



ROOM SERVICE MENU



DIAL EXTENSION 104

BREAKFAST

Monday - Friday 6:30am - 11:30am Saturday & Sunday 6:30am - 12noon

& DINNER

Everyday 11am - 11:30pm

TRY OUR FAMOUS CHICAGO STYLE PIZZA

Check Out Our
LOUNGE & BAR

on the Lobby Level

\$5.00 Minimum Room Service Order \$3.00 Room Convenience Fee Applied To All Orders

This room convenience charge ----- and the property of the hotel to cover discretionary

APPETIZERS

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Soup of the Day Cup 4.00 Bowl 5.50 Ask your serve for today's selection Cream of Chicken everyday French Fries 3.50 Golden French fries Mac Cheese Triangles 7.95 YUM! Your favorite childhood comfort food with extra cheese, served in triangle wedges Garlic Bread 4.95 Fragrant garlic bread served with our own marinara dipping sauce. Add cheese \$2.50 Chicken Tenders 10.95 Beer-battered and golden fried chicken tenders with French fries, sides of BBQ sauce & creamy ranch dressing Sautéed Mushrooms 7.95 Fresh, sliced mushrooms gently sautéed in garlic, our signature au jus Shrimp Cocktail 11.95 6 jumbo shrimp, chilled & served with a robust cocktail sauce Mozzarella Sticks 8.25 6 lightly breaded, crispy sticks accompanied by our own marinara sauce	Chicken Wings 10 wings slathered with hot, mild or BBQ sauce, served with cool, creamy ranch dressing with celery sticks & carrots Fried Calamari 11.95 Crispy, battered calamari with a robust cocktail sauce Stuffed Jalapeños 8.25 6 giant hot peppers stuffed with chilled cream cheese & served with crunchy warm chips & fresh pico de gallo Orachos 8.25 Warm, crunchy tortilla chips with pico de gallo, refried beans, cheese, guacamole & sour cream. Add ground beef \$3.25 Bruschetta 7.95 A traditional favorite, toasted crisp Tuscany bread delicately topped with garden ripe tomatoes, fresh basil, green onions & cheese Combo Platter 11.95 A great sampler! 3 of each: plump mozzarella sticks, stuffed jalapeños & crispy chicken tenders
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Homemade dressing: House (Red W Low-Cal Raspberry, Ranch, 1000, Honey I House Salad Fresh mixed greens, shredded carrots, red Caesar Salad	5.95
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Homemade dressing: House (Red W Low-Cal Raspberry, Ranch, 1000, Honey of House Salad Fresh mixed greens, shredded carrots, red Caesar Salad Crunchy romaine lettuce, freshly grated Pawith creamy Caesar dressing. Add grilled of Antipasto Provolone & Swiss cheeses, black olives, to	Vine Vinegar) or Blue cheese, French, Mustard, Caesar, Balsamic & Italian Herbal 4.95 onion, ripe red cherry tomatoes 5.95 armesan cheese, croutons topped chicken \$4.00 11.95 omatoes, pepperoncini peppers,
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SANDWICHES

All sandwiches are served with fries or house salad. Add Cheese \$1.00

Ora Burger 11.25 Chef's special! A thick, juicy, 1/2 lb. of lean ground sirloin grilled exactly to your specifications, served with lettuce, tomato & onion

Italian Beef
10.95
Our signature: Thinly sliced, tender Italian beef topped with fragrant au jus

Grilled Chicken Breast 10.95
Plump, boneless breast, grilled to perfection with lettuce, tomato & onion.
Add Avocado \$2.50

Steak Sandwich 17.95 7 oz. of thinly sliced steak, smothered with melted mozzarella cheese with lettuce, tomato & onion

Rye Burger 12.25 A hefty 1/2 lb. lean ground sirloin burger, topped with sharp cheddar cheese & freshly grilled onions on warm rye bread Turkey Burger 11.25

For lighter fare, a marinated & grilled lean ground turkey burger with lettuce, tomato & onion, so good, you'll think it's beef!

