

Fairmont

CHICAGO

MILLENNIUM PARK



Breakfast / 7am-11am

*Millennium Breakfast	\$24
Two Eggs Your Way, Bacon, Sausage or Ham, Crispy Tap Breakfast Potatoes, Toast	
*Egg White Frittata	\$25
Roasted Red Pepper, Spring Onion, Grilled Asparagus, Wild Mushroom, Diced Tomato, Feta, Toast	
Breakfast Burrito	\$24
Scrambled Eggs, Bacon, Wisconsin Cheddar Cheese, Tomato, Avocado, Salsa Roja, Crispy Tap Breakfast Potatoes	
*Halsted Omelet	\$24
Three Eggs, Bacon, Sweet Onion, Aged Wisconsin Cheddar, Crispy Tap Breakfast Potatoes, Toast	
Buttermilk Pancakes Stack	\$20
Whipped European Style Butter & Pure Maple Syrup Add For \$3 Blueberry Butter, Warm Peach Compote, Almond Streusel	
Yogurt Parfait	\$16
Greek Yogurt, Seasonal Berries, House Granola	
Fresh Fruit Plate	\$14
Fresh Sliced Market Fruit and Berries	

Sweets / 11 am - 10 pm

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

Lunch and Dinner / 11am-10pm

CT Chicken Wings	\$18
8 Per Order, Signature Dry Rub, Smokey Ranch	
Crispy Chicken Tenders	\$18
All White Meat Tenders, Smokey Ranch or House BBQ	
Beef Fat Rosemary Fries	\$13
Roasted Garlic Aioli	
Make 'Em Chicago-Style	\$21
Beer Cheese, House-Made Giardiniera, Sweet Peppers and Onion	
Classic Caesar	\$18
Crisp Baby Romaine, Parmesan, Herb Focaccia Croutons, Garlicy Caesar Dressing	
*CT Cobb	\$19
Baby Greens, Tomato, Hardboiled Egg, Chopped Nueske's Applewood Smoked Bacon, Corn, Avocado, Buttermilk Parmesan Dressing	
*Tap Burger	\$24
Ground Sirloin or Beyond Meat® Patty, Cheddar, Gruyere, Sneaky Sauce, LTO, B & B Pickle, House Fries	
Turkey Club	\$21
Oven-Roasted Turkey Breast, Crisp Lettuce, Avocado, Nueske's Thick-Cut Applewood Smoked Bacon, Heirloom Tomato, Garlic Aioli, House Fries	
Grilled Chicken Sando	\$22
Tequila-Lime Marinated Chicken Breast, Chipotle Mayo, Pepper Jack, Marinated Cabbage, Tomato, House Fries	
Half-Day Smoked Pulled Pork Sandwich	\$22
KC BBQ, Creamy Chayote Apple Slaw, House Made Pickle Chips, Charred Jalapeño Heirloom Tomato, Garlic Aioli, House Fries	
Shrimp Po'boy	\$24
Cornmeal-Dusted Shrimp, Cajun Remoulade, Tomato, Crisp Lettuce, French Baguette, House Fries	
Detroit Style Thick-Crust Pizza	8"-\$12 or 14"-\$21
Choice of Cheese, Pepperoni, Italian Sausage, or Vegetarian	
Surf & Turfrites	\$32
Grilled sirloin flap, shrimp de jonghe, rosemary fries, garlic aioli	
Green Goddess Half Chicken	\$26
White Bean Cassoulet, Kale, Parmesan, Preserved Lemon	
*Seared Branzino	\$30
Cauliflower Purée, Roasted Cauliflower, Shaved Fennel, Lemon Butter	
*Ricotta Cavatelli Cacio E Pepe	\$28
Pepato Cheese, Guanciale, Spinach, Cured Yolk	

*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.

The Essentials

Coffee	\$12/\$18
(Lavazza Freshly-Brewed Regular or Decaffeinated) Small or Large Available	
Specialty Coffee	\$10
(Espresso, Cappuccino, Café Latte, Americano or Café Macchiato)	
Lot 35 Specialty Teas	\$6
(Imperial Breakfast, Decaf English Breakfast, Earl Grey, Sencha Green, Chamomile, Goddess Oolong or Mint)	
Iced Tea	\$7
Milk	\$5
(Whole, 2%, Skim, Soy or Almond, Oat)	
Juice	\$6
(Apple, Orange, Grapefruit, Cranberry or Tomato)	
Voss Still or Sparkling Water	\$6/\$8
Soft Drinks	\$6
(Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Ginger Ale)	

BEER

	vol	glass	abv
Miller Lite	12oz	\$6	4.17%
Light Lager - Milwaukee, WI			
Stella Artois	12oz	\$8	5.0%
Lager - Belgium			
Virtue Rosé	12oz	\$7	6.7%
Rose Cider - Fennville, MI			
Original Sin Extra Dry	16oz	\$10	6.0%
Cider - New York, NY			
Rekorderlig Wild Berries	11.1oz	\$9	4.5%
Premium Cider - Sweden			
Bell's Two Hearted Ale	12oz	\$8	7.0%
American IPA - Kalamazoo, MI			
Moody Tongue			
(Recognized by Michelin with 2 Stars) Emperor's Lemon Saison			
	12oz	\$11	6.3%
Saison - Chicago, IL			
Moody Tongue			
(Recognized by Michelin with 2 Stars) Aperitif Pilsner			
	12oz	\$10	5.0%
Pilsner - Chicago, IL			
Goose Island Matilda	12oz	\$10	5.0%
Belgian Style Ale - Chicago, IL			

White Wine

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

Red Wine

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

Sparkling

	5 oz	Bottle
Voveti Prosecco, Italy	\$14	\$57
J Brut Rose NV Russian River Valley, California	\$19	\$77
Veuve Cliquot "Yellow Label" Reims, France	\$23	\$125
Moet & Chandon Imperial Brut	750ML btl	\$75
Moet & Chandon Rose Imperil	750ML btl	\$80