



APPETIZERS*

- ✔ **GARDEN CRISP VEGGIES 6**
Garden fresh veggies flash fried then simply seasoned and served with tarragon-dill aioli
- ✔ **GRANDE GARDEN QUESADILLA 7**
Fire-grilled veggies, avocado, cilantro, jalapeños, melted cheese served with chipotle sour cream and salsa
- ✔ **GREAT BALLS OF FIRE 6**
Fiery balls of crispy Pepper Jack cheese served with garden ranch
- SZECHUAN ORANGE PEEL SHRIMP MARTINI 11**
Crispy panko shrimp, shaken with a creamy Szechuan orange peel sauce, served straight up martini style
- WINGS OF THE WORLD 8**
Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Kentucky Bourbon Barrel

ACCOMPANIMENTS*

- RICE/MULTIGRAIN RICE BLENDS 4**
A distinctive blend of premium gourmet rice, wild grains, legumes and lentils simmered in stock
- CHIPS 3**
Hearty, thick-cut russet potatoes, kettle fried with a touch of sea salt
- FRIES 4**
Rustic, skin-on, natural cut Burbank russet potatoes, golden fried and sea salt dusted
- FRUIT 4**
Hand cut, sun-ripened melon and juicy seasonal berries picked at peak freshness

 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*

Add chicken or shrimp to any salad for \$3

- SOUP OF THE DAY 4**
Warm up to HGI's pipin' hot soup of the day. Ask your server for details
- BOSTON CLAM CHOWDER 5**
Classic creamy chowder filled with clams, potatoes, celery, garlic, onions and fragrant spices
- HARVEST CHICKEN SALAD 11**
Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries
- ✔ **MEDITERRANEAN GRILLED VEGGIE SALAD 10**
Marinated grilled vegetables and fresh mozzarella with grilled Mediterranean bread
- ✔ **TOSSED GREEN SALAD 9**
Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives and toasted almonds
- TRADITIONAL CAESAR SALAD 8**
Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons

FLATBREADS*

- DRAGONFIRE CHICKEN 9**
Sesame glazed chicken, carrots, mozzarella cheese, green onion, cilantro and spicy chili-garlic drizzle
- ✔ **GRILLED GARDEN VEGGIES 8**
Seasonal grilled veggies, extra virgin olive oil, fresh rosemary and shaved Parmesan

KIDS MENU*

- CHICKEN TENDERS 6**
- ✔ **KRAFT® MACARONI & CHEESE 4**
- HAM & CHEESE PINWHEELS 5**
- ✔ **PEANUT BUTTER & JELLY 4**



BURGERS & SANDWICHES*

Served with choice of side.

✔ GARDENBURGER® 9

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

CALIFORNIA TURKEY CLUB 10

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

BAJA BLT 9

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

BISTRO GRILLED CHICKEN 10

Balsamic grilled chicken, Canadian bacon, mozzarella, arugula, sun dried tomato mayo on ciabatta



✘ CLASSIC MOBLEY BURGER 10

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

DESSERTS*

RUSTIC APPLE GALETTE 6

French puff pastry baked with sliced apples finished with kettle-cooked caramel and vanilla ice cream

✘ SIGNATURE ROCKSLIDE BROWNIE 6

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

NY STYLE CHEESECAKE 6

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

RASPBERRY BRÛLÉE CHEESECAKE 6

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

ENTRÉES*

Served with choice of two sides. Pasta served with tossed green salad.

BOURBON APPLE PORK TENDERLOIN 19

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

SLOW BRAISED SHORT RIBS 17

Thick and meaty beef short ribs, braised in a rich demi-glace with pearl onions and mushrooms

NY STRIP 24

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

HERB ROASTED HALF CHICKEN 17

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

FISH AND CHIPS 11

Beer-battered cod and kettle chips, hand-crafted malt vinegar tartar sauce (Side items not included)

CRISPY SALMON 18

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

GRILLED CHICKEN FETTUCCINE 15

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

