

# THE *garden* GRILLE & BAR

## *On-Site Restaurant*

### Join Us for Breakfast

Start your day with a hot cooked-to-order breakfast including items such as pancakes, French toast, sausage, bacon & hash browns; eggs & omelets; and our signature waffles with scrumptious toppings. Juice, coffee, tea or milk included. Our restaurant is located in the Pavilion.

Our restaurant is open from 6:00 a.m. to 10:00 a.m., Monday through Friday and 6:00 a.m. to 11:00 a.m., Saturday, Sunday and Holidays.

\$11.95 for adults and \$5.95 for children 12 and under.

*See your server or contact the Guest Service Hotline for further details.*

### Lunch & Dinner

Spend the evening with us in the Great American Grill for Dinner and Drinks.


Lunch is available 11:00 am to 1:00 pm Monday through Friday. Dinner is available 5:00 pm to 10:00 pm Monday through Sunday. In Room Dining is available 5:00 pm to 10:00 pm Monday through Sunday. Our full service lounge is open 5:00 pm to closing Monday through Sunday.

Contact the Front Desk for Holiday Hours.

### Pavilion Pantry<sup>®</sup>

Open 24-hours a day & located in the Pavilion, you'll find most anything you need in our quick-stop-mart, including sundries, microwavable meals, snacks & beverages, newspapers and more.

Please note that some of our dishes may contain trace 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.

 Hilton Garden Inn Signature Dish »Vegetarian

# Menu

## Appetizers

**UNTRADITIONAL SHRIMP COCKTAIL \$9.00**  
*Chilled Gulf shrimp, avocado, tomatoes, cilantro and fresh lime, layered together with piquant cocktail sauce.*

»**GRANDE GARDEN QUESADILLA \$8.00**  
*Fire-grilled veggies, avocado, cilantro, jalapeños and melted cheese served with chipotle sour cream and salsa.*

»**KETTLE CHIPS \$8.00**  
*Sweet potato chips, kettle-fried and sea salt dusted served with sweet chili ketchup.*

**PAN-FRIED DUMPLINGS \$9.00**  
*Crispy potstickers stuffed with minced pork, pan-seared then steamed served with a sweet chili sauce.*

**WINGS OF THE WORLD \$9.00**  
*Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Spicy-Sweet Honey Pepper.*

## Sides

**RICE/MULTIGRAIN RICE BLENDS \$4.00**  
*A distinctive blend of premium gourmet rice, wild grains, legumes and lentils simmered in stock.*

**SOUTHWEST ORZO \$4.00**  
*Tri-color orzo slow-simmered in a smoky chipotle chili broth with fresh cilantro, tomato and lime.*

**GARDEN BAKED MAC AND CHEESE \$4.00**  
*Pasta slow-baked with a blend of four cheeses, crumbled bacon and garlic-herb crumb topping.*

**BACON 'N BRIE MASHED POTATOES \$4.00**  
*Fully loaded redskin potatoes with crumbled bacon, Brie, green onions and sour cream.*

## Soup & Salads

**CHICKEN TORTILLA SOUP \$4.00**  
*Chicken, navy, kidney and pinto beans, corn, and sweet red pepper in a piquant broth thickened with masa.*

»**BROCCOLI CHEESE SOUP \$4.00**  
*A satisfying cream soup created from a blend of cheddar cheese and whole, tender broccoli florets.*

**FIESTA GARDEN COBB SALAD \$10.00**  
*Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and cheddar jack cheese.*

**SPINACH SALAD \$9.00**  
*Spinach, applewood bacon, mushrooms, red onions, bleu cheese and almonds.*

**HARVEST CHICKEN SALAD \$10.00**  
*Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries.*

»**TOSSED GREEN SALAD \$9.00**  
*Spring and hearty greens, grape tomatoes, red onions, cucumbers and herb croutons.*

**TRADITIONAL CAESAR SALAD \$10.00**  
*Heart of Romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons.*

## Flatbreads

**BAJA BBQ CHICKEN \$10.00**  
*Chicken, applewood bacon, cheese, onion, BBQ sauce, tortilla strips, avocado, cilantro and chipotle-ranch.*

**DRAGONFIRE CHICKEN \$10.00**  
*Sesame-glazed chicken, carrots, mozzarella cheese, green onion, cilantro and spicy chili-garlic drizzle.*

**ROSTED ARTICHOKE & SPINACH ALFREDO \$10.00**  
*Roasted artichokes, sautéed garlic spinach and a blend of cheeses with Alfredo sauce.*

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## Burgers & Sandwiches

Served with choice of side.

### SMOKEHOUSE CHEDDAR BURGER \$11.00

Roasted peppers and onions, applewood bacon, avocado, cheddar cheese and chipotle-ranchero drizzle.

