





WELCOME TO FAIRMONT CHICAGO, MILLENNIUM PARK.

We truly appreciate you choosing our hotel. As you settle into your stay, please allow us to share a sense of our hotel's place, people and purpose.

Nestled between Michigan Avenue and Lake Michigan, our hotel enjoys a unique location on Millennium Park, where the natural beauty of Chicago meets its urban elegance and energy. Explore your surroundings amidst our nature-inspired décor, a nod to our sense of place.

Our tenured colleagues are the heart of our hotel and bring your Fairmont experience to life. We are united in our passion to connect our guests to the very best of Chicago. On your way out to explore the city, discover our entryway sculpture, Chicago Works, inspired by the hard work and grit of the people of Chicago. The clock is set at 5pm to symbolize the end of the work day and pride in a job well done. Whether you have traveled here for a landmark meeting or an individual moment of discovery, we

thank you for giving us the opportunity to turn moments into memories for you on Millennium Park.

One way we do that is through our distinct culinary offerings, using only the finest ingredients to capture the essence of each season. Whether you choose our in-room dining experience or visit our restaurant in the Lobby Bar, we invite you to savor a fresh approach to some local Chicago flavors. Don't miss our Tap Burger, a personal favorite of our executive chef, available in both the original and plant-based versions.

Should you have any requests or opportunities you see, kindly do let us know; it would be our pleasure to exceed your expectations.

On behalf of our entire Fairmont Chicago team, our sincere thanks and best wishes for a memorable stay.



BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM / GF GLUTEN-FREE / VEG VEGETARIAN / V VEGAN

ALL BREAKFASTS ON THIS PAGE COME WITH CHOICE OF REGULAR OR DECAFFEINATED COFFEE OR SPECIALTY BLEND TEA OR CHOICE OF FRESHLY SQUEEZED JUICE

COMPLETE BREAKFAST

Millennium Breakfast* 30
Two Eggs Your Way, Bacon, Sausage or Ham, Crispy Tap Breakfast Potatoes, Toast

Egg White Frittata* GF VEG 31
Roasted Red Pepper, Spring Onion, Grilled Asparagus, Wild Mushroom, Diced Tomato, Feta, Toast

Tap Combo* 40
Two Eggs Your Way, Two Buttermilk Pancakes, Bacon and Sausage, Crispy Breakfast Potatoes, Toast

SWEET TOOTH

Buttermilk Pancakes Stack VEG 28
Whipped European Style Butter & Pure Maple Syrup
+Blueberry Butter, Warm Peach Compote, & Almond Streusel +3

Yogurt Bowl GF VEG 23
Greek Yogurt, Seasonal Berries, House Granola

Fresh Fruit Plate GF VEG V 20
Fresh Sliced Market Fruit and Berries

SPECIALTIES

Breakfast Burrito 31
Scrambled Eggs, Bacon, Wisconsin Cheddar Cheese, Tomato, Avocado, Salsa Roja, Crispy Tap Breakfast Potatoes

Halsted Omelet 30
Three Eggs, Bacon, Sweet Onion, Aged Wisconsin Cheddar, Crispy Tap Breakfast Potatoes, Toast

KIDS

Includes juice only
Kids Scramble 15
Scrambled Eggs, Applewood Smoked Bacon, Fresh Fruit or Toast

Short Stack 14
Buttermilk Pancakes, Berries, Maple Syrup

Yogurt and Granola 12
Fresh Sliced Market Fruit and Berries

Cereal and Milk 9
Corn Flakes, Cheerios, Frosted Flakes, Raisin Bran, Rice Krispies, Special K

DRINKS

Juice 6
Apple, Orange, Grapefruit, Cranberry, or Tomato

Coffee 12/18
Chicago Roasted Big Shoulder's Coffee; Freshly-Brewed Regular or Decaffeinated

Specialty Coffee 12
Espresso, Cappuccino, Café Latte, Americano or Café Macchiato

Lot 35 Specialty Teas 6
Japanese Sencha, Egyptian Chamomile, Oregon Mint, Imperial Breakfast, Decaf English Breakfast or Creamy Earl Grey

Milk 5
Whole, 2%, Skim, Soy, Almond or Oat

* 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 PRESS IN-ROOM DINING ON YOUR TELEPHONE TO PLACE AN ORDER

An 8.00 delivery charge, 20% service charge and applicable taxes will be automatically added to your bill.

ALL DAY

AVAILABLE 11:30 AM - 11:00 PM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN

STARTERS

- Chicken Wings

17

Buffalo or BBQ Spice, Smoked Ranch, Lemon
- Crispy Chicken Tenders

17

All White Meat Tenders, Creamy Ranch or BBQ
- Hummus  

20

Roasted Garlic, Marinated Olives, Pickled Vegetables, Pita

SOUP + SALAD

- Classic Caesar 

18

Romaine Hearts, Garlic Caesar Dressing, Croutons, Parmesan

+Chicken

+8

+Shrimp

+10

+Salmon*

+12

+Steak*

+14
- Columbus Tap Cobb Salad

22

Tomato, Roasted Free Range Chicken, Bacon, Spiced Pecans, Citrus Vinaigrette
- Lake Superior Salmon Salad* 

23

Sustainable Sourced Crispy Skin Salmon, Apple Cider Vinaigrette, Crispy Chickpeas, Cured Tomato, Radish
- Chicken Soup

