



GLUTEN FREE MENU

Executive Chef Aaron E Flores
The Doubletree Hotel Chicago Oak Brook/ Celiac Sprue Association

Seasonal Berries
\$8.50

Fresh Half Grapefruit
\$5.50

Envirokids Gorilla Munch Cereal
Served with side of Fresh Bananas or Strawberries
\$6.50

Continental Breakfast
Gluten-free pastry or muffin with Preserves and your Choice of Juice, Coffee, Tea or Milk
\$8.50

Authentic Foods Garfava Flour Pancakes
3 Garfava Flour Pancakes with Aunt Jemima Syrup and butter
\$10.00
Add fruit \$1.00

Fresh Fruit Plate
An array of Fresh Seasonal Fruit Served with Gluten-Free Muffin and a Fruit Yogurt
\$9.75

All American Breakfast
Two eggs any Style with Choice of Bacon or Sausage. Served with Country Potatoes and GF pastry
\$10.75

Steak and Eggs
A Café Classic. Marinated Top Sirloin
28

8 oz Filet Mignon
Tenderloin of Beef, seasoned with Anthony's House Rub, Broiled to Order.
Served with mashed potatoes and seasonal vegetables.
32

add Sautéed Garlic Shrimp 5 or add Lobster Tail at Market Price

Gluten Free Brownies or cookies
4

Consumer Advisory

The Du Page Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, pregnant women, and other highly susceptible individuals with compromised immune systems.



This restaurant is pleased to be recognized by the Celiac Sprue Association for providing a Gluten-Free menu. The use of this seal on a menu means that this restaurant has agreed to adhere to CSA's standards in representing this menu as free of wheat, barley, rye and oats. Visit CSA at www.celiacs.org or call 877-CSA-4-CSA.