

A menu created to inspire conversations with portions that are sized for enjoying multiple selections.

ROOKS CORNER

American Bistro

Our goal is to incorporate as many locally sourced and organic ingredients as they are available.

Appetizers & Snacks

crispy calamari & rock shrimp
LEMON AIOLI, MARINARA 10.00

smoked chicken quesadilla
SMOKED FAJITA CHICKEN, PEPPER JACK, CHEDDAR,
PICO DE GALLO, GUACAMOLE, SOUR CREAM 10.50

hummus among-us
HUMMUS WITH OLIVE OIL DRIZZLE, GRILLED
FLATBREAD, CHILLED VEGETABLES 8.00
LOW CALORIES/ LOW FAT

crispy green beans
TEMPURA FRIED, SWEET & SPICY DIPPING SAUCE 7.00

warm homemade potato chips & dip
HOUSE MADE ONION DIP 6.00

crispy mozzarella
LOCAL FRESH MOZZARELLA, BREADED WITH PANKO, FRESH
BASIL SERVED WITH MARINARA 8.00

eleven wings with heat
TOSSED IN THE TRUE BUFFALO SAUCE, ENHANCED BLEU
CHEESE DRESSING, CELERY, CARROTS 9.00

beer battered onion rings
BEER BATTERED, THICK SLICED, HOMEMADE
HORSERADISH DIPPING SAUCE 10.00

lump crab cake
CLASSIC STYLE, RÉMOULADE SAUCE 10.00
LOW CALORIES/ LOW CARBS

Sandwiches

Our sandwiches are served with your choice of french fries, sweet potato fries, homemade chips, or side salad.

monterey chicken sandwich
SMOKED FAJITA CHICKEN BREAST,
AVOCADO, PEPPER BACON, PEPPER JACK CHEESE,
LETTUCE, TOMATO 12.00

the club you want to join
HOUSE ROASTED TURKEY BREAST, AVOCADO, SWISS
CHEESE, TOMATO, LETTUCE, PEPPER BACON, CRANBERRY
ORANGE RELISH ON TOASTED WHOLE WHEAT BREAD 12.00

buffalo chicken sandwich
GRILLED CHICKEN BREAST DIPPED IN HOT SAUCE,
BLEU CHEESE 11.00

the reuben
SHAVED CORNED BEEF ON GRIDDLED MARBLE RYE WITH
KRAUT, SWISS CHEESE, RUSSIAN DRESSING 12.00

french dip
HOUSE ROASTED BEEF, HORSERADISH MAYO ON
A BAGUETTE LOAF, CABERNET JUS 10.00

grilled portobello mushroom
BALSAMIC MARINATED PORTOBELLO MUSHROOM,
ROASTED RED PEPPERS, AVOCADO, PROVOLONE, SERVED ON
TOASTED WHOLE WHEAT BUN 15.00
LOW CALORIES/ LOW FAT

pesto chicken panini
GRILLED CHICKEN, SPINACH, TOMATOES, PROVOLONE
CHEESE ON A TOMATO FOCACCIA BREAD 13.00

Soups & Salads

roasted tomato basil soup
PARSLEY OIL, MINI GRILLED CHEESE 6.00

corn & crab chowder
SOUR DOUGH WEDGE 7.00

baked french onion
GARLIC CROUTONS, PROVOLONE, PARMESAN
CHEESES 6.00

romaine and arugula caesar
CLASSIC DRESSING, PARMESAN CHEESE, GARLIC
CROUTONS 8.00 ADD GRILLED CHICKEN 12.00

pear and pecan salad
GRILLED CHICKEN, POACHED PEAR, CANDIED
PECANS, BLUE CHEESE CRUMBLES, CHOICE OF
DRESSING 12.00

ying's salad
GRILLED CHICKEN, GREENS, CILANTRO, SNOW PEAS,
SCALLION, CRISPY WONTONS, CUCUMBER, BEAN
SPROUTS, CARROT WITH SESAME GINGER
VINAIGRETTE 11.00

mix green house salad
CORN, TOMATO, CARROT, PEPPER BACON,
GARLICKY CROUTONS, CHOICE OF DRESSING 8.00

625 salad
GRILLED CHICKEN, AVOCADO, TOMATOES, CUCUMBERS,
BACON, ONION, MUSHROOM, DRIED CRANBERRIES, SWISS
& CHEDDAR CHEESE, CHOICE OF DRESSING 12.00
LOW CALORIES/ GLUTEN FREE

Burgers

Rooks Corner hand-makes each 8 oz. burger from top quality angus beef. Burgers are served with your choice of french fries, sweet potato fries, homemade chips, or side salad.

the tasty basic
CHEDDAR, LETTUCE, TOMATO, PICKLE, ONION 12.00

the bleu cheese & wild mushroom
BLEU CHEESE BROILED WITH CRIMINI MUSHROOMS 13.00

rook's special
PEPPERED BACON, GOUDA, CARAMELIZED ONION 13.00

chicago classic
GIARDINIERA PEPPERS, WISCONSIN WHITE CHEDDAR 12.00

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS*

Any parties with six or more guests
are subject to 18% gratuity.

Marriott
CHICAGO
AT MEDICAL DISTRICT/UIC

Parking is complimentary with a
minimum purchase of \$10. Limit 3 hours.

