STARTERS
- Roasted Garlic Hummus - 15* seasonal vegetables, seasoned puffed chickpeas, warm naan bread
- Chicken Wings 10 pc. - 14.50 carrots, celery sticks, blue cheese or ranch dressing
- Shrimp Cocktail - 19* lemon, cocktail sauce
- Choose Your Flavor - classic buffalo, ancho chili dry rub, jack Daniel’s tangy barbecue

CHICKEN WINGS 10 pc. - 14.50
SOUTH DAKOTA

SOUPS
- Small bowl - 7
- Large bowl - 10
- Chef’s Soup of the Day
- Mama's Stovetop Chicken Soup matzo ball, kreplach, egg noodles

SALADS
- Wed salmon*, shrimp, steak* or rotisserie-roasted yogurt-spiced chicken to any salad - 5
- Chicago Greektown Salad - 14.50* romaine lettuce, tomatoes, cucumbers, red onions, peppers, kalamata olives, feta, pepperoncini, oregano, red wine vinaigrette
- Clover Honey-Roasted Pears & Cranberries - 14.50* spinach & artisinal greens, chopped crispy bacon, blue cheese crumble, smoked cashews, creamy honey mustard dressing
- Classic Caesar Salad - 14 romaine lettuce, croutons, anchovies, caesar dressing
- Duet of Tuscan & Green Kale Salad - 14.50* roasted sweet potatoes & butternut squash, roasted apple wedges, dried blueberries, shaved radishes, sun-dried tomatoes, pumpkin seeds, blood orange vinaigrette

BURGERS
- Grass-Fed Burger* - 15.75 lettuce, tomato, cheddar, remoulade, pickle, brioche bun
- Turkey Burger - 14.50 lettuce, tomato, cranberry & smoked apple relish, brie cheese, grainy mustard, mayonnaise, pretzel bun
- Bourbon Butter Burger* - 16.75 lettuce, tomato, caramelized onions, pickled jalapeños, mayonnaise, American cheese, brioche bun

BROWN SUGAR-GLAZED BBQ MEATLOAF - 18 served with three house-made sauces and choice of two sides

CHOOSE YOUR FLAVOR
- Ancho Chili Dry Rub
- Yogurt-Spiced Chicken
- Classic Buffalo
- Small Bowl

SANDWICHES
- Chef’s Choice
- Brown Sugar-Glazed BBQ Meatloaf - 16* mashed potatoes, mushroom gravy
- Chipotle-Marinated Chicken Quesadilla - 14.50* flour tortilla, chihuahua cheese, sour cream, guacamole, roasted tomato-jalapeño salsa
- Seared Atlantic Salmon* - 21* crispy potato gnocchi & cured pancetta, roasted tomatoes, romaine, artichokes, parmesan broth
- Pappardelle Bolognese - 13.20 seasonal coleslaw, BBQ sauce, fries
- Crispy Lake Perch Tacos - 22.50* avocado, pickled red onions, lettuce, pico de gallo, spicy mayonnaise
- Black Angus Filet* - 44* 16 oz. 23.50 21 oz. 29.00 24 oz. 39.00 26 oz. 49.00 28 oz. 59.00 30 oz. 79.00 served with three house-made sauces and choice of two sides
- Choose Your Protein with:
  - Whipped potatoes, fries, seasonal vegetables, asparagus
  - Smoked Sals & Pepper Beef Plate Short Rib - 22

EGGS
- Two Cage-Free Eggs Any Style - 15.50 choice of pork sausage patty, bacon, kielbasa sausage, french fries

PRIME STEAKS
- RIBEYE 12 oz. - 20 oz. 39.00 14 oz. - 44.00 16 oz. - 49.00 18 oz. - 59.00 20 oz. - 69.00
- Ribeye Filet* - 12 oz. - 59.00 14 oz. - 69.00 16 oz. - 79.00 18 oz. - 89.00 20 oz. - 99.00 22 oz. - 109.00 served with three house-made sauces and choice of two sides
- Smoked Braised Colorado Lamb Shank - 29
- Smoked Salt & Pepper Beef Plate Short Rib - 22

FROM THE SMOKER
- Extra Meaty Baby Back Ribs - 10/18
- Extra Meaty Baby Back Ribs - 12/20
- Extra Meaty Baby Back Ribs - 21

FROM THE SMOKER
- Beyond Burger - 10/18
- Whole Grain Penne Pasta - 10/18
- Roasted seasonal vegetables, pine nuts & sun-dried tomato pesto, arugula
- Spiced tofu, bok choy, roasted heirloom carrots, mushrooms, scallion & sunflower seeds

Vegan Corner
- VEGAN CORNER
- Beyond Burger - 10/18
- Whole Grain Penne Pasta - 10/18
- Roasted seasonal vegetables, pine nuts & sun-dried tomato pesto, arugula
- Spiced tofu, bok choy, roasted heirloom carrots, mushrooms, scallion & sunflower seeds
- Brown Rice & Quinoa Teriyaki - 10/18

CONSIDER YOURSELF A LOCALAVORE
We use fresh produce grown at local farms, whenever possible.

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further to fulfill your individual preferences, healthy or indulgent.

Learn more about our journey at hyattfood.com
Food Thoughtfully Sourced. Carefully Served.

Please notify your server if you have food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
18% gratuity will be added to parties of 6 or more.
09/19