BREAKFAST is SERVED DAILY
from
6 AM *to* 11 AM

BREAKFAST BUFFET
is available in the
ASADO RESTAURANT
23

ASADO
URBAN | GRILL
CHICAGO • ILLINOIS

Renaissance Chicago O'Hare Suites and Hotel

8500 W. Bryn Mawr Avenue

Chicago, Illinois 60631

Ph: 773-380-9600

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

MODERN CLASSICS

crunchy **FRENCH TOAST** *15*
cornflake crumble, served with strawberries, bananas, lite syrup

(GF) **FAST FARE** *12*
scrambled eggs, diced ham, and grilled tomatoes

EGGS BENEDICT* *16*
traditional Canadian bacon with poached eggs, atop English muffins with hollandaise sauce

SMOKED SALMON BENEDICT* *19*
smoked salmon with poached eggs, atop English muffins with hollandaise sauce

marinated Midwest
SKIRT STEAK BENEDICT* *22*
potato hash, avocado spread, chipotle hollandaise

(GF) **HUEVOS RANCHEROS** *17*
eggs with ranchero salsa + chili peppers over corn tortillas, served with refried beans

PECAN WAFFLE *16*
butter, warm maple syrup, choice of bacon, ham steak or sausage

BUTTERMILK PANCAKES
Plain 14
with Michigan berries 18
butter, warm syrup

FRESH FRUIT *with*

GREEK YOGURT *13* (GF)
overflowing with the freshest of the season

CLASSIC BREAKFAST

includes coffee or tea and juice

(GF) **ALL AMERICAN** *18*
Two eggs any style with crisp hash browns. choose: bacon, ham steak, sausage or Canadian bacon
choice of: toast, bagel or English muffin

GOOD START *16*
Oatmeal, cold cereal or house made granola with fresh berries or bananas and skim milk.
choice of: toast, bagel or English muffin

CONTINENTAL *12*
choice of bakery item or toast with butter and preserves

THREE EGG OMELETTES

includes hash browns and choice of toast

classic **HAM** *and* **CHEDDAR** *18*
black forest ham and aged cheddar

WESTERN EGG WHITE *17*
ham, bell peppers and cheese

CHORIZO OMELETTE *18*
with pepper jack cheese

EGG WHITE FRITATTA *17*
spinach and tomato

YOUR FAVORITE OMELET *18*
Choice of any three:

bacon	*pepper jack*
sausage	*aged cheddar*
ham	*onions*
smoked salmon	*tomatoes*
chorizo	*mushrooms*
turkey sausage	*peppers*
cheese blend	*spinach*

BEVERAGES

fresh squeezed
ORANGE or **GRAPEFRUIT JUICE** *7*

APPLE, CRANBERRY, PINEAPPLE, TOMATO OR V-8® JUICE *7*

MILK *4*

CHOCOLATE MILK *5*

HOT TEA *5*

COFFEE *regular and decaffeinated 5*
HOT CHOCOLATE *5*

SOFT DRINKS *4*
Pepsi ®, Diet Pepsi ®, Sierra Mist ®, Mountain Dew ®

BAKERY

includes butter and jelly

TOAST *4*
white, wheat or gluten free

ENGLISH MUFFIN

DANISH PASTRY *6*

BAGEL *5*
toasted, with cream cheese

ETC.

(GF) **TWO EGGS** *any style 6*

(GF) **THREE EGGS** *any style 9*

crispy
(GF) **APPLEWOOD BACON** *7*

SAUSAGE *pork or turkey 6*

(GF) **VIRGINIA HAM STEAK** *6*

(GF) **SMOKED SALMON** *10*

(GF) **HASH BROWNS** *4*

(GF) **SIDE** *of* **FRUIT** *4*

(GF) **SLICED AVOCADO** *6*

CEREAL *5*
with choice of berries or sliced banana, milk

OATMEAL *8*
brown sugar, raisins, milk

(GF) **YOGURT** *and* **GRANOLA PARFAIT** *selection of berries 8*

(GF) **YOGURT** *regular or low fat 5*

COTTAGE CHEESE *4*

TONY ROLDAN
Executive Chef

LUNCH BUFFET
is available in the
ASADO RESTAURANT
16.95

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FIRST BITES

GF **SHRIMP CEVICHE** *16*
jalapeño, lime, shallot, cilantro, avocado

house made
GF **GUACAMOLE & CHIPS** *9*
jalapeño, tomato, onion, lime, cilantro

CRISPY CALAMARI *13*
sweet and sour

GF **CAPRESE SALAD** *12*
tomato, mozzarella, balsamic glaze, fresh basil

SOUPS & SMALL GREENS

SOUP *of the* **DAY** *7*

GF **MESCLUN GREEN SALAD** *8*
mandarin orange, avocado, cucumber, tomato, house made ranch

