

GF notes gluten free items

V notes vegetarian items

VG notes vegan items

# MY WAY

Find perfect balance with a meal that is prepared to your liking.

Choose main dish, cooking technique, one sauce, two sides.

## MAIN DISH

	4oz (114g)	6oz (170g)
all natural skirt steak	22	28
grilled chicken breast	18	24
oven roasted market fish	18	21
black bean quinoa patty	16	18
3 cage free eggs	16	

## COOKING TECHNIQUE

grilled • poached

## SAUCE

served with chimichurri & fresh lemon

## TWO SIDES

braised collard greens and ham  
seasonal vegetable ragout  
pan fried potatoes & onions • mashed potatoes

## ENERGIZE YOUR DAY

6oz (177ml) — 6    12oz (355ml) — 9

banana-yogurt smoothie    unfiltered local apple cider  
pomegranate berry smoothie    kale mix superfood juice

## PERFECTLY PORTIONED

SEASONAL MARKET FISH (6oz | 170g) — 21 <sup>GF</sup>  
chef's selection of vegetables

GRILLED SKIRT STEAK (6oz | 170g) — 19 <sup>GF</sup>  
seasonal kale salad

BLACK BEAN QUINOA PATTY (4oz | 114g) — 16 <sup>V VG</sup>  
seasonal vegetable ragout

If you are looking for something that is not on the menu, our Chefs will work with you to prepare an item to your liking.

## SOUPS

small bowl — 7 large bowl — 10

MAMA'S STOVE TOP CHICKEN SOUP  
matzah ball, kreplach, egg noodles

## CHEF'S SOUP OF THE DAY



## SALADS

add salmon, shrimp, steak or rotisserie chicken — 6

CHICAGO GREEK TOWN SALAD — 14.50 <sup>GF V</sup>  
romaine lettuce, tomatoes, cucumbers, red onions, peppers, kalamata olives, feta, pepperoncini, oregano, red wine vinaigrette

SMOKED CASHEW AND GRAPE SALAD — 14.50 <sup>V VG GF</sup>  
artisanal greens and yellow frissee, toasted brioche croutons, white grape-thyme vinaigrette, crispy celery

KALE AND NAPA CABBAGE SALAD — 14.50 <sup>GF V VG</sup>  
edamame, carrots, cilantro, pickled ginger, crispy wasabi peas, pickled ginger vinaigrette

CLASSIC CAESAR SALAD — 14 <sup>V</sup>  
romaine lettuce, croutons, anchovies, caesar dressing



Food. Thoughtfully Sourced. Carefully Served.

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.

ILLINOIS



Einstein Brothers — Chicago, IL  
Ludwig Farmstead Creamery — Fithian, IL  
Udi's Gluten Free — Evanston, IL  
Rushing Waters Farms — Palmyra, WI

WISCONSIN



Dean Foods — Chemung, IL  
Slagel Farms Ham — Fairbury, IL  
Phil's Fresh Eggs — Forresteron, IL  
Alton Cheese Co-op — Alton, IL

Learn more about our journey at [hyattfood.com](http://hyattfood.com)

## SANDWICHES

choice of: kettle chips, sweet potato chips, french fries or greens

TUNA SALAD MELT — 8.50/14.50  
alton 2-year yellow cheddar cheese, tomato

BLACK BEAN QUINOA CAKE IN TOASTED NAAN BREAD — 14.50 <sup>V VG</sup>  
tomato, cucumber, red onion, dill relish, hummus, red pepper ketchup

LEGACY FARMS TURKEY BURGER — 16.50  
sliced pickles, honey mustard mayo, pretzel bun

HOUSE SMOKED LEGACY FARMS TURKEY — 15.50  
avocado, arugula, tomato, wheat bread

DOUBLE PATTY BOURBON BUTTER BURGER — 16  
caramelized onions, pickled jalapenos, american cheese

HOUSE SMOKED PULLED PORK — 15.50  
coleslaw, pickles

CORNED BEEF REUBEN — 15.50  
sauerkraut, thousand island dressing, rye bread

OPEN-FACED MEATLOAF SANDWICH — 13  
mashed potatoes, brown gravy

CHICAGO DOG ON POPPY SEED BUN — 9/14  
tomato, onion, sport peppers, celery salt

CLASSIC BLT — 14  
heirloom hog smoked bacon, arugula, sweet tomatoes

ROTISSERIE CHICKEN SANDWICH — 15.50  
shredded lettuce, sliced tomato, honey mustard mayo, sesame seed bun

## MAIN COURSES

PAPARDELLE PASTA WITH OLD FASHIONED BOLOGNESE — 12/20  
meat-based red wine tomato sauce with smoked bacon and sun-dried tomatoes

SEARED WALLEYE — 21 <sup>GF</sup>  
asparagus, roasted corn, marble potatoes, fennel, divinia tomatoes, lemon butter, grilled lemon, herb salad

RATATOUILLE PASTA — 10/18 <sup>V</sup>  
roasted cherry tomatoes, provencal herbs, toasted garlic, olive oil, basil, zucchini, roasted eggplant, chopped olives and pomodoro sauce

CHIPOTLE MARINATED CHICKEN QUESADILLA — 14.50  
flour tortilla, chihuahua cheese, sour cream, guacamole, roasted tomato-jalapeno salsa

ROASTED JUMBO SHRIMP AND ANDOUILLE SAUSAGE — 26 <sup>GF</sup>  
mushroom gravy, creamy cheddar grits, scallion-pickled green tomato salad

HALF ROASTED CHICKEN — 18 <sup>GF</sup>  
creamy shredded cabbage coleslaw, fries

SEARED ATLANTIC SALMON — 21  
crispy potato gnocchi & cured pancetta, roasted tomatoes, romaine artichokes, parmesan broth

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.