

# MILLENNIUM HALL

## STARTERS

### Windy City Nachos | \$21.95 GF

Corn tortilla chips, crumbled Italian sausage, melted Double Clutch helles lager beer cheese, roasted bell peppers, housemade giardiniera aioli and mild giardiniera

### Miniature Chicago Dogs | \$16.95

Trio of mini all beef hot dogs, mustard, sweet relish, white onions, tomato, sport peppers, and celery salt on poppyseed buns

### Chef Gus's Chicken Wings | \$22.95

Choice of buffalo or BBQ sauce.  
Served with ranch and celery sticks

### Mediterranean Fried Calamari | \$20.95

Hungarian peppers, cajun remoulade, lemon

### Bavarian Pretzels | \$16.95 V

Two soft pretzel twists, Double Clutch jalapeño beer cheese, spicy mustard

### Grilled Cheese & Tomato Basil Soup | \$17.95 V

Grilled American cheese dippers served with tomato basil soup

### Charcuterie & Fromage Artisanal Meat and Cheese Board | \$25.95

Midwestern charcuterie and fromage with house pickled giardiniera, seasonal compote and artisanal baguette

## SALADS

*Add Grilled Chilled Chicken +8 /  
Grilled Salmon +10 / Grilled Shrimp +10 to any salad*

### Chicago Chop Royale | \$19.95 GF

A blend of romaine hearts, roasted corn, cherry heirloom tomatoes, smoked lardons, shredded carrots, avocado, with roasted garlic vinaigrette

### Gold Coast Wedge | \$16.95 GF

Three mini iceberg wedges, blue cheese dressing, cherry heirloom tomatoes, smoked lardons, blue cheese crumbles

### Kale & Brussels Salad | \$16.95 GF V

Brussels sprout leaves, chopped kale, asiago cheese, cranberries, toasted almonds, lemon vinaigrette

### \*Kale Caesar Salad | \$16.95

Chopped kale, housemade Caesar dressing, parmesan, garlic sesame seed croutons

## PASTA

### Rigatoni alla Vodka | \$21.95 V

Vodka sauce, pecorino romano, fresh basil, rigatoni  
*Add homemade sausage | \$4.50*

### Mushroom Risotto | \$24.95 V

Cremini and shitake mushrooms, white wine, parmigiano, truffle shavings, truffle oil

### Taylor Street Shrimp Scampi | \$24.95

Shrimp, white wine garlic butter sauce, linguine

### Deep Dish Zucchini Lasagna | \$22.95 V

Zucchini ribbons filled with ricotta, lemon zest, spinach, pomodoro sauce, mozzarella, parmesan, served with garlic bread in cast iron skillet  
*\*Made to order, 25 minute cook time*

## NEAPOLITAN STYLE PIZZA

### Margherita | \$20.95 V

Fresh mozzarella, San Marzano tomato sauce, basil, evoo

### The Roni | \$21.95

Pepperoni, San Marzano tomato sauce, mozzarella, parmesan, hot honey

### The Funghi | \$20.95 V

Roasted wild mushrooms, leeks, fonduta white sauce, fresh mozzarella, cracked pepper, truffle oil

### Carni Italiani | \$21.95

Spicy soppressata, San Marzano tomato sauce, Italian sausage, pancetta, fresh mozzarella, basil, chili evoo



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA

As a VPN-certified pizzeria, we honor the Associazione Verace Pizza Napoletana's regulations and long-standing traditions. Our flour is milled near Napoli, and our mozzarella di bufala is flown in weekly from Campania.

A 3% charge is added to all checks to help fund programs such as health insurance, 401(k) and other fringe benefits provided to our employees. We thank you for supporting a healthier & happier restaurant staff.  
THIS CHARGE IS NOT MANDATORY AND IF YOU WOULD LIKE IT REMOVED, PLEASE LET US KNOW.

# MILLENNIUM HALL

## GASTRO CLASSICS

### \*The Millennium Burger | \$19.95

8 oz Schweid & Sons angus beef patty, smoked gouda, bourbon-glazed bacon, caramelized onions, giardiniera aioli, brioche bun. Served with fries  
*Substitute Bean Burger | +\$3*

### \*Classic Cheeseburger | \$18.95

8 oz Schweid & Sons angus beef patty, lettuce, tomato, onion, pickle, American cheese, brioche bun. Served with fries  
*Substitute Bean Burger | +\$3*

### Spicy Chorizo PEI Mussels Frites | \$26.95

Spicy Spanish chorizo, roasted garlic, caramelized shallots. Served with truffle parmesan frites and sourdough bread

### \*Rush Street Filet Sliders | \$27.95

Three charbroiled filet medallions, maître d' butter, horseradish cream, arugula, homestyle bun. Served with truffle parmesan frites

### Great Lakes Walleye Fish & Chips | \$25.95

Double Clutch beer-battered fish, side of malt vinegar aioli and a lemon wedge. Served with tartar sauce, coleslaw and fries

### Chicago Prime Strip Steak & Frites | \$39.95

8 oz charbroiled strip steak; brandy cream mushrooms. Served with truffle parmesan frites

### \*Half Brick Chicken | \$26.95 GF

Artichoke hearts, white wine cream sauce, wild roasted mushroom risotto and charred asparagus

### \*Signature Salmon | \$27.95 GF

Charbroiled salmon filet, spicy mustard butter sauce, fingerling potatoes, grilled asparagus



## SIDES

### Truffle Parmesan Frites | \$7.95 V

French fries tossed in white truffle oil, shaved parmesan, and parsley. Served with garlic aioli

### Grilled Elotes with Chicago Mix Toppings | \$9.95 GF V

Mexican-style grilled corn on the cob, lime aioli, Tajín, cotija cheese, Chicago caramelized popcorn crumbles

### Smoked Gouda Mac-N-Cheese | \$10.95

Wisconsin smoked gouda cheese blend, topped with bacon

### North Shore Brussels Chips | \$10.95

Honey balsamic drizzle, tomatoes, green onions, shaved almonds

### Grilled Asparagus | \$13.95 GF V

Shaved parmesan, celery salt

## KIDS

10 years & under

### Chicken Tenders & Fries | \$12

### Hot Dog & Fries | \$9

### \*Cheeseburger & Fries | \$12

### Cheese Pizza | \$12

### Pepperoni Pizza | \$14

### Mac-N-Cheese | \$12

### ★ House Specialty Dish

GF Gluten Free

V Vegetarian

## DESSERTS

### Eli's Famous Cheesecake | \$8.95

Ask your server for today's selection from Chicago's renowned cheesecake creators

### Chicago Popcorn Sundae | \$10.95 GF

Vanilla bean ice cream with caramel popcorn, mini marshmallows, dark chocolate sauce and sprinkles

### Chicago Buttered Cake | \$10.95

A decadent, buttery cake topped with powdered sugar and praline hazelnut. Served with a touch of vanilla bean chantilly

### Millennium Hall Salted

### Caramel Pretzel Brownie | \$10.95

First introduced in Chicago and created down the street at the Palmer House, this dark chocolate brownie is layered with salted caramel, topped with crushed pretzels & served with vanilla bean gelato

\* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK FOR FOOD-BORNE ILLNESS.