GF **WEDGE SALAD** *9*
crispy iceberg, vine ripe tomato, bacon, blue cheese

MAINS

blackened **MAHI MAHI TACOS** *19*
corn or flour tortillas, fire roasted salsa, avocado, cilantro rice

FISH & CHIPS *18*
beer batter Atlantic cod, fries, ASADO tartar, lemon

PASTA PARPPADELLE *22*
smoky tomato vodka sauce, asparagus tips
add chicken 4 add shrimp 8

GF *pan roasted* **SKIN-ON CHICKEN BREAST** *24*
herb demi-glace, fresh vegetables, rice

GF **VEGETABLE MIXED GRILL** *21*
brochette of fresh vegetables, grilled with a side of chimichurri, served with cilantro rice and corn on the cob

GF *grilled* **SKIRT STEAK** *10oz. 34*
chimichurri or blue cheese, fresh vegetables, rice

grilled **PETITE FILET** *6oz. 36*
chimichurri or blue cheese, fresh vegetables, rice

ENTRÉE SALADS

Add to any salad:

CHICKEN +6 *SHRIMP +8* *SALMON +8* *STEAK +8*

GF **SOUTHWESTERN STEAK** *19*
romaine, roasted corn, black beans, diced avocado, grilled steak, tortilla strips cilantro dressing

GF **LARGE CAESAR** *11*
romaine lettuce, croutons, shaved parmesan, creamy caesar dressing

GF **CHARRED BROCCOLI SALAD** *12*
roasted beets, queso fresco, poblano dressing

GF **RED QUINOA SALAD** *13*
red onion, roasted corn, asparagus, cucumber, dried cranberries, arugula

HANDHELDS

All ASADO sandwiches are served with a choice of fries, house-made potato chips or assorted fresh fruits

THE BURGER *15*
lettuce, tomato, onion, pickle
add CHEESE 2
add BACON 3

ASADO BURGER *18*
8 oz Certified Angus, ASADO aioli, lettuce, bacon, pico, avocado, pepper jack cheese served on a brioche bun

TURKEY CLUB *14*
roast turkey, lettuce, tomato, bacon, dijon mayonnaise served on sourdough

CHICKEN BREAST SANDWICH *15*
pinto bean spread, avocado, lettuce, tomato, red onion, chihuahua cheese served on a telera bread

CHEESE QUESADILLA *12*
fresh salsa, sour cream, guacamole
add CHICKEN 6

GF *Gluten – Free Item*

TONY ROLDAN
Executive Chef

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FIRST BITES

GF **SHRIMP CEVICHE** *16*
jalapeño, lime, shallot, cilantro, avocado house made

GF **GUACAMOLE & CHIPS** *9*
jalapeño, tomato, onion, lime, cilantro

CRISPY CALAMARI *13*
sweet chili glaze

CRAB CAKES *19*
jumbo lump crab, ASADO aioli

handmade
WILD MUSHROOM RAVIOLI *14*
tomato basil coulis

GF **CAPRESE SALAD** *12*
tomato, mozzarella, balsamic glaze, fresh basil

ASADO WINGS (5) *9*

SOUPS & SMALL GREENS

SOUP *of the* **DAY** *7*

CHICKEN TORTILLA SOUP *9*

GF **MESCLUN GREEN SALAD** *8*
orange, avocado, cucumber, tomato, house made ranch

GF **WEDGE SALAD** *9*
crispy iceberg, vine ripened tomato, bacon, blue cheese

SIGNATURE ENTRÉES

SEA

blackened **MAHI MAHI TACOS** *19*
corn or flour tortilla, avocado, grilled tomato salsa, cilantro rice

GF *pan seared* **MAHI MAHI** *29*
wilted spinach, chimichurri beurre blanc, cilantro rice

FISH *and* **CHIPS** *18*
beer battered cod, ASADO tartar sauce, lemon wedge

GF *pan seared Atlantic* **SALMON** *29*
beurre blanc, fresh vegetables, signature au gratin potatoes

GF **SEAFOOD MIXED GRILL** *32*
brochette of shrimp, salmon, scallop, farm fresh vegetables, ASADO aioli, cilantro rice

