

Dinner



appetizers

CRISPY CHICHARRON 8
roasted tomato salsa, cilantro jalapeno aioli

AVOCADO TOMATO TOAST 12
fresh mozzarella, avocado, red onion, basil, capers, charred crostini, balsamic

CRAB CAKES 16
lemon tarragon aioli, arugula salad, lemon chervil vinaigrette, crispy shallots

SPINACH & ARTICHOKE DIP 12
crispy shallots, grilled pita, lavash

MEZZA PLATE 14
lemon garlic white bean hummus, marinated olives, seasoned feta, grilled vegetables and crudités, grilled pita

CHICKEN POPS 15
drumettes', classic buffalo, honey barbeque or thai sweet chili

*SHORT RIB BARBACOA TACOS 15
corn tortillas, tomato salsa, avocado, cilantro, cotija cheese

CHICKEN TORTILLA SOUP 8
roasted corn, black beans, bell peppers cilantro, avocado, sour cream, tortilla

ROASTED TOMATO BISQUE 8
gruyere crostini, chervil

brick oven pizza

BROOKLYN 15
pepperoni, bacon, mozzarella

TOMATO PESTO 15
spinach, caramelized onions, mushrooms, mozzarella, smoked gouda

ITALIAN SAUSAGE 15
house made italian sausage, roasted onions & bell peppers, mozzarella

salads

add grilled chicken 7 / roasted shrimp 8 seared salmon 10

CAESAR 14
romaine hearts, shaved parmesan, parmesan crouton, white anchovies

SANTORINI 15
artisan greens, grilled artichokes, feta, medley of olives, cherry tomato, shaved baby carrots, lemon and fennel vinaigrette

*FLAT IRON STEAK SALAD 24
tuscan greens, shaved baby carrots, maple bacon, grilled asparagus, charred cherry tomato, deer creek bleu cheese, balsamic vinaigrette

CHOPPED SALAD 16
boiled egg, spring peas, couscous, figs, ricotta salata, cherry tomato, cucumber, radish, romaine, artisan greens, pomegranate vinaigrette

sides / snacks 7 ea

TORTILLA CHIPS & GUACAMOLE

BRULEE CREAMED CORN

GRILLED ASPARAGUS

3 CHEESE MAC

TRUFFLE PARMESAN FRITES

entrées

GRILLED SALMON 30
roasted corn relish, orzo, charred asparagus, frisee & orange salad, butter sauce

*SEARED SCALLOPS 28
roasted cauliflower puree, spring peas, couscous, grapefruit, mint & fennel salad

*GRILLED RIBEYE 36
horseradish creme, herb butter, radicchio, roasted fingerlings

*STEAK & FRITES 28
grilled flat iron, truffle & parmesan fries, cabernet butter, bacon jam

GRILLED BARBEQUE CHICKEN 24
baby carrots, potato puree, calabrian barbeque sauce, cabbage slaw

BERKSHIRE PORK CHOP 30
bok choy, spring peas, tri colored baby carrots, roasted fingerling potatoes, sweet soy glaze

LOBSTER PARPEDELLE 30
house made old bay pasta, roasted tomato, arugula, chive lemon butter, white wine sauce, grilled focaccia

ORECCHIETTE & SHITAKE MUSHROOM 22
orecchiette pasta, shitake mushroom, chili flakes, roasted corn, spinach, parmesan, olive oil, corn broth

desserts 8 ea

VANILLA CHEESECAKE
blueberry compote, whipped cream

PEACH BREAD PUDDING
bourbon caramel sauce, vanilla ice cream

FLOURLESS CHOCOLATE CAKE
raspberry sauce, seasonal berries

STRAWBERRY CAKE
guava sauce, whipped cream

ICE CREAM SUNDAE
waffle cone, oreos, m&ms, chocolate & caramel sauce

burgers and sandwiches

all burgers and sandwiches come with choice of french fries or house salad. substitute parmesan truffle fries \$1

*GRASS FED ANGUS BURGER 18
aged white cheddar, bibb lettuce, tomato, onion, house pickle, burger sauce, sesame seed bun
add bacon, avocado or a fried egg \$1 each

TURKEY BURGER 16
cherry pepper mostarda, avocado, brie cheese, frisee, pretzel bun

TRIO GRILLED CHEESE 15
manchego, gruyere and smoked cheddar, tomato, arugula, rosemary focaccia

VEGETABLE WRAP 14
spinach tortilla, roasted vegetables, spicy harissa aioli, feta cheese

CHICKEN CLUB 16
house pork belly, tomato, avocado, bibb lettuce, monterrey jack cheese, lemon aioli, ciabatta rustica

*PRIME RIB SANDWICH 18
provolone cheese, gardenia aioli, au jus, french roll

spritzer collection

7
GINGER
lime & mint

ROSEMARY
raspberry & hibiscus

GOOSE ISLAND SODA
root beer, grape, orange



cocktails / beer / wine

signature cocktails

Uncompromising quality and precision are the backbone of the cocktail program at Level Two. By constructing many of our cocktail ingredients from scratch, we aim to ensure that every imbibing adventure is both unique and memorable.

