



T H E
INTERNATIONAL
R O O M

UNITED
CLUB 

FOOD

TABLE SNACKS

GOUGERE

French Inspired Cheese Puff

SALAD

SALADE DE CHEVRE

Mixed Greens, Goat Cheese, Walnuts Honey Vinaigrette

OYSTER ON THE HALF SHELL

Champagne Cucumber Mignonette, Tabasco, Lemon

RAW BAR

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

BOEUF BOURGUIGNON

Braised Beef, Burgundy Wine, Carrot, Onion, Mushroom, Rich Beef Reduction

COQ AU VIN

Chicken Lollipops Cooked in a Red Wine, Mushroom, Bacon Reduction Sauce

BEEF WELLINGTON

Demi-Glace

HARICOT VERTS ALMANDINE

French Green Beans Sauteed with Almonds and Butter

GRATIN DAUPHINOIS

Thinly Sliced Potato, Garlic, Butter, Cream

VIENNA ALL BEEF CHICAGO DOGS

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



VEGETARIAN



VEGAN



AVOIDING GLUTEN

SIGNATURE DESSERT BAR

Chef Curated Selection of Petit Fours, Mini Desserts, Cream Puffs, Bars, and French Macarons and Creme Brulee

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

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 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

*Seattle
Seahawks*

December 26, 2024

UNITED  CLUB