LAND

PASTA PAPPARDELLE *22*
smoky tomato vodka sauce, asparagus
add CHICKEN 6 SHRIMP 8

braised **DUCK TACOS** *23*
corn or flour tortilla, avocado, grilled tomato salsa, cilantro rice

GF *pan roasted*
SKIN-ON CHICKEN BREAST *24*
herb demi glace, fresh vegetables, signature au gratin potatoes

GF **PORK CHOP** *30*
pan seared in its own juice, fresh vegetables, signature au gratin potatoes

VEGETABLE MIXED GRILL *21*
brochette of fresh vegetables, grilled with a side of chimichurri sauce, cilantro rice, and corn on the cob

FROM THE GRILL

choice of blue cheese or chimichurri

GF *USDA Choice 6 oz.*
BEEF TENDERLOIN *36*

GF *USDA Choice 14 oz.*
RIBEYE *44*

GF **GRILLED SKIRT STEAK** *10 oz. 34*

ENTRÉE SALADS

Add to any salad:

CHICKEN +6 SHRIMP +8 SALMON +8 STEAK +8

GF **SOUTHWESTERN STEAK** *19*
romaine, roasted corn, black beans, diced avocado, grilled steak, tortilla strips cilantro dressing

GF **LARGE CAESAR** *11*
romaine lettuce, croutons, shaved parmesan, creamy caesar dressing

GF **CHARRED BROCCOLI SALAD** *12*
roasted beets, queso fresco, poblano dressing

GF **RED QUINOA SALAD** *13*
red onion, roasted corn, asparagus, cucumber, dried cranberries, arugula, mesclun greens, lemon oil

HANDHELDS

All ASADO sandwiches are served with a choice of fries, house-made potato chips or assorted fresh fruits

THE BURGER *15*
lettuce, tomato, onion, pickle
add CHEESE *2*
add BACON *3*

ASADO BURGER *18*
8 oz Certified Angus, ASADO aioli, lettuce, bacon, pico, avocado, pepper jack cheese served on a brioche bun

TURKEY CLUB *14*
roast turkey, lettuce, tomato, bacon, dijon mayonnaise served on sourdough

CHICKEN BREAST *sandwich 15*
pinto bean spread, avocado, lettuce, tomato, red onion, chihuahua cheese
served on a telera bread

CHEESE QUESADILLA *12*
fresh salsa, sour cream, guacamole
add CHICKEN 6

GF *Gluten – Free Item*

THE CHEF'S PERFECT SANDWICH

Asado Burger 18
Certified Angus beef patty, lettuce, bacon, pepper jack cheese, pico de gallo, avocado, and ASADO aioli

"As an American Chef from Latin heritage, flavors that evoke the memories from both my home and my city resonate the most with me. Earthy, fresh, smoky, spicy, and creamy puts a Latin spin on an American classic."

-Chef Tony Roldan

HARD SIPS

SERVED MONDAY - SATURDAY 7:00 AM - 11:00 PM;
SUNDAY 11:00 AM - 11:00 PM

CLASSIC COCKTAILS

Manhattan
Bulleit, sweet vermouth, Angostura 14

Moscow Mule
Absolut vodka, ginger beer, lime juice 12

Vodka Gimlet
Grey Goose vodka, lime juice 13

Gin Gimlet
Hendrick's gin, fresh lemon juice, citrus soda 14

INSPIRED COCKTAILS

Renaissance Mojito
Bacardi Superior, mint leaves, lime wedges, 11

Watergate
Woodford Reserve bourbon, fresh lemon, pineapple juice, simple syrup, splash of ginger beer 14

The Wrinkle
Tanqueray gin, lemon juice, sage 12

Signature R-tini
Malibu Passion Fruit rum, midori, pineapple, grenadine 13

GF: Items can be made Gluten Friendly
Locally sourced. Regional flavor. Housemade ingredients.
There will be a 20% delivery charge included To Order: Dial Ext. 0

SOFT SIPS

SPARKLING 127ml. / Bottle

Mionetto, Prosecco, Italy	12	40
Moet & Chandon, Brut Imperial, France	20	85
Mumm Napa, Brut Prestige, California	18	75

WHITE Glass / Bottle

BV Coastal, Chardonnay, California	9	30
Clos Du Bois, Chardonnay, California	12	38
Wairau River, Sauvignon Blanc, New Zealand	12	46
Pighin, Pinot Grigio, Friuli grave, Italy	13	52
Complicated, Chardonnay, California	16	52
Kim Crawford, Pinot Grigio, New Zealand	18	72
Chateau St. Michelle, Reisling	10	32

