

Bistro Menu

Chopped Salad

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

Caesar Salad

Romaine / shaved parmesan / focaccia crouton / Caesar dressing

Pear & Gorgonzola Salad

Poached baby pear / gorgonzola / pecan / prosciutto / arugula / white balsamic 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

Smoked Pastrami Salmon

Red onion / tomato / caper / egg / herb cheese spread / bagel

Miso Glazed Salmon

Wasabi whipped potato / snow pea / carrot

Pan Seared Flat Iron Steak

Roasted shallot demi-glace / brussel sprouts / roasted tomato

Monte Cristo Sliders

Turkey / swiss / raspberry / hawaiian roll

Applewood Smoked Bacon & Maple Sausage Links

Crab Bisque

Lemon Oregano Roasted Cauliflower

Carving Station

Tortellini Pasta Salad / Mozzarella / Sundried Tomato / Red Onion / Olive

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 / Butternut Squash Bundt Cake / Triple Chocolate Truffle Cake / Assorted Cupcakes