

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 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.