



EARLY START

FRESH FRUIT PLATE GF 15

Orange blossom honey, crème fraîche

STEAMED IRISH OATMEAL GF 10

Steel cut oats, raisins, brown sugar, pecan crumble, skim milk

FRESH SEASONAL FRUIT & BERRIES GF 8

Chef's selection

GREEK YOGURT GF 10

Fresh berries, orange blossom honey

GRANOLA PARFAIT 12

Blueberry pecan granola, fresh berries, vanilla bean greek yogurt

OPEN-FACE SMOKED SALMON TOAST 19

Lemon dill cream cheese, pickled red onion, cucumber, crispy capers, chopped egg, rye

LITTLE EXTRAS

FARM EGG ANY STYLE 3

APPLEWOOD-SMOKED BACON 6

PORK OR TURKEY SAUSAGE 6

SMOKED HAM 6

RED BLISS POTATOES 5

MIXED BERRIES 9

ASSORTED CEREAL & MILK 5

CHOICE OF: All-Bran, Corn Flakes, Fruit Loops, Frosted Flakes, Rice Krispies, Raisin Bran or Special K with whole, skim, 2%, or soy milk

TOAST SELECTIONS 4

White, wheat, sourdough, marble rye, gluten free

BEVERAGES

COFFEE 4.5

FRENCH PRESS COFFEE 8

CAPPUCCINO OR LATTE 6

SELECTION OF TEA 6

Caribe, Chamomile, Decaffeinated Ceylon, Earl Grey, English Breakfast, Japanese Sencha, or Mint Verbena

JUICE 5

FRESH FRUIT SMOOTHIE 12

BLOODY MARY 12

MIMOSA 11

SAVORY

CREATE AN OMELET 17

Red bliss potatoes, CHOICE OF: Toast or bagel

CHOICE OF 3 INGREDIENTS:

Smoked ham, applewood-smoked bacon, chorizo, pork or turkey sausage, swiss, cheddar, goat cheese, green bell peppers, mushrooms, onions, tomatoes, asparagus, spinach

HEALTHY 14

Egg whites, turkey sausage, whole wheat toast, sliced tomato, cottage cheese

THE AMERICAN 15

Two Slagel Family Farm's hen eggs (any style), red bliss potatoes

CHOICE OF: Applewood-smoked bacon, pork sausage or ham, toast or bagel

EGGS BENEDICT

TRADITIONAL 16 | SPINACH 14 | LUMP CRAB 19

Toasted English muffin, hollandaise, red bliss potatoes

BISCUITS & GRAVY 16

Housemade cheddar bacon biscuits, pork sausage gravy, Slagel Family Farm's hen eggs

CROISSANT SANDWICH 15

Scrambled Slagel Family Farm's hen eggs, smoked ham, cheddar cheese, red bliss potatoes

QUICHE 16

Prosciutto di Parma, buttered leeks, Prairie Breeze white cheddar, arugula & orange salad

CHILAQUILES 17

Corn tortillas, housemade Mexican chili sauce, avocado crema, pico de gallo, chihuahua cheese, fried Slagel Family Farm's hen eggs

EGG WHITE FRITTATA 16

Asparagus, spinach, goat cheese, avocado, pickled chilies, fresh chopped fruit

SWEET

CROISSANT BREAD PUDDING FRENCH TOAST 16

Fresh berry compote, whipped cream

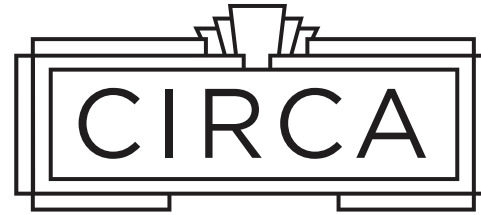
MASCARPONE PANCAKES 16

Fresh blueberry compote, whipped butter, maple syrup

BELGIAN WAFFLE 16

Macerated strawberries, maple syrup

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under 4, pregnant woman and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please alert your server in advance of ordering of any allergies.



