

Bistro Menu

Chopped Salad

Romaine / ditalini / prosciutto / blue cheese / scallion / house dressing

Caesar Salad

Romaine / shaved parmesan / focaccia crouton / Caesar dressing

Green Goddess Cobb Salad

Bacon / hardboiled egg / blue cheese / tomato / green goddess dressing

Fruit Station

Selection of seasonal melons & berries

Artisanal Cheese Board

Assorted artisan cheeses

Charcuterie

Selection of local cured meats

40 Clove Garlic Chicken

Buttered spaetzle / roasted tomato

Beer Braised Pork Wings

Braised mustard cabbage hash

Smoked Gouda Mac

Cavatappi / three cheese crust

Apple Pie Cinnamon Roll Cobbler

Caramel spiced walnuts

Ranch Dusted Fingerling Potato

Smoked cheddar / scallion

Buttered Green Beans

Toasted almond / crispy onion

Shrimp Cocktail & Crab Claws

Cocktail sauce / lemon

Broccoli Cheddar Soup

Carving Station

Cheddar Bacon Egg Salad

Pear Stuffed Focchi / Roasted Pumpkin Alfredo / Crispy Sage

Herb Roasted Ribeye / Demi Glace / Horseradish Cream (carved)

**Pastrami Rubbed Turkey Breast / Stone Ground Mustard
Sage Gravy (carved)**

**Pearl Sugar Belgian Waffle / Strawberry Sauce
Whipped Cream**

Stadium Favorites

Classic Chicago Dogs

Traditional toppings

Beef Sliders

Cheddar / kicker sauce / caramelized onion

Wings

Buffalo / bbq / mild / asian / blue cheese / ranch / celery sticks

Pretzel Nuggets

Beer cheese dipping sauce

Omelet Station

Cage free eggs & egg whites

*Cheddar, swiss, feta, bacon, ham, peppers, mushroom
onion, tomato, spinach, scallion*

Sausage / Bacon / Hash Brown Cakes

Dessert

Cookies / Loaded Caramel Brownies / French Silk Pie

Key Lime Pie / Assorted Cupcakes