

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

Chicago Marriott Suites O'Hare

6155 North River Road

Rosemont, IL 60618

*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