

Burgers & Sandwiches

Served with choice of side.

CALIFORNIA TURKEY CLUB 10

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

Chilled marinated grilled veggies, simply seasoned, mixed greens and fresh herbs on rustic ciabatta

CALYPSO CHICKEN CLUB 10

Honey-citrus chicken, pepper jack, applewood bacon, avocado, Romaine, tomato, onion, cilantro, citrus mayo

CHIPOTLE STEAK WRAP 11

Flank steak, pepper jack, grilled peppers and onions, avocado, cilantro, lettuce, tomato and chipotle sauce



CLASSIC MOBLEY BURGER 9

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

Desserts

CARAMEL APPLE GRANNY PIE 5

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

BABY CHOCOLATE BUNDT CAKE 5

Moist, dark chocolate cake, chock-full of rich chocolate chips blanketed in a creamy dark chocolate

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 sides.

TUSCAN RAGOUT 9

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

NY STRIP 18

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

FISH AND CHIPS 11

Beer-battered cod and kettle-fried chips served with lemon and hand-crafted malt vinegar tartar sauce

CRISPY SALMON 13

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

TODAY'S FRESH FISH 12

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

GRILLED CHICKEN FETTUCCINE 11

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

▼ GRILLED VEGETABLE TORTELLINI 11

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 9

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

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

Fiery balls of crispy pepper jack cheese in sweet, smoky chipotle glaze, served with garden ranch

KETTLE CHIPS 5

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

PAN-FRIED DUMPLINGS 6

Crispy potstickers stuffed with minced pork, pan-seared then steamed served with a sweet chili sauce

WINGS OF THE WORLD 8

Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Kentucky Bourbon Barrel

Sides

RICE/MULTIGRAIN RICE BLENDS 3

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

SOUTHWEST ORZO 3

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

GARDEN BAKED MAC AND CHEESE 3

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

BACON 'N BRIE MASHED POTATOES 3

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



Hilton Garden Inn Signature Dish



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

LUMBERJACK VEGETABLE SOUP 5

Hearty fresh carrots, tomatoes, potatoes, green beans and onions in a flavorful beef and tomato broth

CHICKEN TORTILLA SOUP 6

Chicken; navy, kidney and pinto beans; corn; and sweet red pepper in a piquant broth thickened with masa

FIESTA GARDEN COBB SALAD 10

Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and cheddar jack cheese

STEAK FRITES SALAD 12

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

HARVEST CHICKEN SALAD 11

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

TRADITIONAL CAESAR SALAD 5

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

Flatbreads

CHICKEN PESTO 12

Char-grilled chicken, roma tomatoes, fresh mozzarella, garlic, roasted peppers and basil pesto

GRILLED GARDEN VEGGIES 9

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

Kids Menu

CHICKEN TENDERS 5

- KRAFT® MACARONI & CHEESE 4 HAM AND CHEESE PINWHEELS 5
- ▼ PEANUT BUTTER AND JELLY 5