



T H E
CITY
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

HOUSE-SMOKED SALMON DIP

Crackers, Lavosh, Bagel Chips

VEGETABLE NIÇOISE SALAD

Poached Potato, Green Beans, Hard Boiled Eggs, Tomato, Olives, White Beans, Spinach and Arugula, Red Wine Vinaigrette

POACHED PEAR & ENDIVE SALAD

Buttermilk Blue Cheese, Crushed Pistachios, Balsamic Reduction

LEMON POACHED BLACK TIGER SHRIMP

Cocktail Sauce, Tabasco, Lemon

CHEF-CARVED BERKSHIRE PORK RACK

Apple Cider Sauce, Apricot Ginger Chutney

BRAISED SHORT RIBS

Red Wine Demi Glace and Roasted Root Vegetables

CHICKEN VESUVIO

Pan-Seared Airline Chicken Breast, Potato, Sweet Peas, Lemon Garlic White Wine Sauce

GRIDDLE-SMASHED FINGERLING POTATOES

Italian Sausage, Fontina Cheese, Garlic, Basil

ROASTED BRUSSELS SPROUTS

Balsamic Onions and Red Pepper

OMELET 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

Assortment of Freshly Baked Cookies

BROWNIES & BARS

Orange and Blue Brownies, Crisp Rice Treats

FLOURLESS CHOCOLATE TORTE

Whipped Cream, Fresh Raspberries

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

DRINKS

BEER

Miller Lite
Coors Light
Blue Moon Belgium White
Revolution Anti-Hero
Goose Island 312
Peroni
Cruz Blanca
Vizzy Hard Seltzer

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 Handmade

GIN

Bombay Sapphire

RUM

Bacardí Superior

TEQUILA

Hornitos Plata

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 & Garnishes

NON-INCLUSIVE OFFERINGS

SPIRITS

Grey Goose Vodka // 17.99

Hendricks Gin // 16.99

Basil Hayden Gin // 17.99

Tres Generaciones Tequila // 24.99

Clase Azul Tequila // 49.99

Don Julio 1942 Tequila // 49.99

Laphroaig Scotch // 19.99

WINE BY THE BOTTLE

Nicolas Feuillatte Brut // 139.99

La Jolie Fleur Rosé, Provence, France // 84.99

Cakebread Sauvignon Blanc, Napa Valley // 99.99

Stags' Leap Chardonnay, Napa Valley California // 119.99

The Prisoner Red Blend, Napa Valley, California // 139.99

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 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