



## 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

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Add an Entrée

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Choose your favorite Dessert

**\$48 per Person**

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