

Atrium Cafe

DoubleTree by Hilton Chicago - Oak Brook

Dinner

served from 4:30p - 10p

Appetizers

Crunchy Calamari

served with a sirach aioli

\$8.95

Best in Town Wings

Garlic grilled, spicy thai, blackened or house made "buffalo"

\$12.95

Wild Mushroom Bruschetta

with a garlic herb cheese crumble

\$9.95

Pork Gyoza

with a tamari and scallion dip

\$9.95

Sweet Chili Glazed Shrimp

\$12.95

Citrus Poached Jumbo Shrimp

with a fresh horseradish and plum tomato chutney

\$12.95

Peppered Beef Tenderloin Carpaccio

over garlic toast points and a dijon drizzle

\$12.95

Soups

Grandma's Chicken Noodle Soup

cup \$6/bowl \$8

French Onion

with vidalia onions, sherry and gruyère

\$7

Daily Soup Creation

cup \$6/bowl \$8

Salads

Baby Field Greens

with cucumber and carrot ribbons, grape tomatoes, and radish coins

\$7.95

Marinated Roma Tomatoes, Buffalo Mozzarella Cheese and Micro Arugula

with basil oil and balsamic syrup

\$8.95

Orchard Salad

with granny smith apples, sun dried cranberries and toasted sunflower seeds atop mesclun greens with raspberry vinaigrette

\$9.95

Classic Caesar

with shaved parmesan cheese and house made croutons

\$10.95

add chicken \$4 or shrimp \$6

All-In Salad

with grilled chicken breast, avocado, tomato, blue cheese, bacon and egg tossed in your choice of dressing

\$12.95

DTOB Steak Salad

baby lettuce tossed with cheddar and mozzarella cheese, scallions, thinly sliced red onion and crispy hot fries. topped with grilled strip loin steak and a cracked peppercorn ranch dressing

\$14.95

Monday - Thursday 4:30p - 10p
1909 Spring Road, Oak Brook, IL 60523
DoubleTreeOakBrook.com

Entrées

Chicken Breast Provençale

pan seared semi-boneless breast of chicken with a lite plum tomato, roasted garlic and fresh herb chutney

\$22

Macadamia Nut and Boursin Cheese

Crusted Filet Mignon

a tender center cut filet grilled to perfection and complimented with a cabernet demi glaze

\$36

Cowboy Ribeye

14oz bone-in ribeye steak with wild mushroom ragout, garlic roasted mashed potatoes and our backyard veggies

\$38

Seared Mahi Mahi

atop rainbow lentils, brussel sprouts and truffle oil

\$26.95

Pumpkin Ravioli

with a sage and brown butter cream

\$21.95

Thai Chili Beef

wok seared tenderloin tips with spicy thai chili, fresh garlic, ginger, baby bok choy, mushrooms and chinese noodles tossed in a miso soy broth

\$24.95

Grilled Sea Scallops

over swiss chard, sweet corn and fresh fava beans

\$24.95

Sautéed Lake Superior Whitefish

with a chipotle butter

\$24

Crispy Duck

Peking style duck breast pan seared till crispy. served with gingered mashed sweet potatoes and a raspberry demi glaze

\$27.95

Retro Veal Marsala

seasoned, browned and topped with a rich marsala demi glaze

\$25.95

Sandwiches

includes choice of fries, waffle fries or kettle chips

Chicken Caprese Sandwich

grilled marinated chicken breast served with a pesto aioli, fresh mozzarella cheese and sliced tomato on toasted ciabatta

\$12.95

Smoked Turkey Club

thinly sliced turkey, bacon, tomato, smoked gouda cheese and cranberry mayo

\$12.95

Steak Sandwich

grilled marinated strip loin with caramelized onions, roasted garlic mayo, grilled tomatoes and avocado

\$14.95

Burgers

includes choice of fries, waffle fries or kettle chips

California

micro greens, avocado and fresh mozzarella

\$12.95

Big Texan

bacon, BBQ and crispy onion straws

\$12.95

Cajun

blackening seasoning, fresh jalapeños and habanero cheese

\$12.95

Wisconsin Beast

you get them ALL - cheddar, provolone, American and pepperjack cheeses

\$12.95

Desserts

Homemade Strawberry Shortcake

freshly baked shortcake topped with macerated berries and covered in whipped cream

\$8

DoubleTree Chocolate Chip Banana Pudding

served with a scoop of french vanilla ice cream

\$8.50

Chocolate Molten Cake

flourless chocolate cake with a warm chocolate center, served with hot fudge and whipped cream

\$9

Key Lime Pie

our authentic version of a popular dessert

\$8