

# D i V i n e L O U N G E

## BREAKFAST MENU

BREAKFAST SERVED EVERYDAY 7-11 AM

### *entrées*

<b>blueberry lemon pancakes</b>	fresh blueberries, lemon zest, whipped butter	12
<b>buttermilk waffles</b>	whipped butter, maple syrup	12
<b>omelet entrée</b>	<b>egg white</b> or <b>classic</b> <b>choice of</b> ham, bacon, sausage, cheddar, mozzarella, onions, peppers, tomato, mushroom, spinach, asparagus <b>classic, spinach, or smoked salmon</b>	13
<b>eggs benedict</b>		12
<b>stuffed french toast</b>	vanilla-orange zest, chocolate hazelnut, banana	13
<b>scrambled egg sandwich</b>	prosciutto, gruyere, croissant	13
<b>salmon lox</b>	cream cheese, capers, tomato, red onion, sliced lemon, toasted bagel	13
<b>caramelized banana oatmeal</b>	banana, brown sugar, graham cracker crumbs	11
<b>steak and eggs</b>	rib-eye steak, two farm fresh eggs <b>any style</b> , hash browns	19

### *breakfast packages*

<b>the IVY</b>	two farm fresh eggs <b>any style</b> <b>choice of</b> bacon, Canadian bacon, pork link sausage <b>hash browns &amp; toast</b>	17
<b>2-eggs omelet</b>	<b>egg white</b> or <b>classic</b> <b>choice of</b> ham, bacon, sausage, cheddar, mozzarella, onions, peppers, tomato, mushroom, spinach, asparagus <b>hash browns &amp; toast</b>	19
<b>healthy start</b>	seasonal yogurt parfait <b>or</b> oatmeal bowl <b>seasonal fruit cup</b>	15
<b>sweet escape</b>	buttermilk pancake <b>or</b> classic french toast <b>seasonal fruit cup</b>	15

\***any style**: sunny side up, fried, scrambled, poached, hard boiled, over easy, over medium

### *sides*

<b>seasonal yogurt parfait</b>	8	<b>plain bagel</b>	6
<b>smoothie bowl</b>	10	<b>croissant</b>	6
<b>seasonal fresh fruit</b>	8	<b>toast</b>   white, wheat, <b>or</b> whole grain	6
<b>canadian bacon</b>	4	<b>cereal and milk</b>	6
<b>bacon</b>	4	<b>breakfast potatoes</b>	6
<b>pork sausage</b>	4	<b>hash browns</b>	6
<b>two farm fresh eggs</b>	6	<b>english muffins</b>	6

### *a la carte beverages*

<b>freshly squeezed juices</b>	7	<b>freshly brewed coffee (carafe)</b>	6
orange <b>or</b> grapefruit		regular <b>or</b> decaf	
<b>fresh fruit smoothie</b>	7	<b>juices</b>	3
pineapple banana <b>or</b> mixed berries		cranberry, apple, pineapple, <b>or</b> tomato	
<b>espresso</b>	4	<b>tea pot</b>	6
<b>cappuccino</b>	6	english breakfast, chamomile, earl gray, green tea	
<b>latte</b>	6		
<b>milk</b>	3	<b>hot chocolate</b>	3

TAX IS NOT INCLUDED AND ADDITIONAL 22% ROOM SERVICE CHARGE MAY APPLY  
CONSUMER ADVISORY CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



TO REQUEST AN IN-ROOM DINING ORDER, DIAL EXT. 102  
AVAILABLE DAILY 4-10 PM

### SIGNATURE COCKTAILS

<b>PUMPKIN SPICE MARTINI</b> vanilla vodka, Irish cream, cinnamon, nutmeg	15
<b>ASTAIRE</b> whiskey, muddled strawberry, grenadine, lime juice, ginger ale, blackberry liquor	15
<b>KY SPUR</b> bourbon sour with some heat and strong dash of bitters bloated on top	15
<b>BOULEVARDIER</b> rye whisky, campari, sweet vermouth	15

### WINE

		<b>G</b>	<b>B</b>
<b>WHITE</b>			
Oyster Bay Chardonnay	New Zealand	10	35
Zenato Pinot Grigio	Italy	10	35
d'arenberg Stump Jump Riesling	Australia	11	40
Kim Crawford Sauvignon Blanc	New Zealand	13	47
<b>RED</b>			
Oyster Bay Merlot	New Zealand	10	35
Barossa Valley Shiraz	Australia	13	47
Freakshow Cabernet Sauvignon	California	13	47
Meomi Pinot Noir	California	13	47
<b>BUBBLY</b>			
Martini & Rossi Prosecco	Italy	11	60
La Marca Prosecco	Italy	11	60
Moet & Chandon Brut	France		110
Veuve Clicquot	France		130
<b>Rosé</b>			
Meomi Rosé	California	13	47

### BEER

Corona, Heineken, Miller Lite		6
Guinness	Ireland	7
Samuel Adams	Massachusetts	7
Goose Island	Chicago	8
Revolution	Chicago	8
Two Brothers	Illinois	8
Stella Artois	Belgium	8

**For your convenience a 22% service charge and tax will be added to your check.**  
IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,  
PLEASE NOTIFY YOUR SERVER BEFORE ORDERING



TO REQUEST AN IN-ROOM DINING ORDER, DIAL EXT. 102  
AVAILABLE DAILY 4-10 PM

### APPETIZERS

- CHARCUTERIE BOARD** 🌿 13  
assorted cheese, french banquette, seasonal fruits, marmalade
- CAESAR SALAD** 🌿 13  
romaine hearts, parmesan cheese, homemade rustic croutons, anchovies  
add grilled-chicken breast +6
- HAND-CUT FRIES** 🌿 6  
russet potatoes, sea salt, kitchen's secret seasoning
- BASKET OF WINGS** 13  
carrots, celery, ranch, buffalo

### SOUP

- SOUP OF THE DAY** 9  
ask your server for today's selection, garlic crostini
- CLASSIC GRILLED-CHEESE & TOMATO BISQUE** 🌿 12  
american cheese, white bread, tomato bisque  
add garlic crostini +3

### ENTRÉE

- MUSHROOM FLATBREAD** 🌿 13  
mushrooms, asiago cheese, truffle
- AMERICAN CLASSIC FLATBREAD** 14  
pepperoni, sausage, marinara sauce, mozzarella cheese, fresh baby arugula  
add extra cheese or mushrooms +1  
add extra topping: pepperoni or sausage +3
- AUTHENTIC CHICAGO ROAST BEEF SANDWICH** 15  
italian beef, pepper jack cheese, giardiniera, baguette, hand-cut fries
- GRILLED CHICKEN PENNE ALFREDO** 19  
grilled chicken, broccoli, parmesan cheese, fresh parsley

### DESSERT

- COOKIE SUNDAE** 🌿 10  
chocolate chips, homemade caramel, ice cream, whipped cream
- IVY SWEET CRÊPE** 🌿 9  
assorted fruits, homemade caramel, fruit puree, whipped cream

IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,  
PLEASE NOTIFY YOUR SERVER BEFORE ORDERING  
CONSUMER ADVISORY CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

🌿 vegetarian    ★ gluten-free