



T H E
INTERNATIONAL
R O O M

UNITED CLUB 

FOOD

TABLE SNACKS

Honey Roasted Sesame Stix Snack Mix

SALADS

SPANISH WEDGE SALAD

Baby Iceberg Lettuce, Orange Segments, Olives, and Shaved Fennel with Aged White Vinegar Dressing

ROASTED BEET AND FRISEE SALAD

Crushed Pistachios and Maple Vinaigrette

RAW BAR

Lemon Poached Shrimp and Snow Crab Claws with Horseradish Cocktail Sauce, Paddlefish Mustard, Tabasco, and Lemons

JAMON, CHORIZO, MANCHEGO CHEESE, AND SPANISH OLIVE BOARD

Served with Traditional Accompaniments, Crackers and Lavosh

GRILLED BERKSHIRE PORK RACK

Sorghum Apple Butter

PORTERHOUSE STEAK CARVERY

Grilled Asparagus, Red Pepper Romesco Sauce

LOBSTER TAIL AND CLAMS PAELLA

Saffron, Sofrito, Calasparra Rice, and Lobster Stock

SPANISH TORTILLA

Sweet Potato, Spinach and Cheese

VIENNA ALL BEEF CHICAGO DOGS

Poppyseed Bun, Mustard, Onion, Neon Relish, Tomato Wedge, Pickle Spear, Sport Pepper, Celery Salt

SIGNATURE DESSERT BAR

Chef Curated Selection of Petit Fours, Mini Desserts, Cream Puffs, and Bars Caramel Cheesecake, Sopapillas, and Churros with Warm Chocolate Sauce

GAME TIME SNACK GRAB

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

Post Game Cravings

GAMEDAY FAVORITES

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

CHICKEN TORTILLA SOUP AVG

Scallions, Tortilla Strips, Queso Fresco and Sour Cream

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

Grey Goose

GIN

Bombay Sapphire

Hendricks

RUM

Bacardi Superior

TEQUILA

Tres Generaciones

Clase Azul

Don Julio 1942

BOURBON

Maker's Mark

Basil Hayden

SCOTCH

Dewars White Label

Johnny Walker Black

Laphroaig

Bloody Mary Bar

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

Wine

BUBBLY

LaMarca Prosecco

Nicolas Feuillatte Brut

WHITE

Simi Chardonnay, Sonoma County, California

Stags' Leap Chardonnay, Napa Valley California

La Jolie Fleur, Provence, France

Cakebread Sauvignon Blanc, Napa Valley

Ca'Marcanda 'Vistamare' Toscana Bianco, Italy

RED

La Crema, Pinot Noir, Sonoma County, California

Louis Martini Cabernet Sauvignon, Napa Valley, California

The Prisoner, Napa Valley, California

Argiano, Brunello di Montalcino, Tuscany, Italy

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

Welcome to the International Room,

We are excited to offer you a globally inspired culinary experience. Each game day, our menu will feature a unique selection of dishes crafted with care, inspired by flavors from around the world. In collaboration with talented chefs and expert sommeliers, we have curated thoughtfully selected wines, specialty cocktails, and a top-shelf 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