SMALL PLATES

TUNA POKE 16

Avocado, seaweed, sesame, soy gelée

BEEF SKEWERS 15

Ginger soy, miso mustard, and sweet chili sauces

CHICKEN SKEWERS 12

Ginger soy, miso mustard, and sweet chili sauces

ROASTED BEETS 12

Goat cheese, candied walnuts, brioche crisp, balsamic reduction

CHICKEN WINGS 12

Traditional hot; Maytag blue cheese dressing, celery, carrot sticks

FRIED CALAMARI 12

Marinara sauce, roasted garlic-lime aioli

TUNA TATAKI TACOS 15

Asian vegetable slaw, sweet chili sauce

BLUE CRAB DIP 15

Fresh herbs, crispy baguette

MARGHERITA FLATBREAD 12

Classic tomato sauce, mozzarella cheese

SAUSAGE & KALE FLATBREAD 14

Ricotta cheese, chili flakes

SOUP DU JOUR 8

Please ask your server for today's selection

SALADS

COBB 17

Spring greens, smoked chicken, tomatoes, applewood-smoked bacon, Maytag blue cheese, red onion, avocado, beet-pickled hardboiled egg, red wine vinaigrette

SEARED SESAME TUNA 19

Spring greens, daikon, ginger, green onions, carrots, sesame soy dressing

KNIFE & FORK CAESAR 12

Deconstructed, baby romaine, marinated sundried tomatoes, parmesan cheese, herb croutons, white anchovies, classic Caesar dressing

KALE 14

Roasted beets, goat cheese, walnuts, brioche crisp, reduced balsamic vinaigrette

ADD ONS:

grilled chicken 5 grilled salmon 7
grilled tuna 9 grilled shrimp 8

SIDES

TRUFFLE PARMESAN FRIES 10

FRENCH FRIES 6

SIDE SALAD 6

YUKON GOLD PUREE 8

MIXED VEGETABLES 7

GRILLED ASPARAGUS WITH LEMON 7

CHOPPED SEASONAL FRUIT 7

HOUSE-CUT POTATO CHIPS 6

SANDWICHES

SERVED WITH CHOICE OF ONE SIDE

LUX BURGER 19

Slagel Family Farm's beef, taleggio cheese, truffle aioli, short rib ragout, red onion jam, potato bun, truffle herb potato wedges

THE GWEN BURGER 16

Slagel Family Farm's beef, white cheddar, applewood-smoked bacon, secret sauce, lettuce, tomato, potato bun

TURKEY BURGER 16

Fresh herbs, house-pickled beets, fresh goat cheese, herb aioli, potato bun

CRISPY WHITEFISH 16

Classic slaw, malt vinegar aioli, buttery bun

LOBSTER ROLL 21

Maine lobster, gulf shrimp, tarragon, aioli, sea salt, New England bun

GRILLED CHICKEN WRAP 14

Sundried tomato wrap, avocado, black bean salsa, chipotle ranch

FRIED CHICKEN SANDWICH 15

Asian slaw, pickled ginger, sriracha mayo

SMOKED TURKEY CLUB 15

House-smoked turkey, applewood-smoked bacon, roasted peppers, mayo, tomato, lettuce, multigrain bread

LARGE PLATES

ROASTED SALMON 27

Crispy rice cake, bok choy, black bean vinaigrette

SKIRT STEAK 31

Potato and chorizo hash, chimichurri

HICKORY CHICKEN 25

Hickory-smoked Slagel Family Farm's chicken breast, roasted rainbow carrots, potato and parsnip puree, chicken jus

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE 8

Served with seasonal berries

COOKIES & MILK 8

Chef's assorted cookies with milk

FRIED SEASONAL FRUIT PIE 8

Served with Chef's ice cream

CHOCOLATE & PEANUT CRUNCH 8

Milk chocolate mousse, peanut, caramel

SORBET 8

Lemon or mango



COCKTAILS

1930S-STYLE & HAND-CRAFTED

THE URBAN BUZZ 16

Koval Bourbon, locally sourced
honey syrup, fresh lemon juice

THE GWEN'S SIGNATURE COCKTAIL

THE LAST COCKTAIL 16

Tanqueray Gin, pear puree,
rosemary infusion, La Marca Prosecco

THE LUXURY COLLECTION'S SIGNATURE COCKTAIL

SWEET BUD SAZERAC 16

Old Overholt Rye, Vermont maple syrup,
orange bitters

BARREL-AGED BOULEVARDIER 16

Woodford Reserve, sweet vermouth,
Campari; aged in-house

CHICAGO 75 16

No. 209 Gin, fresh lime juice, prosecco

BLACKBERRY BASIL JULEP 16

Baker's Bourbon, fresh blackberries, basil

GRAPEFRUIT GIN FIZZ 16

Nolet's Gin, rosemary, grapefruit

CDMX 16

Tres Generaciones Añejo, sweet vermouth, bitters

CUCUMBER SPLASH 16

Chase Elderflower Liqueur,
Effen Cucumber Vodka, mint

BEER

ON-TAP SELECTIONS

Miller Light 6	Une Année Brewery
Blue Moon 7	Rotating Draft 9
Stella Artois 7	Ballast Point
Modelo Especial 6	Longfin Lager 8
Samuel Adams	Greenbush Brewing
Boston Lager 7	Co. Seasonal 8