RED Glass / Bottle

BV Coastal, Merlot, California	9	30
BV Coastal, Cabernet Sauv, California	9	30
Sledgehammer, Cabernet Sauv, California	13	52
Cherry Pie Pinot Noir, California	14	56
Ferrari Carano Cabernet Sauv, California	20	80
Kim Crawford, Pinot Noir, New Zealand	18	72
Mark West, Pinot Noir, California	12	45
Justin, Cabernet Sauvignon, California	20	80
Alamos, Malbec, Argentina	13	54

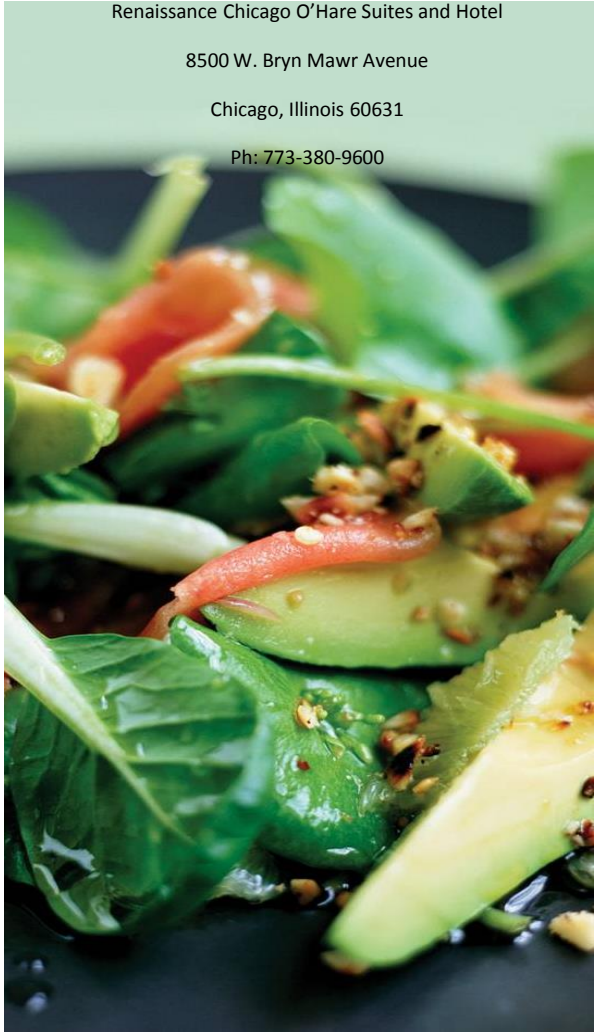
BEER Bottle

Miller Lite	6
MGD	6
Bud or Bud Light	6
Michelob Ultra	6
Coors Light	6
Corona Extra or Light	7
Heineken or Heineken Light	7
Guinness	7
Goose Island 312, IPA, or Green Line	7

RENAISSANCE® HOTELS

IN SUITE DINING

TASTE. SIP. SAVOR.



START-UPS

SERVED DAILY 6:00 AM - 11:00 AM

Fast Fare 12
Scrambled eggs, diced ham and grilled tomatoes

Eggs Benedict 16
Traditional Canadian bacon with poached eggs, atop English muffins with hollandaise sauce

Smoked Salmon Eggs Benedict 19
Smoked salmon with poached eggs atop English muffins with hollandaise sauce

Marinated Midwest Skirt Steak Eggs Benedict 22
Potato hash, avocado spread, chipotle hollandaise

Huevos Rancheros GF 17
Eggs with ranchero sauce and chili peppers over corn tortillas, served with refried beans

Pecan Waffle 16
Butter, warm maple syrup, choice of bacon, ham steak or sausage

Buttermilk Pancakes 16
Plain, served with butter and warm syrup

Fresh Fruit with Greek Yogurt 12
Overflowing with the freshest of the season

All American GF 18
Two eggs any style with crisp hash browns, choice of bacon, ham steak, sausage or Canadian bacon and choice of toast, bagel or muffin 16

Good Start 16
Oatmeal, cold cereal or housemade granola with fresh berries or bananas and skim milk, choice of toast, bagel or muffin 14

Continental 15
Choice of yogurt or fruit and bakery item or toast with butter and preserves

