



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
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

toasted english muffin, canadian bacon, poached eggs, hollandaise, fingerling potatoes
nf

*SMOKED SALMON EGGS BENEDICT \$24

toasted english muffin, baby spinach, smoked salmon lox, poached eggs, hollandaise, fingerling potatoes
nf

BELGIAN WAFFLES \$19

maple syrup, whipped butter, fresh berries, sweet cream
v, nf

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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
df, v, nf

STEEL CUT OATMEAL \$12

cinnamon, local honey, banana, blueberries, toasted walnuts
v, 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

Kellogg'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

mango, pineapple, yogurt, orange juice, agave
gf, v, nf

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

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ALL DAY MENU

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

SALADS & STARTERS

*CAESAR SALAD \$16

herby breadcrumbs, parmesan, boquerones
nf
add chicken \$8

MIXED GREEN SALAD \$15

assorted lettuces, cucumber, shaved vegetables, tomato, french vinaigrette
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
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, dijonnaise, 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

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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

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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

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BEVERAGES (cont.)

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: 7oz (2 servings)
Russell's Reserve 10yr Bourbon, Angostura, Demerara

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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 proprietary 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

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