

ROHR'S

IN-ROOM DINING MENU

BREAKFAST // 7:30 A.M. - 10:30 A.M.

LIGHT

- ASSORTED CEREALS 5**
- OATMEAL 6 N**
whipped ricotta, maple syrup, toasted walnut, raisin
- YOGURT 6**
granola, fresh fruit, honey
- AVOCADO TOAST 13**
country sourdough, tomato, tahini, arugula, radish
- SMOKED SALMON PLATE 15**
toasted bagel, cream cheese, red onion, caper, tomato

MAINS

- WAFFLE 12 N**
candied pecans, bourbon caramel, whipped cream, served with maple syrup
- IRISH FRENCH TOAST* 14**
cinnamon bread, strawberries, Irish whipped cream

SIDES

- EGG ANY STYLE* 3**
- SAUSAGE 4**
- BACON 5**
- BERRIES 4**
- BREAKFAST POTATOES 4**

PASTRIES

baked in-house daily

- CROISSANT**
plain 4
- MUFFIN 5**
blueberry lemon
banana pecan N
banana (gluten-free)
blueberry (gluten-free)

EGGS

- served with breakfast potatoes (substitute fruit // 2)
- EGGS BENEDICT* 14**
tarragon hollandaise, canadian bacon, arugula, english muffin
 - TWO EGGS ANY STYLE* 12**
with bacon or breakfast sausage, and choice of toast
 - BREAKFAST SANDWICH 13**
croissant, mini omelette, roasted tomato cream cheese, bacon
 - OMELETTE 13**
choice of three ingredients (add ingredients // \$.50)
 - Cheese:**
cheddar, swiss, feta
 - Meat:**
bacon, sausage, ham
 - Vegetable:**
roasted mushroom, tomato, spinach, pepper, onion

BEVERAGES

- ICED TEA 3.50**
- JUICES 4**
cranberry, pineapple, grapefruit, orange
- COFFEE OR HOT TEA 4.50**
- ESPRESSO 5.50**
- LATTE 5.50**
- FRESHLY SQUEEZED ORANGE JUICE 6**
- MIMOSA 12**
prosecco, orange juice
- ROHR'S BLOODY 14**
Ketel One Vodka, Rohr's Bloody Mix, pickled vegetables

ALL DAY // 11 A.M. - 10 P.M.

STARTERS

- ROASTED CARROT SOUP 4 / 7**
pumpkin seed, chive, crème fraîche
- MOROCCAN CHICKPEA STEW 4 / 7**
sweet potato, lemon, greek yogurt
- BURRATA CHEESE 12**
extra virgin olive oil, basil, balsamic, garlic sourdough
- VEGETABLE FLATBREAD 13**
tomato, olive, pickled pepper, mozzarella, parmesan
- BACON FLATBREAD 14**
bacon, caramelized onion, gruyère
- ROASTED BEETS AND PISTACHIO 14 N**
stracciatella, basil, pomegranate molasses
- HUMMUS PLATE 14**
marinated vegetables, fresh vegetables, grilled pita bread

SALADS

- MARKET LETTUCE SALAD 6 / 8**
honeycrisp apples, green beans, spring mix, tahini vinaigrette
 - TUSCAN KALE CAESAR SALAD 7 / 10**
romaine, caesar dressing, sourdough crouton, parmesan cheese
 - CHOPPED SALAD 8 / 12**
cherry tomato, cucumber, nicoise olive, salumi, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette
 - WEDGE SALAD 13**
baby romaine, blue cheese, red onion, cherry tomato, bacon lardon, dill, buttermilk dressing
 - AVOCADO SALAD 14**
spinach, frisee, roasted corn, poblano pepper, quinoa, fried shallot, orange vinaigrette
- Add-ons**
- Crispy Tofu* 4
 - Chicken* 5
 - Shrimp* 7
 - Blackened Salmon** 8

SANDWICHES

served with fries or market lettuce salad

- AVOCADO PITA 13 N**
chickpea tabouleh, tomato, cucumber, red onion, arugula, cashew tzatziki (V)
- REUBEN 14**
marbled rye, corned beef, sauerkraut, swiss cheese, thousand island
- TURKEY CLUB 14**
wheat bread, smoked turkey, bacon, avocado, green goddess, arugula, tomato
- FRIED CHICKEN SANDWICH 15**
brioche bun, honey, dill pickle, poppyseed slaw
- R BURGER* 15**
grilled red onion, bacon, dill pickle, pepperjack, dijonaise, pretzel bun

MAINS

- ROASTED CHICKEN 25 N**
honeycrisp apple, baby potato, parsnip, mustard jus
- ROASTED SALMON* 30**
succotash, micro basil
- SIMPLY GRILLED FISH* MP**
served with a seasonal vegetable;

BUTCHER'S CASE

- STEAK FRITES* (6oz) 30**
hanging tender, fries, roasted garlic parsley butter
 - NY STRIP* (12oz) 39**
 - FILET MIGNON* (8oz) 42**
 - PORTERHOUSE* (30oz) 85**
- béarnaise, chimichurri, roasted garlic parsley butter, creamy horseradish sauce*

SIDES

- FRIES 6**
garlic aioli
- BROCCOLINI 8 N**
arugula pesto, parmesan cheese
- GARLIC MASHED POTATOES 8**
- ROASTED NEW POTATOES 8**
- BRUSSELS SPROUTS 9**
sweet chili vinaigrette, scallion
- CORN ELOTES** garlic aioli, parmesan cheese, lime 8

