

# CITY





# BAR SNACKS

Bartender's Snack Blend and Roasted Peanuts

# ITALIAN CHOPPED SALAD

Romaine, Grilled Chicken, Bacon, Pasta, Tomatoes, Red Onions, Gorganzola Cheese, Honey Mustard Vinaigrette

# LEMON POACHED SHRIMP COCKTAIL AND SNOW CRAB CLAWS

Horseradish Cocktail Sauce and Paddlefish Mustard Sauce

#### **CRAB CAKES**

Remoulade Sauce

# WARM SPINACH AND ARTICHOKE DIP 0

Grilled Pita, Crackers, Lavosh and Vegetables

# LOBSTER MAC & CHEESE

Poached Main Lobster, Garlic Butter Crumb, Fresh Herbs

# GRILLED TOMAHAWK STEAKS

Bourbon Onions, House Made Steak Sauce, Blue Cheese Crema and Chimichurri

# SMOKED WHOLE CHICKEN 💩



Roasted Garlic Jus, Crispy Potatoes, and Grilled Asparagus

# **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

#### BEEF AND BLACK BEAN CHILI BAR

Scallions, Cheddar Cheese, Soup Crackers 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

# CRANBERRY HUGO SPRITZ

Mint, Cranberries, Elderflower, Spiced Cranberry Syrup, Topped with Prosecco and Sparkling Water

# BLACK CHERRY OLD FASHIONED

Blackened Rye Whiskey, Black Cherry Real, Bitters and Simply 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.



# Chicago Bears

VS

# Seattle Seahawks

December 26, 2024