Turkey Club Sandwich 10.95 A traditional club with thinly shaved turkey breast, piled high & layered with fresh lettuce, sliced tomato, crispy bacon & mayo

Ora Dog 6.4
Our jumbo, all-meat, Chicago-Style dog topped with diced onion, fresh tomato & sweet relish

Vegetarian Burger 10.25 Not your garden-variety veggie burger, with lettuce, tomato & onion, made with assorted delicious vegetables, fresh herbs & spices





TRADITIONAL CHICAGO STYLE PIZZA

THIN CRU	IST PIZ	ZZA			DEEP	DISH	I PIZZA		
	Sm 10" serves 1-2	Med 12" serves 2-3	Lg 14" serves 3-4	XL 16" serves 4-5		nd 6" erves 1	Sm 9" serves 1-2	Md 12" serves 3-4	Lg 14" serves 4-
The Cheese	9.25	13.25	16.45	19.85		8.95	13.55	17.95	22.25
All prices are per	ingredient 1.40	, each addit 2.25	ional ingred 2.55	lient: 2.95		1.15	2.15	2.55	2.85
The Supreme Sausage, pepper	15.95 oni, m <mark>u</mark> shro	23.95 om, onion,	27.95 green pepp	32.95 er	1	2.95	21.95	27.95	31.95
The Veggie Fresh mushroom,	13.95 green pep	19.95 per, onion, g	24.95 parlic	27.95	1	1.95	19.95	24.95	29.95
El Blanco Pesto, feta, garlic	13.95 , mozzarell	19.95 a, sliced to	24.95 mato	27.95	1	1.95	19.95	24.95	29.95
The Hawaiian Canadian bacon,		19.95 pple	24.95	27.95	1	1.95	19.95	24.95	29.95
The Taco Mild salsa, specia taco fixings	17.45 al cheese b	21.45 land, seaso	25.95 ned ground	29.95 beef,		N/A	N/A	N/A	N/A

ENTREES Served with choice of soup or salad

New York Steak Fire-grilled, thick & juicy, 12 oz. NY strip steak served with steamy baked potato with all the trimmings & crispy seasonal vegetables	30.25
Shrimp Dinner 8 jumbo, golden fried shrimp served with golden fries & crispy seasonal vegetables	21.95
Atlantic Salmon Wild-caught, 8 oz. fillet, broiled to perfection, served with homemade, lemon-butter sauce with long grain wild rice & crispy seasonal vegetables	21.95
Pollo alla Ponza 1/2 chicken broiled, tender & marinated in Italian herbs & spices, served with long grain wild rice & crispy seasonal vegetables	18.95
Shrimp Fettuccine 8 jumbo gulf shrimp in a creamy Alfredo sauce over fresh pasta	21.95
Chicken Cacciatore Breaded chicken breast battered smothered in authentic red sauce with mushrooms, served with long grain wild rice & crispy seasonal vegetables	18.95
Spaghetti & Meatballs Heaping portion of spaghetti with our fresh marinara sauce, served with meatballs or substitute with fresh Italian sausage	15.95
Pasta Primavera Fresh tricolored pasta with steaming vegetables & your choice of	14.95





KIDS MENU

Individual 6" Kids Pizza Pepperoni or Cheese	5.95
Hamburger or Cheeseburger	6.25
Hot Dog	5.25
Spaghetti with Meatballs	6.95
Grilled Cheese Sandwich	5.25
Mac & Cheese	5.25
French Fries	3.50





DESSERTS

Red Velvet A 3 layer traditional red velvet cake frosted with a luscious cream chee butter cream and continues to be everyone's old favorite	
Raspberry Cheesecake NY style cheesecake drizzled with raspberry sauce	4.75
Apple Pie Served warm & fragrant	5.25
Rich Chocolate Mousse Pie A piece of chocolate heaven	4.75
Key Lime Pie A taste of the tropicsmade with fi squeezed key limes	4.75 resh

Chocolate or Vanilla

Ice Cream per scoop 3.25 Creamy ice cream in your favorite flavor Ice Cream

BEVERAGES

B	E	E	R
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Budweiser Bud Light	6.00
Miller Lite MGD	6.00
Coors Light O'Douls	6.00
Michelob Ultra	6.00
Sam Adams Corona	7.00
Killian's Red Amstel Light	7.00
Blue Moon Belgian White	7.00
Domaine DuPage	7.00
Heineken	7.00
LaGrow Lagar 16 oz.	8.00
Lagunittas Pilsner	8.00
Angry Orchard	7.00
AntiHero IPA 19 oz.	9.00
Samuel Smith Oatmeal Stout	9.00
Hacker Pschorr Weisse	9.00
Duvel Belgian Ale Guiness	9.00

Samuel Smith Nut Brown Ale

Mike's Hard Lemonade | Stiegal Radler Smirnoff Ice (Original or Raspberry)

MALT BEVERAGES

WINE BY THE GLASS

7.50
Zinfandel Liberty Creek
Chardonnay Copperridge
Pinot Grigio Glen Ellen
Mezzacorona Moscato
Cabernet Sauvignon Copperridge
Merlot Liberty Creek
Chianti Placido
Cabernet Copperridge

