



Dinner

Some of the fresh produce featured on our menu comes from our very own InterContinental Chicago Farm located in **Bristol, Wisconsin**, grown especially for us by Farmer Larry.

Items highlighted in **green** come from our farm in Wisconsin

Appetizers

Yellow Fin Tuna Tartare 15

Sweet chili soy sauce,
caper berries and spicy **fennel**

Ginger and Scallop Suckers 15.50

With **parsnip mash** mixed with blended **celeriac**

Bacon & Eggs 14.50

Mama's lentil stew, kurobuta pork
belly, **spinach** and maple syrup

Lobster Panna Cotta 16

Grilled **peach salad** and **poblano**
pepper & **plum** sauce

Hudson Valley Foie Gras Custard 16

Almond brioche, pear fondant,
maple syrup and cracked pepper

Maryland Crab Cake 16

With smoked scallops, **apple** bisque and
fennel salad

Soup

Soup Du Jour 7.50

Chef's daily culinary delight

Roasted **Cherry Tomato** 8

Basil pesto and mozzarella Cheese

Lobster Bisque 8

With **fennel** broth and caviar

French **Onion** 8

With caramelized aged gruyere and a nest of
fried onions

Salads

Grilled Italian Bread Salad 12

With **green beans**, **baby frisee** and Wisconsin Bavarian Blue

Caesar Salad 505 14

Andalusian anchovies and marble rye ring

Chopped Vegetable Salad 11

Peppery **watercress** and smoked **poblano** foam

Pickled Rhubarb 12

Arugula, crumbled goat cheese and **beet root** syrup

Entrees

Short Rib Gnocchi Napoleon 27

With beef short rib mash,
mozzarella and crispy **shallots**

Bone-in Rib-Eye Chop 33

With **onion** and bacon brioche,
green beans and red wine butter

Halibut Confit 29

Artichoke ravioli, American caviar &
citrus vinaigrette

Caramelized Buffalo Tenderloin 35

With carbonated **figs**, **long beans**
and truffle mushrooms mash potatoes

Surf & Turf 36

With organic angus tenderloin, crab
cake, mustard H2O, double bake potato
and creamed **spinach**

Crispy Cider Snapper 28

With **cauliflower** mash,
pickled vegetables

Lite and Crispy free range Cornish Hen 28

Hominy, **cilantro**, **avocado** and
black beans relish

Grilled U10 Shrimp &

Artichoke Risotto Croquette 35

Baby roots, **micro arugula** &
lemon **Swiss chard** pesto

Prosciutto Wrapped Smoked Salmon 29

Baked beans, glazed **turnips**

Dinner Package

Create your own 3 Course

Select any Soup or Salad

Add an Entrée

Choose your favorite Dessert

\$48 per Person

For an additional **\$25** enjoy a bottle of
House selected Red or White Wine