

Bistro Menu

Chopped Salad

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

Caesar Salad

Romaine / shaved parmesan / focaccia crouton / Caesar dressing

Tuna Nicoise Salad

Yukon potato / haricot vert / egg / tomato / kalamata olive / roasted garlic red wine vinaigrette

Shrimp Cocktail & Crab Claws

Cocktail sauce / lemon

Artisanal Cheese Board

Assorted artisan cheeses

Charcuterie

Selection of local cured meats

Fruit Station

Selection of seasonal melons & berries

Bear Down Chili

Sour cream / cheddar / onion

Beef Stroganoff

Buttered pierogi / mushroom cream sauce

Honey Sriracha Grilled Chicken Thighs

Blistered shishito peppers

Red Chili Breakfast Enchiladas

Egg / chorizo / potato / pepper / chihuahua cheese

Country Biscuits & Gravy

Garlic butter / sausage gravy

Ratatouille

Red pepper coulis / squash / eggplant / goat cheese

Tuscan White Bean & Kale Soup

Carving Station

Sweet Potato Gratin / Garlic Parmesan Crust

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

Smoked Gouda Mac

Cavatappi / three cheese crust

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 / Triple Chocolate Brownies / Caramel Crunch Cake
Key Lime Pie / Triple Chocolate Truffle Cake / Assorted Cupcakes*