### WILD MUSHROOM BURGER \$10.00

Swiss cheese, roasted garlic mushrooms, creamy horseradish sauce and The Garden on the side.

### »GARDENBURGER® \$8.00

An organic grain and veggie "burger" on ciabatta with avocado, arugula, ripe tomato and citrus aioli.

### CALIFORNIA TURKEY CLUB \$10.00

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

### 🍷 CLASSIC MOBLEY BURGER \$10.00

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

### BAJA BLT \$10.00

Applewood bacon, cheddar, avocado, Romaine, roasted peppers, tomato chili-lime mayo on sunflower toast.

### CHIPOTLE STEAK WRAP \$10.00

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

### »GARDEN HUMMUS WRAP \$9.00

Roasted red pepper hummus, romaine, tomato, cucumber and olives, lemon-Dijon vinaigrette.

## Entrees

Served with choice of side

### TUSCAN RAGOUT \$16.00

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

### PAN ASIAN RIBS \$17.00

Slow-cooked fall-off-the-bone ribs with a sweet-and-tangy honey-citrus pepper glaze.

### NY STRIP \$23.00

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

### FISH AND CHIPS \$12.00

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

### CRISPY SALMON \$16.00

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

### TODAY'S FRESH FISH \$17.00

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

### GRILLED CHICKEN FETTUCINE \$15.00

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

### THAI CHICKEN PASTA \$15.00

Chicken, rice noodles, stir-fried Thai vegetables, basil and cilantro with spicy red coconut curry sauce.

### »GRILLED VEGETABLE TORTELLINI \$15.00

Tricolor cheese tortellini tossed with fire-grilled vegetables and a white wine pesto sauce.

### SESAME CHICKEN PASTA \$15.00

Glazed chicken breast, rice noodles, green onions, snow peas, red pepper, almonds and carrots.

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## Desserts

### CLASSIC KEY LIME PIE \$5.00

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

### ☒ SIGNATURE ROCKSLIDE BROWNIE \$6.00

*Chocolate chunk brownie with pecans, caramel drizzle, vanilla ice cream and chocolate sauce.*

### NY STYLE CHEESECAKE \$6.00

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

### RASPBERRY BRÛLÉE CHEESECAKE \$6.00

*Silky white chocolate cheesecake, swirled with ripe red raspberry sauce, on a hand-fired natural sugar crust.*

### MOLTEN CHOCOLATE MELTDOWN \$6.00

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

### SOFT DRINKS

*Coca-Cola Brand Products \$2.00*

## Kids Menu

### CHICKEN TENDERS \$7.00

### »KRAFT® MACARONI & CHEESE \$6.00

### »GRILLED CHEESE DIPPERS AND TOMATO SOUP \$6.00

### HAM AND CHEESE PINWHEELS \$6.00

### »PEANUT BUTTER AND JELLY \$6.00

## Beverages

### BOTTLED BEER

*Bud Light \$4.00*

*Budweiser \$4.00*

*Michelob Ultra \$5.00*

*Samuel Adams Lager \$5.00*

*Stella Artois \$5.00*

*Heineken \$5.00*

*Corona Extra \$5.00*

*Coors Light \$4.00*

*Miller Lite \$4.00*

*Coors \$4.00*

*Fat Tire / Blue Moon \$5.00*

### WHITE WINES (by the glass/by the bottle)

*Listed Sweet to Medium Intensity*

*Sutter Home, White Zinfandel (C.A) \$5.00/\$20.00*

*Trinity Oaks, Pinot Grigio (C.A) \$6.00/\$23.00*

*Murphy-Goode, Sauvignon Blanc (C.A) \$7.00/\$24.00*

*Trinity Oaks, Chardonnay (C.A) \$6.00/\$23.00*

### RED WINES (by the glass/by the bottle)

*Listed Light to Medium Intensity*

*Sea Glass, Pinot Noir (Santa Barbara) \$7.00/\$24.00*

*Trinity Oaks, Merlot (C.A) \$6.00/\$23.00*

*Trinity Oaks, Cabernet Sauvignon (C.A) \$6.00/\$23.00*

*Ménage à Trois, Red Blend (C.A) \$8.00/\$27.00*

### COCKTAIL FAVORITES

*Margarita \$6.00*

*The fiesta begins with Hornitos Tequila*

*Classic Martini \$7.00*

*Gray Goose Vodka, the secret agent choice*

*Long Island Iced Tea \$8.00*

*Smirnoff Vodka gives iced tea an attitude*

*Strawberry Daiquiri \$6.00*

*Cruzan 9 Spiced Rum makes it berry delicious*

*Classic Mojito \$6.00*

*Spice it up with BACARDI Superior Rum*

*Cosmopolitan \$9.00*

*It's a savvy sipper with EFFEN Vodka*

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