Happy Hour 4-6 \$10 Signature Cocktails, \$6 High Balls featuring Finn's Gin, New Amsterdam Vodka, Old Forester Bourbon

SHAKEDOWN 14
Old Forester Bourbon | Maple Syrup | Fresh Orange |

SPICED SCOFFLAW 15
Four Roses Bourbon | Carpano Antica | Grenadine | Fresh Lemon | Fee's Whiskey Barrel Bitters |

POMSQUAD 15
House Orange Vodka | Pama | Fresh Lemon | Fresh Grapefruit |

LAIRD ALEXANDER 14
Laird Applejack | Grand Marnier | Disaronno | Half & Half |

FIFTH DESCENDANT 14
Hardy VS Cognac | Taylor Fladgate 10yr | Egg White

LAST FLIGHT 15
Buffalo Trace | Green Chartreuse | Aperol | Fresh Lemon Juice |

MAGNUS MANHATTAN 16
Highland Park Magnus | Carpano Antica | Angostura Bitters |

MEZCAL MINUTE 14
Vida Mezcal | Carpano Antica | Luxardo Maraschino |

LEVEL TWO OLD FASHIONED 16
Buffalo Trace Bourbon | House Sugar | Angostura Bitters |

hops, malt, yeast & water

A selection of the finest brews the Midwest has to offer!
Happy Hour 4-6 \$5 Founder's All Day IPA, Solemn Oath Lú

DRAUGHT OFFERING VARIED market price

LOCAL BREWS

Goose Island 312
Chicago IL, Wheat Ale 4.2% 7

Solemn Oath Lú
Chicago IL, Lagered Kolsch 4.7% 7

5 Rabbit Golden Ale
Chicago IL, Cervceria 5.3% 8

Whiner Brewing Le Tub
Chicago IL, Wild Farmhouse Ale 6.6% 8

Two Brothers Prairie Path
Warrenville IL, Golden Ale 5.1% 8

Founder's All Day IPA
Grand Rapids MI, Session IPA 4.7% 7

Off Color Apex Predator
Chicago IL, Belgian Saison 6.5% 8

Bells Two Hearted Ale
Kalamazoo MI, IPA 7.0% 8

Dark Horse Brown Ale
Marshall MI, Belgian Style Amber Ale 5.5% 8

Half Acre "Tuna"
Chicago IL, Extra Pale Ale 4.7% 8

Revolution Eugene
Chicago IL, Porter 7% 8

Right Bee Cider
Chicago IL, 6.0% 8

DOMESTIC OPTIONS

Miller Lite, Bud Light 7
Miller High Life, Old Style, Coors Light

smashed grapes

An enticing and delicious selection of featured wines from around the globe. **Happy Hour 4-6 \$7 House Varietals**

BUBBLES

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|--|----|----|
| Freixenet Brut Blanc de Blanc, Cava, Spain | 9 | 32 |
| Piper Sonoma, Brut Rose, Sonoma, CA | 14 | 50 |
| La Marca d.o.c. Prosecco, Italy 187ml | 11 | |
| Piper Heidsieck, Champagne, France 375ml | | 45 |
| Taittinger Brut, Champagne, France 750ml | | 75 |

WHITE

| | | |
|---|-------|----|
| Forge Cellars, Riesling, Finger Lakes, NY | 14/17 | 52 |
| Matanzas, Sauvignon Blanc, Sonoma, CA | 13/17 | 48 |
| Canyon Road, Sauvignon Blanc, CA | 10/14 | 40 |
| Jules Taylor, Sauvignon Blanc, New Zealand | 16/19 | 60 |
| Canyon Road, Chardonnay, CA | 10/14 | 40 |
| Seaglass, Chardonnay, Santa Barbara, CA | 12/15 | 46 |
| Kendall Jackson, Chardonnay, Sonoma, CA | 14/18 | 52 |
| Masi Masciano, Pinot Grigio, Valpolicella, IT | 13/18 | 48 |
| Canyon Road, Pinot Grigio, CA | 10/14 | 40 |

ROSÉ

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|----------------------------|-------|----|
| Conundrum, Red Blend, CA | 14/18 | 52 |
| Minuty, Rosé, Provence, FR | 16/20 | 56 |

RED

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|---|-------|----|
| La Crema, Pinot Noir, Willamette Valley, OR | 18/22 | 70 |
| Lyric, Pinot Noir, Santa Barbara, CA | 14/18 | 52 |
| Canyon Road, Pinot Noir, CA | 10/14 | 40 |
| Copain Tous Ensemble, Syrah, Mendocino, CA | 17/21 | 64 |
| Amalaya, Malbec, Salta, AR | 13/17 | 48 |
| Boneshaker, Zinfandel, Lodi, CA | 13/16 | 50 |
| Canyon Road, Cabernet Sauvignon, CA | 10/14 | 40 |
| Austerity, Cabernet, Paso Robles, CA | 13/16 | 50 |
| Outlot, Cabernet, Alexander Valley, CA | 16/21 | 68 |
| Stags Leap, Cabernet, Napa Valley, CA | 26/34 | 92 |
| Orin Swift Abstract, Red Blend, Napa, CA | 23/30 | 85 |

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