

IN-ROOM DINING MENU

For ice requests or to place an order:

Dial "In Room Dining" on your house phone.

Athletes eat and train, they don't diet and exercise.





BREAKFAST

6 am - 11 am daily

CONTINENTAL \$18

house-baked pastries, jam, cream cheese, whipped butter, fresh juice, and coffee or tea $_{
m v}$

*THE HOME PLATE \$21

two eggs any style, choice of bacon, chicken, or pork sausage, fingerling potatoes nf

*OMELETTE \$22

whole eggs or egg whites, fingerling potatoes

nf

choose three:

tomatoes, onions, peppers, ham, bacon, sausage, mushrooms, spinach, cheddar cheese, swiss cheese

*BREAKFAST SANDWICH \$24

everything bagel, choice of bacon or sausage, fried egg, cheddar, tomato chutney, arugula, fingerling potatoes

nf

BAGEL & LOX PLATE \$25

choice of everything or plain bagel, chive cream cheese, pickled pearl onions, tomato, capers, lemon

nf

*STEAK AND EGGS \$34

grilled sirloin steak, choice of eggs, fingerling potatoes, herb butter nf

*TRADITIONAL EGGS BENEDICT \$22

to asted english muffin, canadian bacon, poached eggs, hollandaise, finger ling potatoes $\,$ nf

*SMOKED SALMON EGGS BENEDICT \$24

 $to a sted \ english \ muffin, baby \ spinach, \ smoked \ salmon \ lox, \ poached \ eggs, \ hollandaise, \ fingerling \ potatoes \\ nf$

BELGIAN WAFFLES \$19

 $\begin{array}{c} \text{maple syrup, whipped butter, fresh berries, sweet cream} \\ \text{v, nf} \end{array}$

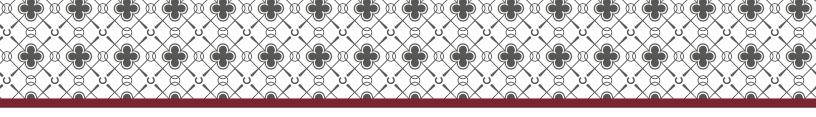
- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

*This food item contains raw ingredients or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

All prices are subject to prevailing sales tax and \$3.00 delivery fee. A service charge of 20% will be added to all checks.

Č Š W Č Š W Č Š W



BREAKFAST (cont.)

6 am - 11 am daily

BUTTERMILK PANCAKES \$18

blueberries, banana, powdered sugar, maple syrup v, nf

*AVOCADO TOAST \$21

sliced avocado, poached egg, arugula, pickled pearl onions, tomato chutney, toasted sourdough $\mathrm{df}, \mathrm{v}, \mathrm{nf}$

STEEL CUT OATMEAL \$12

cinnamon, local honey, banana, blueberries, toasted walnuts \mathbf{v}, \mathbf{df}

YOGURT & GRANOLA BOWL \$18

fresh berries, honey granola, greek yogurt, bee pollen, mint gf, v

ASSORTED CEREALS \$8

Kellogg's Raisin Bran Kellogg's Special K Kellogg's Frosted Flakes Kellogg's Mini Wheats Kellogg's Corn Flakes Kellog's Rice Krispies Kashi Honey Toasted Oats v, nf

MIXED BERRY SMOOTHIE \$12

mixed berries, orange juice, yogurt, agave gf, v, nf

MANGO AND PINEAPPLE SMOOTHIE \$13

 $\begin{array}{c} mango, pineapple, yogurt, orange juice, agave \\ gf, v, nf \end{array}$

SIDES

*Two eggs any style \$8

Applewood Smoked Bacon \$9

Pork Sausage \$9

Chicken Sausage \$9

Fingerling Potatoes \$8

Fresh Fruit \$8

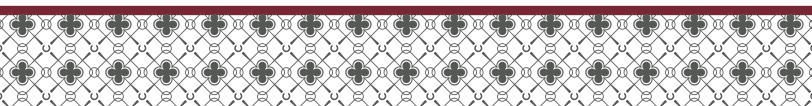
Toast \$5

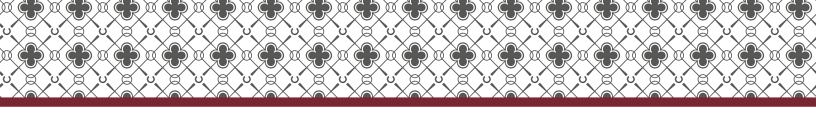
Bagel and Cream Cheese \$7

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

*This food item contains raw ingredients or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.





