

ATRIUM

Double Tree by Hilton Chicago – Oak Brook

Breakfast

Served: Monday-Friday from 6:30am-10:30am
 Omelet Station: Monday- Friday from 6:30am-9:00am
 Saturday and Sunday from 7am-11am (no omelet station)

*Wake Up to Double Tree Breakfast

Start the day with our signature buffet featuring hand cut seasonal melon, tropical fruit, organic berries, fresh OJ, house made granola and traditional hot and cold cereal. Along with farm fresh scrambled eggs, savory breakfast meats, potatoes, Double Tree muffins, fresh baked croissants and other items created by our culinary team.

\$16.95

Continental Breakfast

Fresh seasonal fruit, assorted pastries and breakfast breads, cold cereal, yogurt or cottage cheese, chilled juice and freshly brewed coffee.

\$12.95

Starters

Main Entrees

Entrees served with toasted artisan bread and butter

Seasonal Berries	152 cal	\$9		
With yogurt and lemon simple syrup				
Ruby Red Grapefruit, Sliced	52 cal	\$5		
Steel Cut Irish Oatmeal	158 cal	\$7		
Door County sun-dried cherries and Brown sugar				
Sides and Such				
Fresh Baked Croissant	231 cal.	\$4		
Toasted Artisan Sourdough or Multigrain Bread	130 cal (G.F. option)	\$4		
Toasted Bagel with Cream Cheese	450 cal	\$4		
English Muffin	67 cal	\$4		
*Two Eggs Any Style	199 cal	\$6		
Crispy Hash Potato	151 cal	\$5		
*Grilled Kielbasa Sausage	180 cal	\$5		
*Grilled Ham Steak	205 cal	\$5		
*Crispy Bacon (4 pieces)	176 cal	\$5		
Seasonal Fruit	85 cal	\$9		
Assorted Cold Cereal	108 cal	\$7		
Served with sliced bananas or strawberries				
Beverages				
Apple, Orange, Grapefruit, or Cranberry Juice	113 cal	\$4		
Assorted Tazo Tea	0-35 cal	\$3		
Coffee	0-1 cal	\$3		
Regular or Decaffeinated				
			*All American Breakfast	526 cal \$14
			Two eggs any style, breakfast meat, and crispy potato cake	
			*Steak and Eggs	737 cal \$18
			8oz New York strip, two eggs any style and a crispy potato cake	
			*Classic Eggs Benedict	680 cal \$14
			Two poached eggs, toasted English muffin, Canadian bacon and hollandaise sauce	
			Egg White Omelet	281 cal \$14
			Sautéed spinach, oven roasted tomatoes, gruyere cheese and crispy hash potatoes	
			Fruit Plate	220 cal \$11
			Ripe melon, citrus, fresh berries and honey yogurt	
			Cinnamon French toast	420 cal \$13
			Custard dipped, seasonal berries and syrup	
			*Skillet Creation	\$14
			Changes daily! Ask your server	
			Buttermilk Pancakes	192 cal \$13
			Tall stack, syrup and whipped butter	
			Classic Belgian Waffle	481 cal \$14
			Seasonal berries, syrup and whipped butter	
			Enhance your pancakes or waffle with semisweet chocolate chips or Maine blueberries \$1/each ingredient	
			*Omelet Your Way	\$15
			Three farm fresh eggs and crispy hash potatoes choose 3 ingredients/\$1 each additional ingredient	

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements.

Spinach, Fresh Tomatoes, Sweet Peppers, Asparagus, Mushrooms, Onions, Aged Cheddar, Feta, Mozzarella, Swiss, Crispy Bacon, Smoked Ham, Turkey Sausage, Chorizo