



THOMPSON
CHICAGO

Lunch

STARTERS

- CHICKEN POTSTICKERS.....22
pan-seared chicken dumplings, ponzu glaze,
cilantro, green onion, chipotle aioli, furikake
- SHORT RIB CROQUETTES.....27
crispy short rib croquettes, aji amarillo
aioli, grana padano, chives
- FETA HUMMUS.....20
house-made hummus with basil marinated
feta, roasted piquillo peppers, premium
balsamic reduction, grilled pita
- CRISPY CALAMARI.....25
cocktail sauce, garlic aioli

SALADS

- { add: chicken (6 oz): +6 | salmon (4 oz): +8 | shrimp (2 pcs): +8 }
- NIÇOISE.....35
seared ahi tuna, baby gem lettuce, haricot verts,
confit potatoes, heirloom tomatoes, olives,
pickled shallots, soft poached egg,
dijon vinaigrette
- CAESAR.....17
garlic croutons, parmesan crisps
- BURRATA.....27
heirloom tomatoes, grilled peaches, strawberries,
basil, citrus vinaigrette, balsamic reduction
- GREEN GODDESS WEDGE.....21
iceberg lettuce, maytag blue cheese, heirloom
tomatoes, maple-pepper bacon, red onions, toasted
garlic bread crumbs, green goddess buttermilk
dressing, chives

MAINS

- SHRIMP
SPAGHETTI*
shrimp, hand-crushed tomatoes,
basil, evoo
37

- STEAK
& FRITES*
béarnaise
45

- MISO GLAZED
SALMON*
faroe island salmon, corn purée,
crispy potatoes with macha chile aioli,
pepper relish, miso
50

handhelds
{ served with fries }

- ITALIAN PRIME RIB SANDWICH*.....33
shaved prime rib, provolone, giardiniera,
horseradish aioli, toasted baguette,
demi au jus
- FIG & BRIE CHICKEN SANDWICH.....22
grilled chicken breast, brie, fig jam, baby
arugula, oven roasted tomatoes, balsamic
reduction, parmesan cheese, evoo,
ciabatta bun

- TAVERN PRIME BURGER*.....26
(10oz), pickle, lettuce, tomato, red onion,
choice of cheese (american, white cheddar
or blue cheese)
- EGGPLANT MILANESE.....26
crispy eggplant milanese, chihuahua cheese,
avocado, roasted tomato chipotle jam, shredded
lettuce, pickled red onions, aji verde aioli,
toasted telera roll

SIDES

- VEGETABLE FRIED RICE.....18
garlic, ginger, scallion, egg,
carrot, peas, sesame

- GRILLED CORN.....17
lime crema, grana padano, chili dust

- TRUFFLE FRIES.....17
truffle aioli, ketchup

DESSERT

- APPLE CROSTATA
open-faced apple pie, pastry crust,
cinnamon sugar, salted caramel sauce,
vanilla bean ice cream
15

- KEY LIME PIE
whipped cream, candied lime zest,
fresh mint sprig
16

- CHOCOLATE CAKE
four layers, rich chocolate
buttercream, cocoa cookie crumbles,
chocolate dipped strawberry,
vanilla bean whipped cream
17

Prices do not include taxes, \$5 delivery fee, \$8 hotel fee and 20% service fee

* Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions