



IN-ROOM DINING MENU



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Available from 5:00 p.m. to 10:00 p.m. daily.

Dial 7025 to place your order.

Join us in our restaurant for breakfast and dinner.

Breakfast at Hilton Garden Inn is a great way to start your day. The bountiful buffet features seasonal, fresh and nutritious ingredients, a selection of juices, coffees, teas and milk, plus our cooked-to-order hot breakfast. Our all you can eat breakfast is priced at \$11.95.

The restaurant is open for:

BREAKFAST from 6:00 a.m. to 10:00 a.m., Monday through Friday
and 6:30 a.m. to 11:00 a.m., Saturday, Sunday and Holidays.

DINNER from 5:00 p.m. to 10:00 p.m., Monday through Friday
and 5:00 p.m. to 10:00 p.m., Saturday, Sunday and Holidays.

Pavilion Pantry®

Our Pavilion Pantry is open 24-hours a day. In the Pavilion Pantry you'll find most anything you need including sundries, fresh sandwiches and salads, snacks, beverages, newspapers and more.

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On The Lighter Side

UNTRADITIONAL SHRIMP COCKTAIL 10

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

❖ **GRANDE GARDEN QUESADILLA 10**

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

❖ **GREAT BALLS OF FIRE 7**

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

WINGS OF THE WORLD 8

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

❖ **ROASTED RED PEPPER AND GOUDA BISQUE 6**

A velvety bisque of puréed roasted red bell peppers, smoked Gouda, basil, garlic and fresh cream

BOSTON CLAM CHOWDER 6

Classic creamy chowder filled with clams, potatoes, celery, garlic, onions and fragrant spices

TOMATO BASIL BISQUE 6

A satiny bisque of pureed ripe red tomatoes, chicken stock, heavy cream and aromatic sweet basil

FIESTA GARDEN COBB SALAD 12

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

HARVEST CHICKEN SALAD 12

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

TRADITIONAL CAESAR SALAD 8

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

There will be 20% service charge and \$3.00 delivery fee added to your check.

*This menu item can be cooked to your liking. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements of allergies who may want to know about the food ingredients used, please ask a member of the Restaurant team.

Burgers & Sandwiches

- *  **CLASSIC MOBLEY BURGER 13**
Conrad Hilton's Steakhouse Burger, char-broiled with melted cheddar cheese on a rustic roll
- * **SMOKEHOUSE CHEDDAR BURGER 13**
Roasted peppers and onions, applewood bacon, avocado, cheddar cheese and chipotle-ranchero drizzle
- * **BLACK 'N BLEU BURGER 13**
Cajun spice-dusted burger, bleu cheese, crispy-fried onions, tomato and arugula on rustic ciabatta
- ❖ **GARDENBURGER® 10**
An organic grain and veggie "burger" on ciabatta with avocado, arugula, ripe tomato and citrus aioli
- SMOKY YUCATAN GRILLED CHICKEN 12**
Grilled chicken, cheddar, applewood bacon, lettuce, tomato, onion and pineapple-chipotle BBQ sauce

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Entrées

TUSCON RAGOUT 18

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

*** NY STRIP 24**

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

HERB ROASTED HALF CHICKEN 19

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

FISH AND CHIPS 12

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

*** CRISPY SALMON 24**

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

GRILLED CHICKEN FETTUCCHINE 18

Grilled chicken breast, mushrooms, spinach, roasted peppers and 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

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Sides

RICE/MULTIGRAIN RICE BLENDS 6

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

SOUTHWEST ORZO 6

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

GARDEN BAKED MAC AND CHEESE 8

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

BACON 'N BRIE MASHED POTATOES 6

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

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Desserts

CRÈME BRÛLÉE CHEESECAKE 7

Traditional Madagascar vanilla bean cheesecake finished with a layer of hand-fired crème brûlée

CARAMEL APPLE GRANNY PIE 7

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

CLASSIC KEY LIME PIE 7

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

MOLTEN CHOCOLATE MELTDOWN 7

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

*Kids Menu**

CHICKEN TENDERS 9

❖ **KRAFT® MACARONI & CHEESE 8**

❖ **GRILLED CHEESE DIPPERS AND TOMATO SOUP 9**

Beverages

FRESHLY-BREWED COFFEE 2

ICED TEA 3

SOFT DRINKS 3

AMERICAN, CRAFT AND IMPORT BEERS

WORLD CLASS WHITE AND RED WINES

(by the glass or by the bottle)

COCKTAIL FAVORITES MADE WITH PREMIUM SPIRITS

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