

Atrium Cafe

DoubleTree by Hilton Chicago - Oak Brook

Lunch
served 11a - 2p

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

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

Monday - Friday 6:30a-2p
Saturday & Sunday 7a-2p
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

Cowboy Ribeye

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

\$38

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

Lake Superior Whitefish

sautéed with a smoked jalapeño butter

\$24

Pan Seared Potato and Basil Salmon

over Minnesota wild rice and our backyard veggies

\$23

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 jalapenos and habanero cheese

\$12.95

Wisconsin Beast

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

\$12.95

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

Reuben

on a thick cut marble rye

\$12.95

Steak Sandwich

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

\$14.95

Salmon Scallopini Torta

seared seasoned salmon filet, baby arugula, smoked bacon and sliced avocado on toasted ciabatta

\$13.95

Desserts

Homemade Strawberry Shortcake

freshly baked shortcake topped with 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 whipped cream

\$9

Key Lime Pie

our authentic version of a popular dessert

\$8

Cheesecake

indulgent classic cheesecake served with raspberry sauce and a dollop of whipped cream

\$8