



## BURGERS & SANDWICHES\*

Served with choice of side.

### ✓ GARDENBURGER® 10

An organic grain and veggie "burger" on ciabatta with avocado, arugula, ripe tomato and citrus aioli

### PESTO GRILLED CHICKEN SANDWICH 12

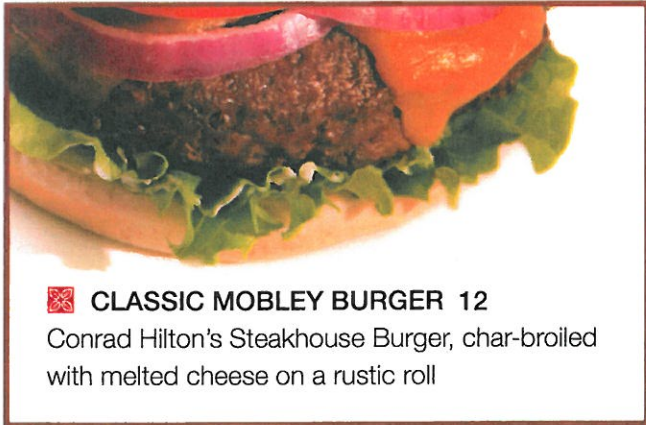
Pesto-grilled chicken breast, shaved Parmesan, tomatoes, wilted spinach and garlic aioli on ciabatta

### CALIFORNIA TURKEY CLUB 12

Turkey, Swiss, applewood bacon, avocado, tomato, mixed greens, sun-dried tomato aioli, sunflower bread

### SMOKY YUCATAN GRILLED CHICKEN 12

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



### ✘ CLASSIC MOBLEY BURGER 12

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

## DESSERTS\*

### RUSTIC APPLE GALETTE 7

French puff pastry baked with sliced apples finished with kettle-cooked caramel and vanilla ice cream

### ✘ SIGNATURE ROCKSLIDE BROWNIE 9

Chocolate chunk brownie with pecans, caramel drizzle, vanilla ice cream and chocolate sauce

### NY STYLE CHEESECAKE 9

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

### MOLTEN CHOCOLATE MELTDOWN 8

Rich, deeply chocolate cake, served warm with an eruption of molten dark chocolate truffle core

## ENTRÉES\*

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

### NY STRIP 25

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

### TUSCAN RAGOUT 17

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

### BOURBON APPLE PORK TENDERLOIN 20

Cider-and apple-brined pork tenderloin char-grilled and basted with a bourbon-brown sugar glaze

### FISH AND CHIPS 17

Beer-battered cod and kettle chips, hand-crafted malt vinegar tartar sauce (Side items not included)

### CRISPY SALMON 23

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

### GRILLED CHICKEN FETTUCCINE 17

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

### ✓ GRILLED VEGETABLE TORTELLINI 14

Tricolor cheese tortellini tossed with fire-grilled vegetables and a white wine pesto sauce

## BEVERAGES\*

### COCA-COLA BRAND PRODUCTS

### AMERICAN, CRAFT AND IMPORT BEERS

### WORLD CLASS WHITE AND RED WINES

(by the glass or by the bottle)

### COCKTAIL FAVORITES MADE WITH PREMIUM SPIRITS





## APPETIZERS\*

### UNTRADITIONAL SHRIMP COCKTAIL 10

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

### ✦ GRANDE GARDEN QUESADILLA 8

Fire-grilled veggies, avocado, cilantro, jalapeños, melted cheese served with chipotle sour cream and salsa

### ✦ KETTLE CHIPS 6

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 Kentucky Bourbon Barrel

## ACCOMPANIMENTS\*

### RICE/MULTIGRAIN RICE BLENDS 4

A distinctive blend of premium gourmet rice, wild grains, legumes and lentils simmered in stock

### 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

✦ 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.

## SOUPS & SALADS\*

Add chicken for \$3.00

### SOUP OF THE DAY 4

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

### OLD-FASHIONED CHICKEN NOODLE SOUP 4

Tender chicken in a rich, flavorful broth with dumpling-style egg noodles, carrots and celery

### FIESTA GARDEN COBB SALAD 11

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

### HARVEST CHICKEN SALAD 11

Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries

### ✦ MEDITERRANEAN GRILLED VEGGIE SALAD 11

Marinated grilled vegetables and fresh mozzarella with grilled Mediterranean bread

### TRADITIONAL CAESAR SALAD 10

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

## FLATBREADS\*

### BAJA BBQ CHICKEN 8

Chicken, applewood bacon, cheese, onion, BBQ sauce, tortilla strips, avocado, cilantro and chipotle-ranch

### ✦ GRILLED GARDEN VEGGIES 7

Seasonal grilled veggies, extra virgin olive oil, fresh rosemary and shaved Parmesan

## KIDS MENU\*

### CHICKEN TENDERS 5

### ✦ KRAFT® MACARONI & CHEESE 5

### ✦ GRILLED CHEESE DIPPERS & TOMATO SOUP 5

### ✦ PEANUT BUTTER & JELLY 5