



**THE RITZ - CARLTON**

CHICAGO

**IN-ROOM  
DINING**

PLEASE DIAL 5170 TO PLACE YOUR ROOM SERVICE ORDER

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# BREAKFAST MENU

7AM TO 11AM

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## MORNING SPECIALTIES

*(Choice Of Toast, Glass Of Juice, Coffee Or Tea)*

### Continental / 22 [V]

Assorted Pastry Board, Granola Yogurt Parfait, Berries

### American Breakfast\* / 30 [G]

Two Eggs Any Style, Crispy Bacon, Chicken Or Pork Sausage

### Spa Breakfast\* / 30 [G][V]

Seasonal Vegetable Egg White Frittata, Petite Salad, Granola, Yogurt, Berries

## HEALTHY START

### Ripe Berry Bowl / 9 Small / 18 Large [G][V]

### Fresh Fruit Plate & Berries / 10 Small / 20 Large [G][V]

### Low Fat Yogurt / 12 [V]

Sliced Ripe Banana Or Strawberries

### Greek Yogurt Parfait / 16 [V]

Raspberry Coulis, Greek Yogurt, Granola, Seasonal Berries

### House Made Granola / 14 [V]

Sicilian Pistachio, Cranberry, Choice Of Milk

### Steel Cut Oatmeal / 12 [V]

Brown Sugar, Golden Raisins, Walnuts

### Dry Cereals / 10 [V]

Choice Of Milk, Ripe Banana, Blueberry

## SMOOTHIES

### Antioxidant Smoothie / 9 [G][V]

Blueberry, Blackberry, Yogurt, Oat Milk

### Green Goddess Smoothie / 9 [G][V]

Spinach, Cucumber, Pineapple, Yogurt, Oat Milk

### Classic Smoothie / 9 [G][V]

Banana, Strawberry, Yogurt, Oat Milk

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Note: 19% service charge, \$7.50 Delivery fee and applicable sales tax will be added to all orders.

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## CLASSICS

### Avocado & Egg Toast\* / 24 [V]

Tomato, Arugula, Pickled Onion, Two Eggs Any Style, Grilled Multigrain Toast

### Bagel & Lox\* / 26 [V]

Smoked Salmon, Tomato, Egg, Onion, Cucumber, Capers, Cream Cheese, Choice Of Bagel

### Steak & Eggs\* / 36 [V]

Grilled Grass Fed Skirt Steak, Two Eggs Any Style, Fingerling Potato, Petite Salad

## GRIDDLE

### Traditional Malted Waffles /20 [V]

Fresh Ripe Berries, Whipped Cream, Maple Syrup

### Buttermilk Pancakes /20 [V]

Choice Of Blueberry, Chocolate Chip Or Traditional, Powdered Sugar, Maple Syrup

### Cinnamon Brioche French Toast /20 [V]

Vanilla Whipped Cream, Fresh Strawberries, Maple Syrup

## FARM EGGS

### Truffle Egg White Frittata\* / 24 [G][V]

Kale, Cherry Tomato, Onion, Mushrooms, Petite Salad

### Caprese Omelet\* / 22 [G][V]

Red Onion, Mozzarella, Basil, Breakfast Potato, Petite Salad

### Western Omelet\* / 22 [G]

Smoked Ham, Bell Peppers, Onion, Cheddar, Breakfast Potato, Petite Salad

### Two Eggs Any Style\* / 20 [G]

Choice Of Breakfast Meat, Breakfast Potato, Petite Salad

### Three Egg Omelet\* / 22 [G][V]

Build Your Own Eggs, Breakfast Potato, Petite Salad

## EGGS BENEDICT

### Grilled Smoked Ham\* / 22

English Muffin, Smoked Ham, Lemon Hollandaise

### Smoked Salmon\* / 24

English Muffin, Avocado, Lemon Hollandaise

### Garlic Florentine\* / 20 [V]

English Muffin, Wilted Spinach, Grilled Tomato, Lemon Hollandaise

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## SIDES

Bacon / Smoked Ham / Pork Sausage / 6

Turkey Bacon / Spicy Chicken Sausage / 6

Parmesan Hash Browns / 6 [G][V]

Haas Avocado / 8 [G][V]