WINE BY THE BOTTLE

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Chardonnay Kenwood	26.00
Chardonnay Estancia	35.00
Pinot Grigio Glen Ellyn	26.00
White Zinfandel Beringer	23.00
Cabernet Sauvignon Robert Mondavi	30.00
Cabernet Sauvignon "Bonterra" Organic	35.00
Merlot Robert Mondavi	24.00
Merlot Mezzacorona	28.00
Chianti Ruffino	24.00
Chianti Placido	32.00



9.00

7.00





BREAKFAST

The Continental

12.95

Fresh fruit, homemade muffin, bagel w/cream cheese, small juice & coffee

Two Eggs

8.25

Whether you prefer yours softly scrambled, sunny-side up, fried or poached, we'll make your order with Grade A eggs, served with sides of toast & hash browns

Steak & Eggs

17.95

7 oz. thinly sliced juicy rib-eye steak, grilled to order, served with two eggs any style

Ora "Paneggs"

10.45

Two pancakes served with maple syrup, two eggs any style, crispy bacon or sausage

Pancakes

7.95

Three large perfectly cooked buttermilk pancakes served with a dollop of butter maple syrup

Belgian Waffle

7.95

A generously sized, fluffy Belgian waffle, cooked till brown crispy on the outside, served with maple syrup & powdered sugar

Mini Waffle

7.95

Four mini waffles, fluffy Belgian waffles cooked till brown crispy on the outside, served with maple syrup & powdered sugar

French Toast

7.95

Our secret is our batter of farm fresh eggs, milk, vanilla & four thick slices are slathered in this mixture & grilled in creamery butter, served with maple syrup & powdered sugar

Eggs Benedict

12.95

Canadian bacon, two poached Grade A eggs, drizzled with our signature warm Hollandaise sauce with hash browns

Fruit Plate

10.95

A seasonal variety of chilled colorful fruit

Three Egg Omelette

11.95

We start with three eggs, then add your choice of cheese: Cheddar, Swiss or American, any vegetable: fresh mushroom, chopped onion, green peppers or tomatoes, meats: ham, crispy bacon or sausage; accompanied by a generous order of hash brown potatoes & toast.

Add \$1.25 for Egg White omelette

Egg Sandwich

8.95

We start with one Grade A egg, with your choice of meat & your choice of cheese, served on an English muffin or a bagel. Comes with hash browns or a cup of fruit

OATMEAL & COLD CEREAL

Old Fashion Oatmeal

4.45

Cold Cereal

.45

Served with brown sugar cinnamon & a side of milk

Choice of: Rice Krispies, Cheerios or Frosted Flakes & a side of milk

BREAKFAST SIDES

KIDS BREAKFAST

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One Egg	1.99	Pancake Combo 5.95
Two Eggs	3.25	A kids pancake, one egg & your choice of
Hash Browns	2.75	bacon or sausage
Bacon	2.95	Egg Combo 5.95
Sausage	2.95	An egg, hash browns & your choice of bacon or sausage, served with toast
Turkey Sausage	2.95	
Ham	3.25	French Toast 5.25 Four bite size French Toast served with
Canadian Bacon	3.25	powdered sugar & maple syrup
Toast	1.99	Chocolate Chip Pancakes 5.25
English Muffin	2.45	Two pancakes with chocolate chips & whip
Bagel w/Cream Cheese	2.75	cream served with maple syrup
Muffin	2.50	Mini Waffle 7.95
		Four mini waffles, fluffy Belgian waffles,
HEALTHY SIDES		cooked till brown & crispy on the outside, served with maple syrup
1/2 Melon (cantaloupe)	4.45	served with maple syrup
1/2 Grapefruit	4.45	AT THE STATE OF THE STATE OF
Cup of Fruit	4.95	

REVIEDAGES

	الله لا تلاقط	MAULO		
Coffee or Tea	2.25		2.55 Large 3.25	
Soda	2.45 Orange, Cranberry, Grapefruit, Tomato,			
IBC Root Beer	12 oz. 2.50	Pineapple or Apple		
		Lemonade	2.95	
Milk	2.25	Iced Tea	2.45	
Chocolate Milk	2.95			
Chicochate Mink	2.00	Hot Chocolate	2.95	





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TRY OUR FAMOUS CHICAGO STYLE PIZZA

Check Out Our LOUNGE & BAR on the Lobby Level

BREAKFAST

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LUNCH & DINNER

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