

THE BENCHMARK

THE WESTIN
O'HARE AIRPORT

GASTRO PUB DINNER

The Westin O'Hare Hotel
6100 N. River Rd.
Rosemont, IL. 60018
(847)698-6000

Small Plates

SOUP DU JOUR 7

CHICKEN WINGS 15

Founder's Brewery hot sauce, celery sticks and Hooks blue cheese dressing
(Cheese is locally made in Mineral Point WI)

HOT FRIED CHICKEN SLIDERS 12

Spicy breaded chicken thigh, house made pickles and Gherkin aioli

BOURBON JAM SLIDERS 12

Caramelized bacon and onions in a bourbon jam and Butterkase cheese

Salads

CLASSIC CAESAR 11

Romaine hearts, shaved parmesan, house-made croutons

Add | Chicken 8 Salmon 9 Shrimp 10 Steak 12

WEDGE SALAD 11

Iceberg lettuce, tomatoes, Hooks blue cheese, cucumber, bacon, blue cheese dressing

Add | Chicken 8 Salmon 9 Shrimp 10 Steak 12

Flatbreads

FRESH MOZZARELLA & ROASTED TOMATO FLATBREAD 15

Shaved parmesan, arugula, lemon oil

HOUSEMADE ITALIAN SAUSAGE FLATBREAD 15

Ricotta, basil pesto, grilled artichokes

Desserts

RICOTTA CHEESE CAKE 8

CARAMELO CAKE 8

CHOCOLATE HAZELNUT MOUSSE PAVE 8

Sandwiches

All sandwiches come with choice of sea salt fries or side salad

BACON BURGER* 21

Sharp white cheddar, bacon, lettuce, tomato, sweet & spicy pickles

\$1 will be donated towards Children's Miracle Network Hospitals

GRILLED CHICKEN SANDWICH 19

Baby arugula, oven dried tomatoes, fresh mozzarella, pesto, ciabatta

TURKEY CLUB 18

Bacon, arugula, tomato, avocado, herb aioli

CHEF'S PERFECT SANDWICH 17

Grilled sausage, sautéed peppers, kale, Grande provolone, fried egg on rustic polenta bread

Entrees

FLAT IRON STEAK FRITES** 32

Parsley, parmesan fries & truffle butter

AMISH CHICKEN BREAST 27

Fingerling potatoes, shitake mushrooms, asparagus, shallots, cream and natural jus

ORECCHIETTE & SAUSAGE 19

Spiced Italian sausage, kale, peas, fresh tomato sauce, Romano cheese

CHICKEN RICE BOWL 21

Brown rice, black beans, pico de gallo, queso fresco, crema

Personal Story About "Chef's Perfect Sandwich":

As a kid growing up in an Italian family, we followed traditional recipes that were handed down from previous generations. Sausage was a staple in our house, (fresh or cured).

-Chef Dan Levato

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

ROASTED CAULIFLOWER HUMMUS + GRILLED PITA + RAW VEGETABLES Half 8.00 | Full 13.00

RICOTTA CHEESE, ALMONDS & ROSEMARY TOAST Half 9.00 | Full 15.00

SLICED ROASTED BEET SALAD Half 6.00 | Full 11.00

Arugula, radicchio, goat cheese, pickled red onion, crushed pistachios and balsamic vinegar

MUSHROOM RAVIOLI Half 12.00 | Full 19.00

Kale, roasted onions, heirloom tomatoes, fennel, mushroom jus

MAPLE GLAZED TOFU Half 12.00 | Full 19.00

Butternut squash puree, shaved Brussel sprouts with apple cider dressing, maple syrup and pecans

QUINOA & SALMON BOWL Half 19.00 | Full 27.00

Beets, carrots, sweet potato, edamame, tahini vinaigrette

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