Smoked Salmon\* / 16

**Freshly Baked** (served with honey, butter and fruit preserves) / 6 [V]

Muffin, Croissant, Pan au Chocolate, Danish

**Toast** (served with honey, butter and fruit preserves) / 6 [V]

Multigrain, White, Sourdough, Wheat, Rye, English Muffin

**Toasted Bagel** (served with cream cheese, honey, butter and fruit preserves) / 6 [V]

Plain, Sesame, Everything, Whole Wheat

## BEVERAGES

Coffee / 11

Espresso / 7

Macchiato / 7

Café Latte / 8

Café Mocha / 8

Cappuccino / 8

Mighty Leaf Teas / 6

Hot Chocolate / 6

Milk / 6

Whole, 2%, Non Fat, Soy, Almond, Oat

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# ALL DAY DINING MENU

11AM TO 11PM

## SNACKS & SHAREABLES

### Poached Shrimp\* / 24 [G]

Chilled Shrimp, Traditional Cocktail Sauce, Grilled Lemon

### White Bean Hummus / 14 [V]

Cannellini Beans, Artichoke Hearts, Kalamata Olives, Hazelnut Dukkah, Ciabatta

### Arrabiata Lamb Meatballs / 18

Spicy Tomato Sauce, Fresh Herbs, Ricotta Salata, EVOO

### Crispy Chicken Wings / 16 [G]

Cucumber, Pickled Fresno Chili, Buffalo Sauce, Gorgonzola Blue Cheese Dip

### Charcuterie Board\* / 18

Selection Of Cured Meats, Pickled Veggies, Almonds, Dried Fruit Mostarda, Ciabatta

### Formaggio Board / 18 [V]

Selection Of Three Italian Cheeses, Fig Jam, Almonds, Pickled Vegetables, Cinnamon Raisin Crackers

### Pepperoni Flatbread / 20

Hand Pulled Dough, Spicy Tomato Sauce, Mozzarella, Pepperoni, Arugula, Shaved Parmesan

## SOUPS & SALADS

### Saffron Chicken Soup / 12

Saffron Chicken Broth, Celery, Onion, Carrot, Orzo Pasta, Oregano

### Caesar Salad\* / 16

Fresh Romaine, House Made Caesar Dressing, Croutons, Parmesan, Cured Egg Yolks

### Burrata Salad / 18 [G][V]

Arugula, Grilled Zucchini, Heirloom Tomatoes, White Balsamic Vinegar, Olive Oil, Basil

### Torali Field Green Salad / 16 [G][V]

Frisée, Tomato, Shaved Raw Vegetables, Pickled Red Onion, Orange Vinaigrette

## Salad Enhancements

Grilled Shrimp\* +12

Grilled Chicken Breast\* +8

Grilled Salmon\* +16

Grilled Skirt Steak\* +18

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# ALL DAY DINING MENU

11AM TO 11PM

## SANDWICHES

*(Choice Of Potato Chips, Fries Or Side Salad)*

### Grilled Tuscan Chicken Sandwich / 22

Calabrian Chili Aioli, Bibb Lettuce, Tomato, Pickled Shallots, Provolone, Brioche Bun

### Smoked Turkey "BLT" Sandwich / 20

Dijonnaise, Bibb Lettuce, Tomato, Bacon, Multigrain Bread

### Grilled Vegetable Wrap / 20

Mushroom, Zucchini, Onion, Cherry Tomato, Arugula, White Bean Hummus, Flour Tortilla

### The Torali Burger\* / 24

Two Beef Patties, White Cheddar, Lettuce, Tomato, Homemade Pickles, Dijonnaise, Brioche Bun

## MAIN COURSES

### Grilled Skirt Steak Frites\* / 36 [G]

Cooked To Temperature, Cipollini Onions, Grilled Asparagus, Gremolata Butter, Parmesan Fries

### Grilled New York Strip Steak\* / 48 [G]

Cooked To Temperature, Herb Polenta, Ratatouille, Confit Garlic, Sangiovese Red Wine Jus

### Pan Seared Salmon\* / 34 [G]

Toasted Herb Italian Farro, Saffron Braised Fennel, Roasted Mushrooms, Italian Soffritto

### Chicken Cacciatore / 32 [G]

Green Circle Farms, Herb Polenta, Tomato Ragu, Mushrooms, Peppers, Olives, Oregano

