



## APPETIZERS\*

### UNTRADITIONAL SHRIMP COCKTAIL 11

Chilled gulf shrimp, avocado, tomatoes, cilantro and fresh lime layered together with piquant cocktail sauce

#### ✔ GREAT BALLS OF FIRE 7

Fiery balls of crispy Pepper Jack cheese served with garden ranch

#### ✔ KETTLE CHIPS 5

Sweet potato chips, kettle-fried and sea salt dusted served with sweet chili ketchup

#### ✔ MEDITERRANEAN SAMPLER 9

Lemon herb-roasted olives, roasted red pepper hummus and grilled pita bread

### WINGS OF THE WORLD 9

Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Spicy Szechuan Orange

## ACCOMPANIMENTS\*

### SOUTHWEST ORZO 4

Tri-color orzo slow-simmered in a smoky chipotle chili broth with fresh cilantro, tomato and lime

### GARDEN BAKED MAC AND CHEESE 4

Pasta slow-baked with a blend of four cheeses, crumbled bacon and garlic - herb crumb topping

### BACON 'N BRIE MASHED POTATOES 4

Fully loaded redskin potatoes with crumbled bacon, Brie, green onions and sour cream

### FRIES 4

Rustic, skin-on, natural cut Burbank russet potatoes, golden fried and sea salt dusted

## SOUPS & SALADS\*

### SOUP OF THE DAY 4

Warm up to HGI's pipin' hot soup of the day. Ask your server for details

### MAINE-STYLE LOBSTER BISQUE 5

A combination of lobster stock, fresh cream, butter and a touch of sherry make this succulent bisque

### FIESTA GARDEN COBB SALAD 13

Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and Cheddar Jack cheese

### STEAK FRITES SALAD 13

Romaine, char-grilled steak, roasted mushrooms, fried potatoes, onion, bleu cheese, lemon-Dijon vinaigrette

#### ✔ TOSSED GREEN SALAD 9

Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives and toasted almonds

### TRADITIONAL CAESAR SALAD 10

Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons

## FLATBREADS\*

### GRILLED STEAK FORESTIÈRE 12

Thinly sliced steak, bleu cheese, caramelized onions, arugula, roasted mushrooms and shaved Parmesan

### ROASTED ARTICHOKE & SPINACH ALFREDO 12

Roasted artichokes, sautéed garlic spinach, and a blend of cheeses with Alfredo sauce

## KIDS MENU\*

### CHICKEN TENDERS 5

#### ✔ KRAFT® MACARONI & CHEESE 5

### HAM & CHEESE PINWHEELS 5

#### ✔ PEANUT BUTTER & JELLY 5

 Hilton Garden Inn Signature Dish

 Vegetarian

\*Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.



## BURGERS & SANDWICHES\*

*Served with choice of side.*

### SMOKEHOUSE CHEDDAR BURGER 13

Roasted peppers and onions, applewood bacon, avocado, cheddar cheese and chipotle-ranchero drizzle

### STEAK AND SHROOMS 12

Shaved flank steak, garlic mushrooms, caramelized onion, Swiss, creamy horseradish sauce on a rustic roll

### SMOKY YUCATAN GRILLED CHICKEN 11

Grilled chicken, cheddar, applewood bacon, lettuce, tomato, onion and pineapple-chipotle BBQ sauce

### BUFFALO SHRIMP WRAP 13

Buffalo-basted shrimp, crumbled bleu cheese, shaved celery and romaine with buttermilk ranch



### CLASSIC MOBLEY BURGER 12

Conrad Hilton's Steakhouse Burger, char-broiled with melted cheese on a rustic roll

## DESSERTS\*

### CARAMEL APPLE GRANNY PIE 6

Granny Smith apples, buttery caramel and toffee slow baked in a shortbread crust

### CLASSIC KEY LIME PIE 6

Tart and refreshing Florida Key Lime custard, silky whipped cream in a traditional graham cracker crust

### NY STYLE CHEESECAKE 6

Smooth, rich and creamy, made with fresh sour cream and drenched with house-made berry compote

### RASPBERRY BRÛLÉE CHEESECAKE 6

Silky white chocolate cheesecake, swirled with ripe red raspberry sauce, on a hand-fired natural sugar crust

## ENTRÉES\*

*Served with choice of two sides. Pasta served with tossed green salad.*

### GRILLED RIBEYE 22

Char-broiled USDA Choice center cut ribeye finished with bone marrow butter and roasted shallots.

### TUSCAN RAGOUT 14

Slow-cooked pork and beef, hearty red sauce, herbs and red wine with fettuccine

### NY STRIP 22

Char-broiled USDA Choice center-cut strip loin finished with roasted garlic and herb butter

### HERB ROASTED HALF CHICKEN 16

Oven roasted chicken with lemon and fresh herbs then drizzled with a honey-citrus pepper sauce

### CRISPY SALMON 19

Pan-seared and lacquered salmon with a sweet sesame sauce layered atop a bed of sauteed bok choy

### TODAY'S FRESH FISH (MARKET PRICE)

Our seasonal market catch simply prepared then served with lemon butter and fresh herbs

### GRILLED CHICKEN FETTUCCHINE 12

Grilled chicken breast, mushrooms, spinach, roasted peppers, asparagus in a creamy white wine sauce

## BEVERAGES

### SOFT DRINKS

### AMERICAN, CRAFT AND IMPORT BEERS

### WORLD CLASS WHITE AND RED WINES

*(by the glass or by the bottle)*

### COCKTAIL FAVORITES MADE WITH PREMIUM SPIRITS