	<b>\$22</b>
7oz beef patty, Cheddar, Sneaky Sauce, LTO, B & B Pickle, House Fries	
<b>Turkey Club</b>	<b>\$21</b>
Oven-Roasted Turkey Breast, Avocado, Thick cut bacon, Garlic Aioli, House Fries	
<b>Grilled Cheese</b>	<b>\$22</b>
Short rib, White cheddar, Oaxaca, Tomato jam, House fries	
<b>Mac N' Cheese</b>	<b>\$17</b>
Cavatappi pasta, 3 cheese mac sauce, Herbs Add 5oz lobster - \$12	
<b>Pappardelle Bolognese Pasta</b>	<b>\$32</b>
Traditional pork & veal ragu, Parmesan cheese	
<b>Pub Style Pizza 14"</b>	<b>\$21</b>
Choice of Cheese, Pepperoni, Italian sausage, or Vegetarian	
<b>*Steak Frites</b>	<b>\$48</b>
10oz Hanger, House steak seasoning, Natural jus, House fries, Roasted mini peppers	
<b>Roasted Half Chicken</b>	<b>\$38</b>
Confit garlic mash, Seasonal vegetables, Chicken jus	
<b>*Salmon</b>	<b>\$39</b>
Miso sweet potato puree, Seasonal vegetables	
<b>*Fish and Chips</b>	<b>\$28</b>
Fresh Cod, Tap lager batter, House fries, Tartar sauce, Malt Vinegar, Charred lemon	
<b>Chicken Dumpling Soup</b>	<b>\$15</b>
Homemade Spätzle, Root vegetables, Roasted chicken, Fine herbs	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that a \$8 In-Room Dining delivery charge, applicable taxes & a 20% gratuity will be automatically added to your bill.

<b>Coffee</b>	<b>\$12/\$18</b>
(Lavazza Freshly-Brewed Regular or Decaffeinated) Small or Large Available	
<b>Specialty Coffee</b>	<b>\$12</b>
(Espresso, Cappuccino, Café Latte, Americano or Café Macchiato)	
<b>Lot 35 Specialty Teas</b>	<b>\$6</b>
(Imperial Breakfast, Decaf English Breakfast, Earl Grey, Sencha Green, Chamomile, Goddess Oolong or Mint)	
<b>Iced Tea</b>	<b>\$7</b>
<b>Milk</b>	<b>\$5</b>
(Whole, 2%, Skim, Soy or Almond, Oat)	
<b>Juice</b>	<b>\$6</b>
(Apple, Orange, Grapefruit, Cranberry or Tomato)	
<b>Evian Still or Sparkling Water</b>	<b>\$7/\$9</b>
<b>Soft Drinks</b>	<b>\$8</b>
(Coca-Cola, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale)	

### BEER

	vol	glass	abv
<b>Miller Lite</b>	12oz	\$7	4.17%
Light Lager - Milwaukee, WI			
<b>Stella Artois</b>	12oz	\$9	5.0%
Lager - Belgium			
<b>Virtue Rosé</b>	12oz	\$9	6.7%
Rose Cider - Fennville, MI			
<b>Original Sin Extra Dry</b>	16oz	\$10	6.0%
Cider - New York, NY			
<b>Rekorderlig Wild Berries</b>	11.1oz	\$11	4.5%
Premium Cider - Sweden			
<b>Bell's Two Hearted Ale</b>	12oz	\$9	7.0%
American IPA - Kalamazoo, MI			
<b>Moody Tongue</b>	12oz	\$12	6.3%
(Recognized by Michelin with 2 Stars) Emperor's Lemon Saison Saison - Chicago, IL			

### White Wine

	5 oz	9 oz	Bottle
<b>A To Z Pinot Gris Oregon</b>	\$14	\$20	\$57
<b>Poet's Leap Reisling Columbia Valley, Washington</b>	\$15	\$22	\$61
<b>Craggy Range Sauvignon Blanc Martinborough, New Zealand</b>	\$15	\$22	\$61
<b>ZD Chardonnay Santa Barbara, Monterey, Carneros, California</b>	\$21	\$33	\$85
<b>Castello Di Bossi Rose Italy</b>	\$14	\$20	\$57
<b>Long Meadow Ranch "Farmstead" Chardonnay, Napa Valley</b>	\$16	\$24	\$62

### Red Wine

	5 oz	9 oz	Bottle
<b>Adelsheim Pinot Noir Willamette Valley, Oregon</b>	\$17	\$25	\$68
<b>Nine Hats Red Cabernet Sauvignon-Merlot Columbia Valley, Washington</b>	\$15	\$22	\$61
<b>Hall Cabernet Sauvignon Napa Valley, California</b>	\$23	\$36	\$90
<b>Felino Viña Cobos Malbec Mendoza, Argentina</b>	\$16	\$24	\$65
<b>William Hill Merlot Napa and Sonoma Counties, California</b>	\$15	\$22	\$61

### Sparkling

	5 oz	Bottle
<b>La Marca Prosecco, Italy</b>	\$14	\$57
<b>J Brut Rose NV Russian River Valley, California</b>	\$19	\$77
<b>Veuve Cliquot "Yellow Label" Reims, France</b>	\$23	\$135
<b>Moet &amp; Chandon Brut</b>	750ML btl	\$100
<b>Moet &amp; Chandon Rose</b>	750ML btl	\$90