9/15

Couscous, Roasted Free Range Chicken, Fine Herbs

SANDWICHES + BURGERS

- Turkey Club

21

Oven Roasted Turkey Breast, Avocado, Thick Cut Bacon, House Fries
- Tap Burger*



22

7oz Linz Heritage Angus Beef Patty, Steak Seasoning, Aged Cheddar, Secret Sauce, LTOP, House Fries
- Short Rib Melt

24

Short Rib, Cheddar, Tomato Jam, House Fries
- Chicken Wrap

21

Herb Marinated Grilled Chicken, Flour Tortilla, Cheddar, Red Onion, Tomato, Smoked Ranch
- Falafel  

20

Falafel, Pickled Turnips, Tahini Sauce, Pita



SCAN FOR OUR 24 HOUR
REFRESHMENT CENTER MENU

ALL DAY

AVAILABLE 11:30 AM - 11:00 PM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN

ENTREES

- Steak Frites*

48

8oz Flat Iron, House Steak Seasoning, Chimichurri, Seasonal Vegetables
- Roasted Half Chicken

36

Silky Potato Purée, Seasonal Vegetables, Natural Jus
- Shrimp Pasta Pomodoro

20

Roasted Garlic, Gulf Shrimp, Torn Basil, Aged Parmesan
- Fish + Chips*

28

Chicago Brewed Two-Headed Boy Beer, Farm Raised Cod, Malt Vinegar, House Tartar Sauce
- Risotto

32

Chef's Seasonal Selection of Creamy Risotto
- Pub Style Pizza 14"

22

Choice of Cheese, Pepperoni, Italian Sausage, or Vegetarian
- SWEETS
- Cookies and Milk

9
- Häagen-Dazs Ice Cream

12

Vanilla Bean, Belgian Chocolate, Dulce de Leche, Butter Pecan, Strawberry
- Sorbet

12

Mango, Raspberry, Zesty Lemon

KIDS

- Kids Cheeseburger

12

Fries or Fresh Fruit
- Crispy Chicken Tenders

11

Fries or Fresh Fruit
- Hot Dog

8

Fries or Fresh Fruit
- Peanut Butter and Jelly

5

Fries or Fresh Fruit

DRINKS

- Coffee

12/18

Chicago Roasted Big Shoulder's Coffee; Freshly-Brewed Regular or Decaffeinated
- Specialty Coffee

12

Espresso, Cappuccino, Café Latte, Americano or Café Macchiato
- Lot 35 Specialty Teas

6

Japanese Sencha, Egyptian Chamomile, Oregon Mint, Imperial Breakfast, Decaf English Breakfast or Creamy Earl Grey
- Iced Tea

7
- Milk

5

Whole, 2%, Skim, Soy, Almond or Oat
- Evian Still or Sparkling Water

7/14
- Soft Drinks

8

Coca-Cola, Coke Zero, Diet Coke, Sprite or Ginger Ale

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BEER

AVAILABLE 6:00 AM - 11:00 PM

Miller Lite Light Lager - Milwaukee WI, 12oz, 4.2%	8
Stella Artois Lager - Belgium, 12oz, 5.0%	9
Modelo Pilsner - Mexico, 12oz, 4.4%	8
Coors Light Lager - Golden, CO, 12oz, 4.2%	8
Heineken Pilsner-Style Lager - Holland, 12oz, 5%	8
Anti-Hero IPA - Chicago, IL, 12oz, 6.7%	8
Guinness Stout - Ireland, 14.9oz, 4.2%	12
Goose Island 312 Wheat Ale - Chicago, IL, 12oz, 4.2%	10
Bells Two Hearted Ale American IPA - Kalamazoo, MI, 12oz, 7.0%	10
White Claw Hard Seltzer - Waddell, AZ, 12oz, 5.0%	9
Truly Hard Seltzer - Boston, MA, 12oz, 5.0%	9
Untitled Art NA Italian Pilsner Pilsner - Waunakee, WI, 12oz, 0%	10

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WINE

AVAILABLE 6:00 AM - 11:00 PM

RED WINE

5oz / 9oz / bottle

12 Clones

Pinot Noir - Santa Lucia, California

17/27/72

Nine Hats Red

Cabernet Sauvignon-Merlot - Columbia Valley, Washington

15/22/61

Black Stallion

Cabernet Sauvignon - Napa Valley, California

23/36/90

Felino Viña Cobos

Malbec - Mendoza, Argentina

16/24/65

William Hill

Merlot - Napa and Sonoma Counties, California

15/22/61

SPARKLING

5oz / bottle

La Marca

Prosecco, Italy

16/65

Ruffino Prosecco Rosé

Italy

15/65

Graham Beck Brut Sparkling Wine

South Africa

17/75

Veuve Clicquot “Yellow Label”

Reims, France

23/135

Moët & Chandon Brut

750 mL bottle 100

Moët & Chandon Rose

750 mL bottle 90

WHITE WINE

5oz / 9oz / bottle

Barone Montalto

Pinot Grigio - Italy

14/20/57

Poet’s Leap

Riesling - Columbia Valley, Washington

15/22/61

Mohua

Sauvignon Blanc - Marlborough, New Zealand

15/25/64

ZD

Chardonnay - Santa Barbara, Monterey, Carneros, California

21/33/85

Hampton Water

Rosé - France

15/25/64

Long Meadow Ranch “Farmstead”

Chardonnay - Napa Valley, California

16/24/62

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TO ORDER, SIMPLY CONTACT IN-ROOM DINING THROUGH YOUR GUEST ROOM TELEPHONE