



## APPETIZERS\*

### WINGS OF THE WORLD 10

Chicken wings tossed and sauced. Choose buffalo with garden ranch or sticky Sesame ginger

### ✔ GREAT BALLS OF FIRE 7

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

### PHILLY CHEESE STEAK QUESADILLA 8

Grilled flank steak, peppers, onions and pepper jack cheese melted in a flour tortilla served with ranch chipotle sour cream

### ✔ SPINACH AND ARTICHOKE DIP 7

Creamy cheese sauce with fresh spinach and artichokes folded in. Served with tortilla chips

### ✔ VEGETABLE EGGROLL 8

Eggroll filled with fresh vegetable serve with sweet chili sauce

### CHICKEN HATCH TACO 8

Chili taco topped with homemade taco sauce and cheddar sauce

## SIDES\*

### GARDEN BAKE MAC AND CHEESE 4

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

### BACON AND CHEESE MASHED POTATO 4

Yukon gold potatoes mashed with crispy bacon, two cheese and garlic and baked to perfection

### ✔ SWEET POTATO FRIES 3

Golden sweet potato fries dusted with chili pepper served with cinnamon dipping sauce

### ✔ CRISPY FRIED ONION RINGS 3

Onion rings served with spicy remoulade sauce

 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\*

### OLD-FASHIONED CHICKEN NOODLE SOUP 4

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

### CORN CHOWDER 4

Sweet corn with carrots, celery, onion, potatoes and bacon in a rich cream stock

### ✔ TOSSED GREEN SALAD 7

Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives and toasted almonds

### FIESTA GARDEN COBB SALAD 10

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

### ✔ TRADITIONAL CAESAR SALAD 8

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

### SALMON SALAD 12

Seared salmon filet served with mixed greens topped with toasted walnuts, shaved parmesan cheese, strawberries, grape tomato and Mediterranean vinaigrette

## FLATBREADS\*

### BAJA BBQ CHICKEN 12

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

### ✔ MARGRITTA 12

Fresh roma tomatoes and mozzarella cheese topped with a sweet basil balsamic glaze

## KIDS MENU\*

### CHICKEN TENDERS 5

### ✔ KRAFT® MACARONI & CHEESE 5

### ✔ GRILLED CHEESE DIPPERS & TOMATO SOUP 5

### ✔ PB&J 3

## BURGERS & SANDWICHES\*

Served with choice of homemade chips, fresh fruit or french fries.

### CALIFORNIA TURKEY CLUB 10

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

### BBQ CHICKEN CLUB 11

Grilled chicken smothered in Smokey pineapple BBQ sauce topped with applewood bacon, cheddar cheese and crispy fried onions served on a rustic roll

### MOBLEY BURGER 10

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

### SALMON BURGER 12

Grilled fresh salmon burger, sesame mayo, fresh avocado, lettuce, onion and tomato on a rustic roll

### GARDENBURGER® 10

An organic grain and veggie "burger" on ciabetta with avocado, argula, ripe tomato and cirtus aioli

### SWISS MUSHROOM BURGER 10

8oz charbroiled angus burger topped with sautéed mushrooms and melted Swiss cheese served on rustic roll

### CHIPOTLE STEAK WRAP 13

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

### BUFFALO CHICKEN WRAP 9

Crispy buffalo chicken tossed in fresh romaine, cherry tomato, blue cheese crumbles and ranch sauce wrapped in a spinach tortilla

## DESSERTS\*

### CARAMEL APPLE GRANNY PIE 6

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

### LOVIN' SPOON CHOCOLATE CAKE 6

Endless layers of rich dark chocolate cake with silky smooth chocolate pudding and chocolate ganache

### KEY LIME WHITE CHOCOLATE CHEESECAKE 6

Decadent-rich white chocolate cheesecake, lavishly layered atop a tart ribbon of Florida Key Lime

### NY STYLE CHEESECAKE 6

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

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## ENTRÉES\*

Served with side salad and freshly baked dinner rolls.

### NY STRIP 23

Char-broiled USDA center cut strip loin finished with roasted garlic and herb butter served with oven roasted potato medley and seasonal vegetable

### 8OZ CHAR-BROILED FILET 24

Center cut beef tenderloin, topped with mushroom balsamic demi served with oven roasted potato medley and seasonal vegetable

### STUFFED CHICKEN FLORENTINE 18

Chicken breast stuffed with three cheeses, fresh spinach and sun-dried tomato breaded and fried to perfection topped with a champagne cream sauce served with oven roasted potato medley and seasonal vegetables

### THAI CHICKEN PASTA 14

Grilled chicken on a bed of lo mien noodles with Asian vegetable and a sweet chili sesame sauce

### GRILLED CHICKEN ALFREDO 14

Classic made to order alfredo sauce tossed in fettuccine noodles topped with shaved Parmesan cheese and grilled chicken

### GLAZED ATLANTIC SALMON 22

Fresh atlantic salmon seared and topped with a sweet chili teriyaki glaze and warm carrot and bell pepper salad served with rice pilaf and seasonal vegetables

### PARMESAN CRUSTED COD 20

Parmesan crusted cod served with rice pilaf topped with a lemon dill bur blanc sauce, served with seasonal vegetables

### STUFFED IOWA PORKCHOP 21

Center cut pork chop stuffed with apple sage dressing basted with bourbon sauce and served with oven roasted potatoes and seasonal vegetables

### EGGPLANT PARMESAN 16

Eggplant Sliced eggplant breaded, baked and layered with mozzarella cheese and served on top of penne pasta with vodka marinara 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