### Garden Potato Gnocchi / 26 [V]

Tomato, Zucchini, Broccoli, Peppers, Herbs, Garlic Cream, Shaved Ricotta Salata

### Spaghetti Pomodoro / 26 [V]

Marinara, Chili Flakes, Parmesan Cheese, Basil, Olive Oil

### Bolognese Pasta / 28

Beef, Veal & Pork Tomato Ragu, Mezze Pasta, Fresh Herbs, Parmesan Cheese

Gluten Free Pasta Available Upon Request

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# ALL DAY DINING MENU

11AM TO 11PM

## DESSERT

### PLATES

#### **Seasonal Cheesecake / 12** [V]

Ask About Our Current Offerings

#### **Lemon Pound Cake / 12** [V]

Coconut Lemon Curd, Candied Coconut

#### **Devil's Food Chocolate Layer Cake / 15** [V]

Dark Chocolate Cremeaux, Whipped Ganache, Vanilla Bean Chantilly, Salted Caramel Sauce

#### **THE RITZ Banana Split / 16** [V]

Banana Bread, Brûlée Banana, Strawberries, Vanilla Ice Cream, Hot Fudge Sauce, Whipped Cream, Candied Nuts, Amarena Cherry  
Great For Sharing!

#### **Ripe Berries Bowl 9 Small / 18 Large** [G][V]

#### **Fresh Fruit Plate & Berries 10 Small / 20 Large** [G][V]

### SWEET BITES

#### **Signature Salted Chocolate Chunk Cookie / 5** [V]

Dark and Milk Chocolate Chunks, Maldon Sea Salt

#### **Fudge Brownie / 5** [V]

Dark Chocolate Ganache, Chocolate Crispies, Golden Cocoa Nibs

#### **French Macaron Trio / 12** [G][V]

Strawberries and Cream, Vanilla Bean, or Lemon

### ICE CREAM NOVELTIES, SHAKES & FLOATS

#### **Milk Shakes / 12** [V]

Choice Of Vanilla, Chocolate, Or Strawberry  
Topped With Whipped Cream

#### **Ice Cream Scoop / 10 Double Scoop** [V]

Choice Of Vanilla, Chocolate, Or Strawberry  
Inquire About Seasonal Selections And Sorbets

#### **Mint Chip Ice Cream Sandwich / 8** [V]

Fresh Mint Ice Cream, Chocolate Chips, Brownie

#### **Goose Island® Root Beer Float / 12** [V]

Vanilla Bean Ice Cream, Goose Island Root Beer, Whipped Cream

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RITZ KIDS UNDER 2 EAT FREE

**CHILDREN BREAKFAST MENU / 12**

*(Meals Include Nibbles And Kid's Beverage)*

**Silver Dollar Pancakes [V]**

Chocolate Chip Or Plain, Maple Syrup

**French Toast Sticks [V]**

Bananas, Maple Syrup

**Scrambled Egg With Meat\***

Choice Of Bacon, Turkey Bacon, Pork or Chicken Sausage

**Plain Yogurt Cup With Granola [V]**

**Berry Banana Smoothie [V]**

**Dry Cereals [V]**

Cheerios, Corn Flakes, Frosted Flakes, Rice Krispies, Froot Loops

**Fruit Salad [V]**

Seasonal Berries

**ALL DAY DINING / 15**

*(Meals Include Nibbles And Kid's Beverage)*

**Chicken Noodle Soup**

**Peanut Butter & Jelly Sandwich [V]**

**Cheese Burger Or Traditional Burger\***

**Chicken Breast Tenders**

**Grilled Cheddar Cheese Sandwich [V]**

**Grilled Chicken Breast**

**Grilled Shrimp**

**Macaroni & Cheese [V]**

**NIBBLES**

**French Fries [V]**

**House Made Potato Chips [V]**

**Steamed Broccoli [V]**

**Steamed Carrots [V]**

**Fresh Fruit Cup [G][V]**

**Apple Sauce [G][V]**

**Salad [G][V]**

Romaine, Cucumber, Tomato, Ranch

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## RITZ KIDS UNDER 2 EAT FREE

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### DESSERT

**Little Banana Split / 8** [V][G]

Banana, Strawberries, Vanilla Ice Cream,  
Hot Fudge Sauce, Whipped Cream, Cherry

**S'mores Galore / 8** [V]

House Made Graham Cracker, Toasted Marshmallow, Chocolate Wafers

**Mini Chocolate Cupcake / 9** [V]

Devil's Food Chocolate Cake, Fudge Frosting, Chocolate Crispies

**Ice Cream Scoop / 10 Double Scoop** [V]

Choice Of Vanilla, Chocolate, Or Strawberry  
Inquire About Seasonal Selections And Sorbets.