625 South Ashland, Chicago Illinois 60607

Center of the Plate

chicken tomato risotto

PAN-SEARED CHICKEN BREAST, CREAMY TOMATO
RISOTTO 20.00
RISOTTO AND VEGETABLES 14.00

steak & frites

8 OZ. CHIMICHURRI SEASONED STEAK, FRENCH FRIES,
MINI WEDGE SALAD 19.00

almond crusted alaskan halibut

RICE PILAF, ASPARAGUS, COCONUT BEURRE BLANC 25.00

cedar plank salmon

MANGO KIWI RELISH, QUINOA, BROCCOLINI 24.00
LOW CALORIES/ LOW FAT/ GLUTEN FREE

grilled filet

CENTER CUT FILET, RED WINE REDUCTION, ROASTED
FINGERLING POTATOES, MARKET VEGETABLES 31.00
LOW FAT/ GLUTEN FREE

Flat Bread Pizza

Built on the charbroiler

wild mushroom and spinach

CRIMINI MUSHROOM SAUTÉ, BABY SPINACH, PEPPER JACK
CHEESE 10.00

mozzarella and pomodoro

ROASTED PLUM TOMATO, OLIVE OIL DRIZZLE, FRESH
MOZZARELLA, FRESH BASIL 10.00

build your own flatbread

THREE TOPPINGS OF YOUR CHOICE: PEPPERONI, SAUSAGE,
GRILLED CHICKEN, SPINACH, MUSHROOMS, OLIVES,
TOMATOES, ONIONS, PEPPERS, GIARDINIERA, PINEAPPLE,
CANADIAN BACON, PEPPERJACK, CHEDDAR, MOZZARELLA,
GOUDA, PARMESAN CHEESES 12.00
ANY ADDITIONAL TOPPING: .99 EACH

Children's All Day \$8 Menu

For children 10 or younger, includes beverage and choice of fruit or
french fries

grilled cheese

YOUR CHOICE OF WHITE, WHEAT, OR MARBLE RYE BREAD

peanut butter and jelly

YOUR CHOICE OF WHITE, WHEAT, OR MARBLE RYE BREAD

mini pizza

YOUR CHOICE OF CHEESE, PEPPERONI, OR SAUSAGE

chicken tenders

YOUR CHOICE OF RANCH, BBQ, OR HONEY MUSTARD
DIPPING SAUCES

Desserts

molten lava cake

CHOCOLATE SAUCE, WHIPPED CREAM, MIXED BERRIES 7.00

raspberry cheesecake

RASPBERRY COULIS, WHIPPED CREAM, MIXED BERRIES 7.00

passionfruit cheesecake

MANGO COULIS, WHIPPED CREAM, MIXED BERRIES 7.00

crème brûlée

CARAMELIZED SUGAR, WHIPPED CREAM, MIXED BERRIES
7.00

Drinks

soft drinks

PEPSI, DIET PEPSI, SIERRA MIST, DIET SIERRA MIST,
ROOT BEER, LEMONADE, ORANGE SODA, FRESHLY
BREWED ICED TEA, FRUIT PUNCH 3.00

domestic beer

COORS LIGHT, BUDWEISER, BUD LIGHT, MILLER LITE,
MGD, MICHELOB ULTRA 5.00

chicago local beer

312, HONKERS, DOMAINE DUPAGE, PRAIRIE PATH ALE,
THE BITTER END 6.00

imported/ premium beers

HEINEKEN, CORONA, AMSTEL LIGHT, STELLA, BASS
ALE, BLUE MOON, BECKS, GUINNESS, HARP, SAM AD-
AMS, SAM ADAMS LIGHT 6.00

Libations

ultimate margarita

PATRON SILVER TEQUILA, SPLASH OF GRAND MARNIER,
FRESH LIME JUICE, SIMPLE SYRUP, GARNISHED WITH LIME
SALT RIM 12.00

kentucky lemonade

JACK DANIEL'S BOURBON, TRIPLE SEC, FRESH LEMON JUICE,
SIERRA MIST, LEMON WEDGE GARNISH 8.00

cranberry mojito

BACARDI SUPERIOR RUM, FRESH MINT, FRESH LIME JUICE,
SIMPLE SYRUP, CLUB SODA, CRANBERRY JUICE 10.00

maker's manhattan

MAKER'S MARK BOURBON, SPLASH OF BITTERS, VERMOUTH,
SPLASH OF CHERRY JUICE, GARNISHED WITH CHERRIES
12.00

godfather

GLENLIVET 12 YEAR, DISARONNO 12.00

spiked palmer

SWEET TEA VODKA, LEMONADE 7.50

berry mojito

BACARDI, SIMPLE SYRUP, FRESH LIME JUICE, MINT LEAVES,
RASPBERRIES, BLACKBERRIES 10.00

strawberry vojito

VODKA, STRAWBERRIES, MINT, SIERRA MIST 10.00

long beach

OUR VERSION OF THE LONG ISLAND 12.00

mai tai martini

LIGHT AND DARK RUM, SWEET AND SOUR MIX, PINEAPPLE
JUICE 9.50

the vesper

NORTHSHORE #6 GIN, NORTHSHORE VODKA, LILLET BLANC
9.50

blood orange cosmo

VODKA, COINTREAU, FRESH BLOOD ORANGE JUICE, FRESH
LIME JUICE 9.50

orange creamsicle

AMARETTO, TRIPLE SEC, ORANGE JUICE, CREAM 9.50

piña colada

RUM, CREAM OF COCONUT, FRESH PINEAPPLE, PINEAPPLE
JUICE 8.00

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