

# Six 1 Five 5 Dinner Menu – Available 2pm-11pm Daily

## Soups a la Carte

### **ROASTED CHICKEN NOODLE - \$7**

Hand shredded chicken, carrots, celery, onion, spaetzle noodles, roasted chicken broth

### **TOMATO BASIL - \$7**

Tomatoes, shallots, and fried basil blended down to a creamy tomato soup

### **CHEF INSPIRED SOUP DU JOUR - \$7**

Rotating selection of seasonal soups

## Appetizers

### **HUMMUS 3 WAYS - \$11**

Red beet, carrot, and traditional. With pita bread and fresh veggies

### **WINGS OF CHICKEN - \$12**

Buffalo ,BBQ, or naked, Bleu cheese and shaved celery

### **SCOTCH EGGS - \$11**

Stuffed with pork belly, chives, with creole aioli dipping sauce

### **TACOS CARNITAS - \$12**

3 tacos with house pulled pork, pico de gallo, and pickled jalapeno on a corn tortilla

### **BAVARIAN PRETZEL - \$12**

Gruyere cheese, sliced bratwurst, green onions, dipped in a spicy mustard sauce

### **CALAMARI - \$14**

Dusted in chickpea flour with house dipping sauce

### **JUMBO LUMP CRAB CAKE - \$15**

Red and green pepper, tomato and arugula salad with cilantro and basil dipping sauces

### **SLIDERS 3 WAYS - \$13**

Pork belly, kimchi, and veggie burger All topped with lettuce, tomato, and onion

## Sandwiches

### **SIX 1 FIVE 5 BURGER - \$14**

Thick cut house smoked pork belly bacon, lettuce, tomato, onion, brioche bun

*\*substitute a handmade turkey patty for no additional charge\**

### **SMOKED BEEF BRISKET MELT - \$13**

Au jus, Swiss cheese, demi French baguette

### **BAHN MI - \$12**

Hand shredded pork, pickled jalapeno, carrot and cucumber slaw, demi French baguette

### **MOJO SHREDDED CHICKEN - \$11**

Tomato, onion, lettuce, Oaxaca cheese, tossed in a black bean and rice dressing, sea salt ciabatta bread

### **MODERN CLUB - \$12**

Smoked chicken, orange coulis, lettuce tomato rustic white bread

### **VEGGIE BURGER - \$13**

Roasted beets, garbanzo beans, black beans, cumin, brown rice, tomato focaccia

### **GRILLED CHEESE - \$12**

Pickled vegetables, caramelized onion, tomato, cheddar and burrata cheeses, rustic sourdough bread

## Salads

### **CAESAR - \$11**

Shaved parmesan, roasted garlic croutons, house made Caesar dressing

### **GARDEN SALAD - \$10**

Tomato, onion, shaved celery, sweet bell peppers, house made balsamic dressing

### **ROASTED VEGETABLE SALAD - \$12**

Cauliflower, carrots, zucchini, spelt, radicchio, chive vinegar dressing

### **ROASTED BEET SALAD - \$12**

Prosciutto, goat cheese, arugula, fried shallots, lemon/lime vinaigrette

### **Protein Add Ons:**

Chicken - \$5

Steak - \$7

Shrimp - \$7

Salmon - \$8

## Entrees

### **FETTUCINE DIABLO - \$25**

Roasted tomatoes and sautéed shrimp

### **CARBONARA - \$21**

Pork belly, parmesan cheese, egg yolk, truffles

### **RISOTTO - \$18**

Caramelized red onion, mushrooms, and spinach

### **PANZANELA SALMON - \$23**

Cedar smoked filet, tomatoes, capers, and dill glaze

### **SWORDFISH STEAK - \$24**

Wheat berries, radishes, baby arugula

### **RIB EYE - \$30**

Chipotle butter, French fries, garlic mayo

### **GRILLED FILET OF BEEF - \$34**

Sautéed mushrooms, bleu cheese crusted, cream spinach red wine demi sauce

### **HALF CHICKEN - \$22**

Bourbon creole mustard sauce, potato and tomato gratin

## Desserts

### **ICE CREAM - \$6**

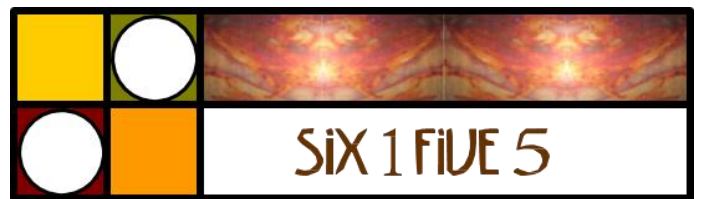
Chocolate, vanilla, and strawberry

### **ACORN SQUASH DONUTS - \$7**

Chocolate glaze and cinnamon/sugar

### **RED PEPPERCORN CHEESECAKE - \$8**

House made cheesecake, bourbon glaze



Executive Chef: Bryan Marinucci

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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

\*\*\*A 20% Service Charge will be added to parties of 6 or more