

APPETIZERS

DEEP FRIED MOZZARELLA STICKS 6
Mozzarella cheese breaded and deep fried to a golden brown served with choice of marinara or ranch sauce (6 piece)

SHRIMP COCKTAIL 10
Eight jumbo shrimp served with housemade cocktail sauce, lemon wedges and sliced avocado

WINGS OF THE WORLD 8
Chicken wings tossed and sauced. Choose from traditional buffalo with garden ranch, sriracha or spicy szechuan orange (6 piece)

MEDITERRANEAN STYLE CALAMARI 10
Deep fried calamari tossed in Caesar dressing with grape tomatoes, parmesan cheese, and pepperoncinis

CRAB CAKES 6
Two crab cakes brushed with butter & fried to perfection. Served with a lemon garlic remoulade

SOUPS & SALADS

FRENCH ONION SOUP 6
Beef stock, sauteed onions with beer. Served with crispy croutons and melted swiss cheese

SOUP OF THE DAY 6
Please ask your server for details

SALMON SALAD 10
Tomatoes, onions, cucumbers, kalamata olives with a four ounce grilled salmon filet on a bed of fresh greens

SPINACH SALAD 6
Baby Spinach with onion, cucumbers, tomatoes, bacon, and bleu cheese crumbles

CHICKEN CAESAR SALAD 10
Hearts of romaine, chicken, tomatoes, olives, croutons and parmesan cheese tossed with caesar salad dressing

BURGERS & SANDWICHES

Sandwiches served with fruit, chips or fries

VEGETABLE WRAP 8
A 12 inch spinach tortilla filled with roasted vegetables, crisp romaine lettuce, and shredded mozzarella cheese, served with our housemade pesto sauce

MOBLEY BURGER 11
Conrad Hilton's Steakhouse Burger char broiled with melted cheese on a rustic roll

PESTO CHICKEN SANDWICH 10
Grilled chicken breast with tomato, lettuce, onion and our housemade pesto sauce on a kaiser roll

SMOKED SALMON CLUB 12
House smoked salmon with crisp bacon, lettuce, and tomato on garlic buttered Texas toast

BISON BURGER 13
An eight ounce bison burger charbroiled, served on a toasted Kaiser roll

KIDS MENU

Special meals for our younger guests

CHICKEN TENDERS 7
MACARONI AND CHEESE 4
HOT DOG & MAC n CHEESE COMBO 7
GRILLED CHEESE ON TEXAS TOAST 7
PEANUT BUTTER AND JELLY 4

*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.

ENTREES

*All our Entree dishes are served with two sides and House side salad or soup.
Except Pasta dishes, served with garlic toast and side salad or soup*

RIB-EYE STEAK 28

Grilled 10 ounce rib-eye with roasted garlic butter

ALDERWOOD ROASTED SALMON 20

Alderwood fire roasted salmon filet finished with a red wine reduction

BABY BACK RIBS 16

Slow roasted tender baby back ribs in a sweet and spicy citrus chipotle sauce

NEW YORK STRIP 21

A ten ounce choice New York Strip with sautéed garlic shiitake mushrooms and onions grilled to perfection

BEER BATTERED POLLOCK 12

Deep fried golden ale beer battered pollock

GRILLED CHICKEN FETTUCCINI ALFREDO 14

Sautéed onions, garlic, and sundried tomato in our housemade fettuccini sauce topped with grilled chicken

JUMBO CHEESE RAVIOLI 14

Tender layers of egg rich pasta surrounding moist cheese filling, finished with a fire roasted marinara sauce and fresh basil

CASHEW CHICKEN 12

Chicken Breast, red peppers, green onions, and water chestnuts sautéed in soy sauce and sherry wine, served over rice and topped with cashews

SIDES

Select two sides from:

PILAF RICE ~ YUKON MASH
KETTLE POTATO CHIPS ~ ROASTED ASPARAGUS
FRIES ~ FRESH SEASONAL FRUIT
SAUTEED YELLOW & GREEN SQUASH IN GARLIC OIL
ROASTED CALIFORNIA BLEND VEGETABLES

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THE *garden*
GRILLE & BAR 

BREAKFAST

Hot, made to order breakfast served
7 days a week
Mon-Fri 6:30am - 10:30am
Sat & Sun 7:00am - 11:00am

Adults \$11.95
Kids 6-12 \$5.95
5 & under eat free

ROOM SERVICE

Room Service available every day from
5:00pm - 9:00pm

ROOM SERVICE

Ask your wait staff or the Front Desk for the
current Weekly Specials in the dining room, and
for details on our upcoming special events



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DEEP DISH PIZZA

14" Pizza

CHICAGO STYLE 15

Deep dish with pepperoni and mozzarella cheese

BUILD YOUR OWN 16

Your choice of up to 3 toppings

Choose from pepperoni, diced ham, sausage,
jalapeno, tomatoes, mushrooms, black olives,
pineapple, onions, bell peppers

Any additional toppings each \$1.00

Please allow 25-30 minutes for prep & cooking time

DESSERTS

RASPBERRY BRULEE CHEESECAKE 6

A sliken smooth cheesecake with white choco-
late, cream cheese and raspberry swirls and a
hand fired glaze finish

BANANA SPLIT 6

Vanilla, Raspberry and Chocolate ice cream
topped with sliced bananas, caramel sauce,
hot fudge and fresh whipped cream

MOLTEN LAVA CAKE (Gluten Free) 6

Hot chocolate cake with a volcanic chocolate
ganache topped with vanilla bean ice cream.

BEVERAGES

SOFT DRINKS

AMERICAN, CRAFT & IMPORT DRAFT &
BOTTLED BEERS

WORLD CLASS RED AND WHITE WINES

(By the glass or bottle)

COCKTAIL FAVORITES MADE WITH PREMIUM
SPIRITS

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A GRATUITY OF 19% WILL BE ADDED TO ALL GROUPS OF 8 OR MORE