



T H E
CITY
R O O M

UNITED CLUB 

FOOD

BAR SNACKS

Bartender's Snack Blend and Roasted Peanuts

TOMATO BURRATA BOARD

Heirloom Tomato, Olives, Pesto, Burrata, Ages Balsamic and Crostini

PETITE WEDGE SALAD

Bacon Lardons, Baby Iceberg, Heirloom Tomatoes, Bleu Cheese Crumbles, and Bleu Cheese Dressing

ROASTED BEET AND FRISEE SALAD

Crushed Pistachios and Maple Vinaigrette

STEAK FRITES POUTINE

Waffle Cut Fries, Grilled Sirloin Steak, Brown Ale Gravy and Cheese Curds

LEMON POACHED SHRIMP COCKTAIL

Horseradish Cocktail Sauce & Paddlefish Mustard Sauce

COLOSSAL MEATBALL AND ITALIAN SAUSAGE

French Rolls, House Made Giardiniera, Marinara Sauce, Parmesan Cheese, and Grilled Peppers

BOURBON BRINED CHICKEN

Brown Sugar Bourbon Onion Jam

VIENNA BEEF NATURAL CASING CHICAGO DOGS

Diced Onion, Tomato Wedge, Mustard,
Neon Green Relish, Pickle Spear, Sport Peppers,
Celery Salt, Poppyseed Bun

GAME TIME SNACK GRAB

Snack Mix, Peanuts, Nuts on Clark Popcorn,
Cheddar and Caramel Mix Popcorn, Assortment of Candies

SIGNATURE DESSERT BAR

Chef Curated Selection of Petit Fours, Mini Desserts, Cream Puffs and Bars

POST GAME CRAVINGS

GAMEDAY FAVORITES

Gourmet Soft Pretzels with Beer Cheese Dip,
Grain Mustard, and Cinnamon Cream Cheese Frosting

BROCCOLI AND CHEESE SOUP

Scallions, Cheddar Cheese and Oyster Crackers

SICILIAN STYLE PIZZA

Meat Lovers and Tomato, Spinach, Ricotta
with Balsamic Reduction

SWEET ENDINGS

Mini Specialty Desserts, Chocolates, and Cookies.
Cinnamon Sugar Churros with Warm Chocolate
and Caramel Sauce

DRINKS

BEER

Miller Lite
Coors Light
Blue Moon
Peroni
Pilsner Urquell
Vizzy Hard Seltzer
Stone Delicious IPA
Revolution Anti-Hero
Modelo Especial

COCKTAILS

SPANISH RED SANGRIA

Dry Red Wine, Brandy, Lemon,
Tangerine, Juicy Apple, Orange Juice,
Triple Sec, and Ginger Ale

BLACK CHERRY OLD FASHIONED

Blackened Rye Whiskey, Black Cherry
Real, Bitters and Simple Syrup

VODKA GIMLET

Lime Juice and Simple Syrup

SPIRITS

VODKA

Effen Vodka
Tito's

GIN

Bombay Sapphire

RUM

Bacardi Superior

BOURBON

Maker's Mark

SCOTCH

Dewars White Label
Johnny Walker Black

WINE

LaMarca Prosecco
Simi Chardonnay
Sonoma County, California
La Crema, Pinot Noir
Sonoma County, Californian
Louis Martini Cabernet Sauvignon
Napa Valley, California
Argiano, Brunello di Montalcino
Tuscany, Italy

BLOODY MARY BAR

House Bloody Mary Mix, Effen Vodka,
with assorted toppings and garnishes

NON-INCLUSIVE OFFERINGS

SPIRITS

Grey Goose // 17.99

Hendricks // 16.99

Tres Generaciones // 24.99

Clase Azul // 49.99

Don Julio 1942 // 49.99

Basil Hayden // 17.99

Laphroaig // 19.99

WINE BY THE BOTTLE

Nicolas Feuillatte Brut // 139.99

Stags' Leap Chardonnay, Napa Valley California // 119.99

La Jolie Fleur, Provence, France // 84.99

Cakebread Sauvignon Blanc, Napa Valley // 99.99

Ca'Marcanda 'Vistamare' Toscana Bianco, Italy // 109.99

The Prisoner, Napa Valley, California // 139.99

Gaja Ca'Marcanda Bolgheri 'Magari', Tuscany, Italy // 109.99

Welcome to the City Room,

We are excited to offer you a city-inspired culinary experience. Each game day, our menu will feature a unique selection of dishes crafted with care, inspired by the flavors of Chicago. In collaboration with talented chefs and expert sommeliers, we have curated thoughtfully selected wines, specialty cocktails, and a premium bar program to complement your meal.

Our goal is to provide an elevated, intimate dining experience that delights your senses and enhances your time with us. We hope you enjoy the journey through our ever-changing menu.

UNITED  CLUB

*Chicago
Bears*

vs

*Minnesota
Vikings*

November 24, 2024

UNITED  CLUB