ALL DAY MENU

11 am - 5 am Tuesday - Saturday 11 am - midnight Sundays & Mondays

SALADS & STARTERS

*CAESAR SALAD \$16 herby breadcrumbs, parmesan, boquerones $\inf add\ chicken\ \$8$

MIXED GREEN SALAD \$15

assorted lettuces, cucumber, shaved vegetables, to mato, french vinaigrette $${\rm gf,\,nf,\,vg}$$ $add\,chicken\,\$8$

TOMATO BISQUE \$13

sourdough crouton, cherry tomato, chive v, nf

GRAIN BOWL \$17

lemon yogurt, avocado, kale, tomato cucumber salad, pickled pearl onions v, nf ${\it add\ chicken\ \$8}$

SANDWICHES

includes choice of french fries substitute petite caesar salad or onion rings for \$2

TURKEY BLT \$22

swiss, bacon, lettuce, tomato, dijonaise, toasted sourdough nf

GRILLED CHEESE \$18

havarti, cheddar, toasted sourdough v, nf

*CLASSIC PRIME BURGER \$25

nf

substitute beyond burger for \$3 3-year Wisconsin cheddar, special sauce, lettuce, tomato, onion, brioche bun

ENTREES

DRY RUBBED CHICKEN WINGS \$16 celery & carrot, BBQ seasoning, homemade ranch nf

HERITAGE BRICK CHICKEN \$45

calabrian chile, chicken jus vinaigrette, tarragon yogurt, fingerling potatoes $\,\,$ gf

*NY STRIP STEAK \$52 broccolini, house fries, au poivre nf

*FAROE ISLAND SALMON \$48 grilled asparagus, grains, lemon caper sauce, frisee salad nf, gf

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

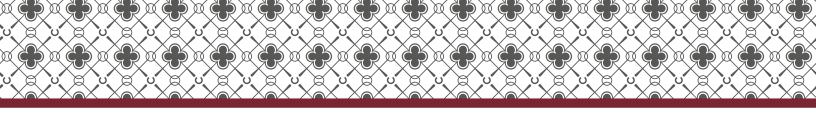
*This food item contains raw ingredients or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

 $All\ prices\ are\ subject\ to\ prevailing\ sales\ tax\ and\ \$3.00\ delivery\ fee.\ A\ service\ charge\ of\ 20\%\ will\ be\ added\ to\ all\ checks.$

C 5 W C 5 W C 5 W

<u>658658</u>



ALL DAY MENU (cont.)

11 am - 5 am Tuesday - Saturday 11 am - midnight Sundays & Mondays

SIDES

French Fries \$6 Onion Rings \$8 *Caesar Salad nf \$7 Chicken Breast \$8

KIDS MENU

Chicken Tenders and Fries nf \$13 Grilled Cheese Sandwich and Fries v, nf \$11 Mac and Cheese v, nf \$10 Fresh Mixed Berries \$10

DESSERTS

HOUSEMADE ICE CREAM

one scoop \$8 three scoops \$18 choice of: roasted vanilla, chocolate, chef's choice sorbet gf, v, nf

MILK AND COOKIES \$12

chocolate chip v, nf
snickerdoodle v, nf
peanut butter v
milk of your choice: 2%, whole, almond, soy, or oatmilk

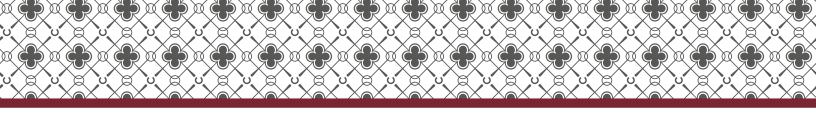
BROWNIE SUNDAE \$16 roasted vanilla ice cream, brownie bites, chocolate sauce, whipped cream v, nf

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

*This food item contains raw ingredients or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.





BEVERAGES

available daily

BOTTLED WATER

Still (1 liter) \$9 Sparkling small (8.5 oz) \$6 large (1 liter) \$9

JUICES \$6

orange grapefruit cranberry apple tomato

CARBONATED BEVERAGES \$5

coke diet coke sprite

COFFEE

small french press (serves 2 cups) \$6 large french press (serves 4 cups) \$12

RISHI TEA \$6

Herbal Tea turmeric ginger chamomile medley peppermint

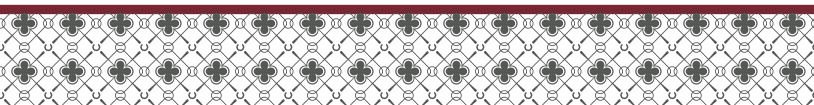
Black Tea english breakfast earl grey masala chai

Green Tea matcha super green tea jasmine

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

*This food item contains raw ingredients or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.