Three Egg Omelets GF
Include hash browns and toast 17

- **Classic Black Forest Ham & Aged Cheddar 18**
- **Western Egg White 17**
  Ham, bell peppers and cheese
- **Chorizo with Pepper Jack Cheese 18**
- **Egg White Frittata with Spinach and Tomato 17**
- **Your Favorite Omelet 18**
- Choose Any Three Ingredients:
- Bacon, Sausage, Ham, Smoked Salmon, Chorizo, Turkey Sausage, Cheese Blend, Pepper Jack, Swiss Aged Cheddar, Onions,
- Tomatoes, Mushrooms, Peppers, Spinach

We proudly serve eggs sourced from cage-free hens
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WHENEVERS

SERVED DAILY 11:00 AM - 11:00 PM

Soup of the Day GF 7
Mesclun Salad 8
Orange, avocado, cucumber, tomato, housemade ranch
Wedge Salad GF 9
Crispy iceberg, vine ripe tomato, bacon, blue cheese
Ceviche of the Day GF 16
Jalapeño, lime, shallot, cilantro, avocado
Housemade Guacamole and Chips GF 9
Jalapeño, tomato, onion, lime, cilantro
Crispy Calamari 13
Sweet Chili Glaze
Caprese Salad GF 12
Tomato, mozzarella, balsamic glaze, fresh basil
Asado Wings (5) GF 9
Buffalo, Barbecue, or Sweet Chili

BREAD BOX

All sandwiches are served with choice of French fries, housemade potato chips or assorted fresh fruits

The Burger 15
Lettuce, tomato, onion, pickle
Add cheese 2 Add bacon 3
Turkey Club Sandwich 14
Roast turkey, lettuce, tomato, bacon, mayonnaise, served on sourdough
Cheese Quesadilla 12
Fresh salsa, sour cream, guacamole Add **Chicken 6**
Chicken Breast Sandwich 15
Pinto bean spread, avocado, lettuce, tomato, red onion, Chihuahua cheese, served on telera bread

MAINS

Served with signature au gratin potatoes and farm fresh vegetables, except pasta and rice dishes

Mahi Mahi Taco 19
Corn or flour tortilla, avocado, salsa, , cilantro rice
Fish & Chips 18
Selection of the day, ASADO tartar, lemon wedge
Pasta Pappardelle 22
Smoked tomato vodka sauce, asparagus tips
Add Chicken 6 Add Shrimp 8
Pan Roasted Skin-On Chicken Breast GF 24
Herb Demi Glace
Vegetable Mixed Grill GF 20
Brochette of fresh vegetables, grilled with a side of chimichurri sauce, cilantro rice and corn-on-the-cob
Grilled Skirt Steak (10 oz.) GF Chimichurri sauce **34**
Beef Tenderloin (6 oz.) GF 36

ENTREE SALADS

Southwestern Steak GF 19
Romaine, roasted corn, black beans, diced avocado, grilled steak, tortilla strips, cilantro dressing
Large Caesar 11
Romaine lettuce, croutons, shaved parmesan, creamy Caesar dressing
Charred Broccoli Salad GF 12
Roasted beets, queso fresco,, poblano dressing
Red Quinoa Salad GF 13
Red onion, roasted corn, asparagus, cucumber, dried cranberries, arugula, bibb lettuce, lemon oil

Add to Any Salad: Chicken 6 | Shrimp 8 | Salmon 8 | Steak 8

DINNER

SERVED DAILY 5:00 PM - 11:00 PM

SMALL BITES

Chicken Tortilla Soup GF 9
Crab Cakes 19
Jumbo lump crab, ASADO aioli sauce
Wild Mushroom Ravioli 14
Tomato basil coulis

SIGNATURE ENTREES

Served with signature au gratin potatoes and farm fresh vegetables, except pasta and rice dishes

Pan Seared Atlantic Salmon 29
Beurre blanc , toasted garlic and lemon oil
Braised Duck Tacos GF 23
Avocado, grilled tomatillo salsa, corn or flour tortillas, cilantro rice
Pork Chop GF 30
Pan seared in it's own juices
Pan Seared Mahi Mahi GF 29
Chimichurri Beurre Blanc, wilted spinach, cilantro rice
Grilled Ribeye (14 oz.) GF 44
Chimichurri sauce

DESSERTS

Cheesecake of the Day 9
Crème Brûlée GF 9
Fresh Berries and Crème Fraîche GF 9
Trio of Häagen-Dazs Ice Cream GF 9

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