



SMALL BITES

CHIPOTLE NACHOS GF \$16 chopped tomatoes, velvety queso sauce, sliced scallions, spicy green chillies, chipotle sour cream choice: seasoned ground beef, chicken tinga, spiced black beans (v)	BRAISED PORK BELLY GF, DF \$13 slow braised pork belly, sweet potato chutney, fried leeks, pomegranates, micro greens	CHICKEN TINGA QUESADILLAS \$15 roasted chicken tinga, sweet bell peppers, spicy green chillies, shredded cheddar & mozzarella blend, served with crispy tortilla chips and smoky salsa roja substitute: spiced black beans (VG)
	EMBASSY WINGS GF \$19 choice of buffalo, bbq, sweet chili, mango habanero, garlic parmesan with crisp veggies, blue cheese	

SOUPS & SALADS

Add a protein to any salad: chicken +6, salmon* +12

GREAT LAKES COBB SALAD GF \$16 slow roasted chicken, applewood smoked bacon, diced avocado, hard-boiled egg, chopped tomato, blue cheese crumbles, choice dressing	KALE CAESAR SALAD \$14 crisp kale, shaved parmesan, housemade croutons, pomegranates, avocado caesar dressing	OAXCACAN BOWL DF, GF, N \$16 chipotle roasted sweet potato, pickled red cabbage, spiced black beans, sweet bell peppers, diced avocado, red onion, toasted pecans with roasted garlic avocado dressing
POTATO LEEK SOUP \$7	FRENCH ONION SOUP \$8	

FLATBREADS

MARGHERITA FLATBREAD V \$15 roma tomato, fresh mozzarella, basil pesto, herb marinera sauce	ITALIAN SAUSAGE FLATBREAD \$16 roasted fennel, arugula, balsamic glaze, mozzarella cheese, tomato sauce	GARDEN FLATBREAD VG \$15 melted leeks, wilted red cabbage, fried brussels sprouts, vegan mozzarella cheese, herb marinara
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HANDHELDS

Served with your choice of french fries or fresh fruit

DA BURGER* \$17 6 oz beef patty, caramelized onions, crispy bacon, tangy aioli, cheddar cheese on pretzel bun substitute: turkey bacon +2	CADWELL'S CHICKEN BLT DF \$16 crisp lettuce, sliced tomato, smoked turkey bacon, herb aioli, sourdough	GARDEN BURGER VG \$17 vegan 4oz patty, crisp lettuce, sliced tomato, red onion, fresh mozzarella, roasted garlic avocado aioli on cornbread bun
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FAVORITES

served with side salad

SHORT RIBS \$32 cider braised short ribs, smashed red potatoes, seasonal vegetables, braised demi	NOT YOUR GRANDMA'S BOLOGNESE VG \$20 vegan bolognese, cavatappi pasta, wilted kale, blistered tomatoes	10 OZ GRILLED FLAT IRON* GF \$34 rosemary roasted potatoes, charred brussel sprouts, tarragon compound butter
MISO & GINGER GLAZED SALMON* DF \$28 pan seared salmon, pineapple citrus rice, braised bok choy	CHICKEN MARSALA \$24 seared chicken, pappardelle pasta, sauteed oyster mushrooms, baby arugula	

KIDZ

MAC & CHEEZE V \$8 cavatappi pasta, cheddar cheese	KIDZ PIZZA \$10 cheese or pepperoni
CHICKEN TENDERZ & FRIEZ DF \$9 choice: BBQ, honey mustard, buffalo	GRILLED CHEEZE AND FRIEZ V \$8

HEALTHY BITES

GRILLED 3OZ CHICKEN BREAST GF \$10 vegetable of the day or fresh fruit
3OZ GRILLED SALMON* GF \$11 vegetable of the day or house salad

DESSERTS

FLOURLESS CHOCOLATE CAKE GF \$10 serve with raspberry coulis	WARM APPLE & WALNUT BREAD \$11 PUDDING V caramel sauce & vanilla ice cream	MAPLE SWEET POTATO CHEESECAKE N \$12 served with chocolate sauce
ICE CREAM/GELATO OF THE DAY \$9		

GF: GLUTEN FREE | VG: VEGAN | V: VEGETERIAN | N: CONTAINS NUTS | DF: DAIRY FREE

All in-room orders are subject to a 24% taxable service charge and 11% illinois state sales tax

An 20% service charge will be added to the check of parties of six or more.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please notify your server of any food allergies.



