



T H E
INTERNATIONAL
R O O M

UNITED
CLUB 

FOOD

BAR SNACKS

French Quarter Mix

GAME TIME GRAB & GO

Nuts on Clark Popcorn, Chicago Mix Popcorn, Novelty Candies, Chicago Chips

PROSCIUTTO & ASPARAGUS CROSTINI

Herb Goat Cheese, Lemon Shallot Drizzle

THREE CHEESE ARANCINI

San Marzano Tomato Coulis, Parmigiano, Italian Parsley

GRILLED RADICCHIO SALAD

Buttermilk Blue Cheese, Pancetta, Marcona Almonds, Aged Balsamic

PANZANELLA SALAD

Baby Romaine, Shaved Red Onion, Grilled Zucchini,
Focaccia Croutons, Parmesan, Tomato, Fresh Mozzarella

CHILLED SEAFOOD DISPLAY

Lemon Poached Shrimp, King Crab Legs,
Paddlefish Mustard Sauce, Cocktail Sauce, Lemons, Tabasco

7 BONE PRIME EXPORT RIB

Lemon Parsley Salsa Verde, Gorgonzola Cream, Calabrian Chili Onion Agrodulce

CAMPANELLE FRUTTA DI MARE

Calamari, PEI Mussels, Shrimp, Spicy Tomato White Wine Sauce,
Sliced Garlic, Parsley, Campanelle Pasta

LEMON & FRESH HERB ROAST WHOLE CHICKEN

Grilled Lemon, Cipolini Onions, Lemon Rosemary Jus

TRUFFLE MUSHROOM GNOCCHI

Roasted Mushrooms, Black Truffle Cream, Sauteed Spinach, Asiago Cheese

EGGPLANT ROLLATINI

Ricotta Basil Stuffed Eggplant, Burrata, Roasted Tomato and Garlic Marinara

OMLELET STATION

Eggs, Egg Whites, Ham, Bacon, Mushroom, Peppers, Tomato,
Spinach, Red Onion, Cheddar Cheese

VIENNA BEEF CHICAGO DOGS

Onions, Tomato Wedge, Green Relish, Sport Peppers,
Pickle Spear, Yellow Mustard, Celery Salt

COOKIES

Chocolate Chip, Sugar, Oatmeal Raisin

BROWNIES & BARS

Orange and Blue Brownies, Crisp Rice Treats

TIRAMISU

Espresso Soaked Ladyfingers, Sweet Mascarpone, Espresso Powder, Cocoa

LOCAL CARAMEL APPLES

Post Game Cravings

QUESABIRRIA

Beef Barbacoa, Chihuahua Cheese, Cilantro, Braising Liquid Dipping Sauce

ARTISAN SOFT PRETZELS

Beer Cheese, Grain Mustard, Dill Pickle Dip

WARM BUFFALO CHICKEN DIP

Tortilla Chips, Crackers, Lavosh



VEGETARIAN



VEGAN



AVOIDING GLUTEN

DRINKS

Beer

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

Cocktails

BLUE & ORANGE OLD FASHIONED

Blue Run Bourbon, Bitters,
Sugar, Orange Peel

CRANBERRY APPLE CIDER MARGARITA

Hornitos Tequila, Apple Cider,
Sparkling Cranberry, Lime Juice, Triple
Sec, Maple Syrup, Cinnamon Stick

ESPRESSO MARTINI

Effen Vodka, Coffee Liqueur, Espresso,
Simple Syrup, Coffee Beans

NEGRONI

Sipsmith Gin, Campari,
Sweet Vermouth, Orange Peel

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 & Garnishes

Wine

SPARKLING

LaMarca Prosecco, Veneto, Italy

Flew de Mer, Cotes de Provence, France

WHITE

Maso Canali Pinot Grigio, Trentino, Italy

Kim Crawford Sauvignon Blanc, New Zealand

Decoy Chardonnay, Sonoma County, California

RED

La Crema Pinot Noir, Sonoma County, California

Louis Martini Cabernet Sauvignon, Napa Valley, California

The Prisoner Red Blend, Napa Valley, California

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.



*Chicago
Bears*

vs

*New Orleans
Saints*

October 19, 2025

UNITED  CLUB