WINE

BY THE GLASS OR BOTTLE

CHAMPAGNE & SPARKLING WINE

La Marca Prosecco, Italy	G/B
Poema Cava, Spain	12/55
Moët & Chandon Brut, France	11/50
Moët & Chandon Brut, France	18/88
Veuve Cliquot Yellow Label Brut, France	28/125

WHITE

Seven Daughters Moscato, Italy	11/50
Benvolio Pinot Grigio, Italy	11/50
Barrymore Pinot Grigio, Monterey, CA	14/64
Flint & Steel Sauvignon Blanc, Napa Valley, CA	12/52
Loveblock Sauvignon Blanc, New Zealand	15/68
Morning Fog Chardonnay, Livermore Valley, CA	11/50
Carmel Road Unoaked Chardonnay, Monterey, CA	12/55
Davis Bynum River West Chardonnay, Russian River Valley, CA	14/65

RED

Markham Vineyards Merlot, Napa Valley, CA	16/75
The Seeker Pinot Noir, France	10/45
Lyric By Etude Pinot Noir, Santa Barbara, CA	14/63
19 Crimes Red Blend, Australia	11/51
The Federalist Dueling Pistols Blend, Sonoma County, CA	18/78
Avalon Cabernet Sauvignon, California	11/48
Josh Cellars Cabernet Sauvignon, Northern California	13/57
Rodney Strong Alexander Valley Cabernet Sauvignon, Sonoma County, CA	16/75
Don Miguel Gascon Malbec, Argentina	12/55
Four Vines Biker Zinfandel, Paso Robles, CA	10/47

BY THE BOTTLE

ALLURING

NV Piper Heidsieck Brut, France	85
NV Moët & Chandon Rosé Brut, France	135
NV Paul Déthune Brut Grand Cru, France	98
NV Krug Champagne, France	350

CRISP

2013 Milbrandt Traditions Riesling, Columbia Valley, WA	60
2013 Alta Vista Torrontes, Argentina	55
2013 Schloss Johannisberg Riesling, Germany	78
2013 Archery Summit Pinot Gris, Willamette Valley, OR	83
2014 Peter Yealands Pinot Gris, New Zealand	64
2014 Jackson Estate Stitch Sauvignon Blanc, New Zealand	58
2014 Château de Sancerre, France	77
2013 Fillaboa Albariño, Spain	67
2014 Pascal Janvier, France	65

VIGOROUS

2014 Louis Jadot Chablis, France	78
2012 Grand Marrenon Rhône Blend, France	73
2013 Trefethen Chardonnay, Napa Valley, CA	68
2012 Hartford Court Stone Côte Vineyard Chardonnay, Sonoma Coast, CA	130
2013 Stolpman Vineyards Roussanne, Santa Barbara County, CA	74

RADIANT

2013 Nielson By Byron Vinyard Pinot Noir, Santa Maria Valley, CA	73
2014 Gran Moraine Pinot Noir, Yamhill Carlton, OR	97
2011 Orca Grenache, France	79
2014 Rocca Delle Macie Sasyr, Sangiovese/Syrah, Italy	58
2014 Meiom Pinot Noir, Central Coast, CA	68
2013 Domaine Lucien Boillot & Fils Bourgogne, France	78

BRAZEN

2001 Faustino I Gran Reserva Tempranillo, Spain	83
2012 Freemark Abbey Cabernet Sauvignon, Napa Valley, CA	87
2011 Silver Oak Cabernet Sauvignon, Alexander Valley, CA	155
2012 Trefethen Double T Red Blend, Napa Valley, CA	65
2013 Barossa Valley Estate Shiraz, Australia	68
2013 Flegenheimer Bros Out of the Park Petite Sirah, Australia	69
2011 Mauro Molino Barolo, Italy	84