BEERS

Miller Lite \$7 Milwaukee, Wisconsin

> Modelo \$8 Mexico

Rotating Funkytown \$9 Chicago

Noon Whistle Gummylicious Hazy IPA \$9 Lombard, IL

WINE

By the Bottle

RED

Truchard Cabernet Sauvignon, Carneros/Napa Valley, California \$112 Hedges Estate Red Blend, Washington \$88 Francois Labet Bourgogne, Pinot Noir, Burgundy, France \$92

WHITE

McBride Sisters Sauvignon Blanc, Marlborough, New Zealand \$64 Licia Albarino, Rias Baixas, Spain \$95 Guinigi Pinot Grigio, Delle Venezie DOC, Italy \$64

SPARKLING/ROSÈ

Francois Montand Brut NV, Jura \$64 Liquid Geography Mencia Rose, Bierzo DO, Spain \$80 Mionetto Prestige Prosecco Brut 187 ml \$16/\$64

COCKTAILS

BLOODY MARY \$18 Ketel One Vodka, Cutwater Bloody Mary Mix

MIMOSA \$16 Mionetto Prosecco, Fresh Orange Juice

SCREWDRIVER \$18 Ketel One Vodka, Fresh Orange Juice

CINDY'S OLD FASHIONED \$32: 70z (2 servings) Russell's Reserve 10yr Bourbon, Angostura, Demerara

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

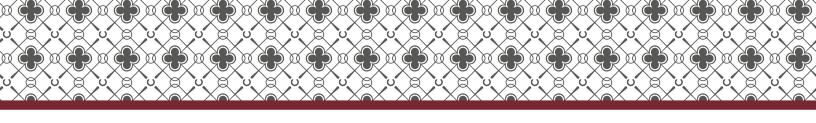
*This food item contains raw ingredients or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

All prices are subject to prevailing sales tax and \$3.00 delivery fee. A service charge of 20% will be added to all checks.

ČŠ X ČŠ X ČŠ X ČŠ X

5 6 5 6 5 6



SHAKE SHACK

10 am - 10 pm Sunday - Thursday 10 am - 11 pm Friday and Saturday

BURGERS

100% all-natural Angus beef. No hormones and no antibiotics ever. Our propietary Shack blend is freshly ground. All burgers are cooked meduim unless otherwise requested. Served on a non-GMO potato bun.

*ShackBurger® \$7.49

cheeseburger, lettuce, tomato, ShackSauce double \$9.99 add bacon \$1.99

*SmokeShack® \$8.99

cheeseburger, all-natural applewood smoked bacon, chopped cherry pepper, ShackSauce

double \$11.99

'Shroom Burger (V) \$9.49

fried portobello mushroom, Muenster and cheddar cheeses, lettuce, tomato, ShackSauce

*Shack Stack® \$12.49

cheeseburger, shroom burger, lettuce, tomato, ShackSauce

*Hamburger \$6.99

choice of lettuce, tomato, pickle, onion, ShackSauce double \$9.99
add bacon \$1.99

FLAT TOP DOGS

100% all-natural Angus beef. No hormones and no antibiotics ever. Split and griddled crisp. Served on a non-GMO potato bun.

Hot Dog \$4.49

Vienna Beef dog

add Shack cheese sauce \$1.00

CHICKEN

100% all-natural cage-free chicken. No hormones and no antibiotics ever. Served on a non-GMO potato bun.

Chick'n Shack \$8.99

Crispy chicken breast with lettuce, pickles, buttermilk herb mayo

SIDES

Fries \$4.49 Cheese Fries \$5.99

FROZEN CUSTARD

Our dense, rich and creamy ice cream-spun fresh daily right here at the Shack! Our vanilla and chocolate recipes use only real sugar, no corn syrup, and milk from dairy farmers who pledge not to use artificial growth hormones.

Shakes \$6.49

vanilla chocolate black & white strawberry make it malted 0.50 add whipped cream 0.50

Floats \$6.49

creamsicle root beer float

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

*This food item contains raw ingredients or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