**Confetti Ice Cream Sandwich / 8** [V]

Vanilla Ice Cream, Sugar Cookie, Rainbow Sprinkles

### BEVERAGES / 7

**Organic Milk**

**Chocolate Milk**

**Assorted Juices**

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# BEVERAGES

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## COLD BEVERAGES

### Soda / 6

Pepsi, Diet Pepsi, Sierra Mist,  
Coke, Diet Coke, Coke Zero, Sprite,  
Sprite Zero, Ginger Ale, Soda, Tonic

### Fresh Squeezed Lemonade / 7

### Iced Tea / 6

### Evian Still Water / 330ml 5 / 750ml 8

### Evian Sparkling Water / 330ml 5 / 750ml 8

### Juices / 6

Orange, Cranberry, Grapefruit, Juice Of The Day

## BOTTLED BEER

### Lagunitas IPA / 9

### New Belgium Fat Tire Amber Ale / 9

### Blue Moon Wheat Ale / 9

### Miller Lite / 8

### Michelob Ultra / 8

### Bud Light / 8

### Heineken / 8

### Corona / 8

### Guinness Stout / 7

### High Noon Hard Seltzer / 9

Assorted Flavors

### Heineken 0.0 Non-Alcohol / 7

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# WINES

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## SPARKLING WINE

**Les Alliés Sparkling 15 / 52**

Brut, France

**Schramsberg Vineyards (375 mL) 35**

Blanc De Blancs, California

**Barons de Rothschild Ritz Reserve 29 / 99**

Brut, NV, Champagne, France

**Veuve Clicquot 35 / 110**

Brut, NV, France

**Dom Pérignon 50 / 250**

Brut, Champagne, France

**Taittinger Cuvee Prestige 40 / 150**

Brut Rosé, NV, Champagne, France

## WHITE WINE

**Far Niente 28 / 100**

Chardonnay, Napa Valley, California

**Lincourt 15 / 52**

Santa Rita Hills, California

**Geisen 16 / 56**

Sauvignon Blanc, Marlborough, New Zealand

**Bollini 16 / 56**

Pinot Grigio, Trentino-Alto Adige, Italy

**Bibi Graetz, Casamatta Bianco 15 / 53**

White Blend, Tuscany, Italy

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# WINES & SPIRITS

## RED WINE

**Mauro Molino 16 / 60**

Barbera D' Alba, Piedmont, Italy

**Davis Bynum 18 / 64**

Pinot Noir, Russian River Valley, California

**Tenuta di Arceno 16 / 60**

Chianti Classico, Tuscany, Italy

**Bodegas Montevejo, Festivo 17 / 67**

Malbec, Valle de Uco, Argentina

**Mount Veeder 21 / 84**

Cabernet Sauvignon, Napa Valley, California

**Spring Hill Mountain 32 / 122**

Cabernet Sauvignon, Napa Valley, California

**Orin Swift 8 Years in the Desert 26 / 92**

Zinfandel Blend, California

## BOTTLED SPIRITS

**Shared Spirits 375ml 85**

Choice Of Two Mixers:

**Vodka:** Titos, Grey Goose

**Gin:** Bombay Sapphire

**Whiskey/Bourbon:** Knob Creek

**Scotch:** Glenfiddich 12yr, Chivas Regal

**Shared Spirits 1 Liter 225**

Choice Of Three Mixers:

**Vodka:** Titos, Ketel One, Grey Goose, Belvedere

**Gin:** Bombay Sapphire, Tanqueray, Hendricks

**Tequila:** Herradura, Patrón Silver, Don Julio Blanco

**Whiskey/Bourbon:** Knob Creek, Maker's Mark, Jameson

**Scotch:** Glenfiddich 12YR, Chivas Regal, Johnny Walker Black

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