



IN-ROOM DINING MENU



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Available from 5:00 p.m. to 9:00 p.m. daily.
Dial 670 to place your order.

Join us in our restaurant for breakfast, lunch & 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 \$9.95.

The restaurant is open for:

BREAKFAST from 6:00 a.m. to 10:00 a.m., Monday through Friday
and 7:00 a.m. to 11:00 a.m., Saturday, Sunday and Holidays.

LUNCH from 11:00 a.m. to 2:00 p.m., Monday through Friday
and 11:00 a.m. to 2:00 p.m., Saturday, Sunday and Holidays.

DINNER from 5:00 p.m. to 9:00 p.m., Monday through Friday
and 5:00 p.m. to 9:00 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.

There will be an 18% service charge and \$2.00 delivery fee added to your check.

All food and beverage is subject to applicable sales tax.

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*On The Lighter Side**

UNTRADITIONAL SHRIMP COCKTAIL 12

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

❖ **GRANDE GARDEN QUESADILLA 9**

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

❖ **GREAT BALLS OF FIRE 8**

Fiery balls of crispy pepper Jack cheese served with garden ranch

❖ **KETTLE CHIPS 6**

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

PAN-FRIED DUMPLINGS 9

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

WINGS OF THE WORLD 10

Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Sticky Sesame Ginger

There will be an 18% service charge and \$2.00 delivery fee added to your check.

*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 a side.

✦ **CLASSIC MOBLEY BURGER 10**

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

BLACK 'N BLEU BURGER 11

Cajun spice-dusted burger, bleu cheese, crispy-fried onions, tomato and arugula on rustic ciabatta

CALIFORNIA TURKEY CLUB 10

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

SMOKY YUCATAN GRILLED CHICKEN 11

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

✧ **WILD MUSHROOM WRAP 9**

Oven-roasted mushrooms, Brie, baby spinach, caramelized onions and roasted red peppers

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*Entrées** Served with choice of sides.

TUSCON RAGOUT 17

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

BOURBON APPLE PORK TENDERLOIN 18

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

NY STRIP 19

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

HERB ROASTED HALF CHICKEN 18

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

CRISPY SALMON 18

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

GRILLED CHICKEN FETTUCCHINE 16

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

BAJA BBQ CHICKEN FLATBREAD 10

Chicken, applewood bacon, cheese, onion, BBQ sauce, tortilla strips, avocado, cilantro and chipotle-ranch (side items not included)

GRILLED STEAK FORESTIÈRE FLATBREAD 10

Thinly-sliced steak, bleu cheese, caramelized onions, arugula, roasted mushrooms and shaved Parmesan (side items not included)

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*Sides**

RICE/MULTIGRAIN RICE BLENDS 4

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

GARDEN BAKED MAC AND CHEESE 5

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

Skin-on russet potatoes, hearty cut, golden fried and sea salt dusted

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*Desserts**

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

NY STYLE CHEESECAKE 7

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

MOLTEN CHOCOLATE MELTDOWN 7

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

*Kids Menu**

CHICKEN TENDERS 7

❖ **KRAFT® MACARONI & CHEESE 7**

❖ **GRILLED CHEESE DIPPERS AND TOMATO SOUP 7**

Beverages

FRESHLY-BREWED COFFEE 3

ICED TEA 2

SOFT DRINKS 2

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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