DESSERTS

- SEASONAL GELATO 4 PER SCOOP**
please ask your server for today's selections
- CHOCOLATE CAKE 12**
- BLACKBERRY CREME BRULEE 12**
custard, fresh blackberries, whipped cream, balsamic blackberry sauce
- KEY LIME TART 12**
sweetened whipped cream, fresh lime zest, coconut almond crunch



Scan to view menu on your device

N contains nuts

* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% of the food and beverage charge will be added to your account as a gratuity, and will be fully distributed to your server(s). An additional \$4 In-Room Dining delivery fee will also be added to the check and will be retained by the hotel, plus any applicable state and local taxes. v9

ROHR'S

IN-ROOM DINING MENU

DRAFT

Guinness 7	Irish Dry Stout (Dublin, Ireland) 4.2%
Revolution 7	Seasonal (Chicago IL) 4.5%
Angry Orchard 7	Hard Cider (Walden NY) 5%
Stella Artois 7	Pale Lager (Leuven, Belgium) 5.2%
Upland 6	"Champagne Velvet" American Pilsner (Bloomington, IN) 5.2%
Sun King 7	Seasonal (Indianapolis, IN) 5.3%
3 Floyds 8	"Gumballhead" Wheat (Munster, IN) 5.6%
Bell's 7	Seasonal (Kalamazoo MI) 5.8%
Great Lakes 6	Seasonal (Cleveland, OH) 6%
Revolution 7	"Hazy-Hero" IPA (Chicago, IL) 6.5%
3 Floyds 7	"Zombie Dust" Pale Ale (Munster IN) 6.6%
Bells Two Hearted 7	IPA (Kalamazoo MI) 7%

CANNED

Budweiser 8	American Lager (St. Louis MO) 5%
Bud Light 8	Light Lager (St. Louis MO) 4.2%
Yuengling 8	Red Lager (Pottsville PA) 7%
Bell's Two Hearted 9	American IPA (Kalamazoo MI) 7%
Coors Light 8	Light Pilsner (Golden CO) 4.2%
Miller Light 8	Light Pilsner (Milwaukee WI) 4%

COCKTAILS

CLASSIC COCKTAILS

French 75 (1927) 12	Bombay Gin, lemon, simple syrup, La Marca Prosecco
Knickerbocker (1862) 12	Diplomatico Planas Rum, raspberry, Pierre Ferrand Dry Curaçao, lime
Highball (19th Century) 14	Woodford Rye, cinnamon brown sugar syrup, Angostura Bitters, cranberry juice, club soda
Pineapple Daiquiri (2013) 13	Plantation "Stiggins' Fancy" Pineapple Dark Rum, lime, sugar, lime wheel
Vesper (1953) 13	Ketel One Vodka, Cardinal Spirits Terra Gin, Lillet Blanc, lemon
Bramble (1984) 15	Nolet's Gin, lemon, Crème de Mûre, blackberry
Dark and Stormy 12	Gosling Dark Rum, ginger beer, lime juice

ROHR'S SIGNATURE COCKTAILS

Father Hesburgh Manhattan 13	Lot 40 Canadian Rye, Cocchi Di Torino, Bittercube Cherry Bark Vanilla bitters, cherries
Dexter 14	Woodford Reserve Bourbon, Cocchi Di Torino, Pierre Ferrand Dry Curaçao, Luxardo cherry
Autumn Sangria 15	Kraken Spiced Rum, Tawny Port spiced syrup, red wine
Journeyman Sour 15	Journeyman Featherbone Bourbon, Disaronno Amaretto, lemon juice
Belmont Rye 15	Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters

OLD FASHIONEDS

Chicago 13	Buffalo Trace Bourbon, demerara, Angostura, lemon
Oaxaca 14	Del Maguey Vida Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange
Wisconsin 15	Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda

WINE

SPARKLING WINE

Domaine Carneros	Brut NV	17
La Marca	Prosecco	12

FRESH AND LIVELY WHITE WINES

Brutocao	Sauvignon Blanc	2019	10
Twomey Cellars	Sauvignon Blanc	2020	15
Maso Canali	Pinot Grigio	2019	12
McBride	Sauvignon Blanc	2020	14

CHARDONNAY

Crossbarn by Paul Hobbs	Chardonnay	2019	15
William Hill Estate	Chardonnay	2019	10
The Calling	Chardonnay	2018	15

ROSÉ

Balletto	Rosé	2020	13
Hampton Water	Rosé	2020	17

PINOT NOIR

J Vineyards	Pinot Noir	2017	17
Ken Wright	Pinot Noir	2020	14
Crossbarn by Paul Hobbs	Pinot Noir	2018	18

CABERNET SAUVIGNON

Crossbarn by Paul Hobbs	Cabernet Sauvignon	2018	22
Louis Martini "Louis Selection"	Cabernet Sauvignon	2018	12
The Calling	Cabernet Sauvignon	2017	15

BOLD AND INTRIGUING RED WINES

Fess Parker	Syrah	2018	13
Chappellet "Mountain Cuvee" Proprietor's Blend	Red Blend	2019	16
Josh Cellars	Zinfandel	2019	17