HOUSE COCKTAILS

CUCUMBER GIMLET Lighthouse Gin, lime juice, cucumber	\$16	ANCHO OLD FASHIONED Knob Creek, Ancho Reyes Chile, bitters	\$17	PALOMA Milagro Reposado, grapefruit juice, lime juice, agave	\$17
CASA COSMO Casa Noble, Granja Nomada, lime juice, cranberry juice, triple sec	\$16	SUITE RASPBERRY TEA Tito's, raspberry syrup, iced tea	\$15	ESPRESSO MARTINI Grey Goose, Kahlua, espresso	\$17
ZERO PROOF CRUSH Seedlip Spice, grapefruit juice, lemon juice	\$15	PAPER PLANE Uncle Nearest 1884, Amaro Del Capo, lemon juice, Aperol	\$18	ZERO PROOF MARGARITA Seedlip Grove, agave syrup, lime juice	\$15

WINE

WHITE

RED

DRY SPARKING		EOS Pinot Grigio, California, USA	\$10 \$36	EOS Pinot Noir, California, USA	\$10 \$36
LUCIEN ALBRECHT Brut Rose, France NV	\$15 \$56	TRINITY OAKS Pinot Grigio, California, USA	\$12 \$44	A TO Z Pinot Noir, Oregon, USA	\$14 \$52
LA MARCA 187ML Prosecco, Veneto, Italy NV	\$13	CHATEAU STE. MICHELLE Riesling, Washington, USA	\$13 \$48	CARMEL ROAD Pinot Noir, California, USA	\$13 \$48
ROSE		MURPHY-GOODE Sauvignon Blanc, Washington, USA	\$12 \$44	APOTHIC Red Blend, California, USA	\$12 \$44
ERATH Oregon, USA	\$13 \$48	EOS Chardonnay, California, USA	\$10 \$36	ALAMOS Malbec, Argentina	\$13 \$48
		CARMEL ROAD Chardonnay, California, USA	\$13 \$48	EOS Cabernet Sauvignon, California, USA	\$10 \$36
		KENDAL JACKSON Chardonnay, California, USA	\$14 \$52	HORSE HEAVEN HILLS Cabernet Sauvignon, California, USA	\$13 \$48
				SEAGLASS Cabernet Sauvignon, California, USA	\$15 \$56

BEER

DRAFT

DOMESTIC

BOTTLES & CANS

<i>not available for in room dining</i>		BUDWEISER Lager	\$7	BELL'S KALAMAZOO Stout	\$8
SAM ADAMS SEASONAL Seasonal Rotation Boston, MA	\$8 \$15 16oz 32oz	COORS LIGHT Light Lager	\$7	BLUE MOON Belgium white	\$8
BUD LIGHT Light Lager St. Louis, MO	\$8 \$15	MICHELOB ULTRA Lager	\$7	CORONA EXTRA Mexican Pale Lager	\$8
MODELO Lager Mexico	\$8 \$15	MILLER LIGHT Lager	\$7	GUINNESS Irish Dry Stout	\$9
STELLA ARTOIS Pale Lager Belgium	\$9 \$17	SELTZERS & CIDERS		HALF ACRE BODEM 16OZ India Pale Ale	\$9
REVOLUTION ANTI HERO IPA Chicago Il	\$9 \$17	ANGRY ORCHARD Hard Cider	\$8	SAM ADAMS BOSTON LAGER Lager	\$8
GOOSE ISLAND BEER HUG Hazy IPA Chicago Il	\$9 \$17	HIGH NOON PINEAPPLE Hard Seltzer	\$8	SIERRA NEVADA PALE ALE Pale Ale	\$9
ZERO ABV		TRULY TEQUILA LIME Hard Seltzer	\$8	STELLA ARTOIS Pale Lager	\$9
HEINEKEN 0.0 Lager	\$8	WHITE CLAW MANGO Hard Seltzer	\$8		
SAM ADAMS JUST THE HAZE 0.0 Hazy IPA	\$8				

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