How It All Began

The “Dog House” was Dick Portillo’s first hot dog stand in 1963. Years later, what is now known as Portillo’s still sells hot dogs, but the menu has grown to include Italian beef sandwiches, char-grilled burgers, fresh salads, and our world famous chocolate cake.

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**CHAR-BROILED BURGERS**

- **Single / Double**
  - **570 / 900 Cal**
  
  Our juicy burger with mayo, lettuce, tomato, sliced red onion, pickles, and ketchup served on a freshly toasted, old-fashioned style bun.

- **CHEESEBURGER**
  - **Single / Double**
  - **630 Cal**

  Served with American cheese, mayo, lettuce, and tomato.

- **BACON BURGER**
  - **Single / Double**
  - **670 / 950 Cal**

  Served with mayo, lettuce, and tomato.

- **BACON CHEESEBURGER**
  - **Single / Double**
  - **760 / 1040 Cal**

  Served with American cheese, mayo, lettuce, and tomato.

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- **Single / Double**
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  Served with American cheese, mayo, lettuce, and tomato.

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**TWO HOT DOGS**

- **Reg / Jumbo**
  - **340 / 450 Cal**

  Includes mustard, relish, celery salt, freshly chopped onions, sliced tomatoes, a kasher pickle, and sport peppers piled onto a steamed poppy seed bun.

**CHILI CHEESE DOG**

- **Reg / Jumbo**
  - **500 / 610 Cal**

  Served with cheese and onions.

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**BROILED CHICKEN**

- **Reg / Croissant**
  - **440 / 400 Cal**

  Seasoned chicken breast served on a toasted bun with mayo, lettuce, and tomato.

- **BREADED CHICKEN SANDWICH**
  - **Reg / Croissant**
  - **630 / 590 Cal**

  A breaded, all-white breast filet deep-fried; Served with mayo, lettuce, and tomato.

  + **ADD BACON**
    - **100 Cal**

**CHICKEN TENDERS**

- **4 Piece / 6 Piece**
  - **340 / 510 Cal**

  Served with your choice of barbecue sauce, honey mustard, or ranch.

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**ITALIAN BEEF & SAUSAGE COMBO**

- **Reg / Big Beef**
  - **530 / 790 Cal**

  Chicago’s #1 Italian Beef served on baked French bread.

**ITALIAN BEEF & SAUSAGE COMBO**

- **Reg / Big Beef**
  - **740 Cal**

  Our Italian beef layered with cheddar cheese and served on a toasted croissant.

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**ITALIAN BEEF**

- **With Fries+Drink**
  - **910-1080 Cal**

  Add Sweet or Hot Peppers 40-50 Cal

**CHAR-BROILED ITALIAN SAUSAGE**

- **630 Cal**

  Add PEPPERS 40-50 Cal

**ITALIAN BEEF**

- **With Fries+Drink**
  - **1040-1210 Cal**

  Make it a Big Beef | 260 Cal

**ITALIAN BEEF & SAUSAGE COMBO**

- **With Fries+Drink**
  - **1120-1290 Cal**

  Make it a Double | 330 Cal

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**ITALIAN BEEF**

- **With Fries+Drink**
  - **1090-1260 Cal**

  Add Sweet or Hot Peppers 40-50 Cal

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**BEEF & SAUSAGE SANDWICHES**

**ITALIAN BEEF**

- **Reg / Big Beef**
  - **530 / 790 Cal**

  Chicago’s #1 Italian beef served on baked French bread.

**ITALIAN BEEF & SAUSAGE COMBO**

- **Reg / Big Beef**
  - **740 Cal**

  Our Italian beef layered with cheddar cheese and served on a toasted croissant.

**BEEF-N-CHEDDAR CROISSANT**

- **550 Cal**

  Our Italian beef layered with cheddar cheese and served on a toasted croissant.

**CHAR-BROILED ITALIAN SAUSAGE**

- **630 Cal**

  Add PEPPERS 40-50 Cal

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**SANDWICHES**

**BREADED WHITEFISH**

- **710 Cal**

  Served with American cheese, mayo, lettuce, and tomato.

**GRILLED PORTOBELLO**

- **570 Cal**

  Portobello mushroom, red onion, tomato, mozzarella, balsamic glaze and basil pesto on tomato focaccia.