



APPETIZERS*

UNTRADITIONAL SHRIMP COCKTAIL 12

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

✔ **GRANDE GARDEN QUESADILLA 10**

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

SOUPS & SALADS*

Add chicken to any salad for \$3

SOUP OF THE DAY 6

Warm up to HGI's pipin' hot soup of the day. Ask your server for details

✔ **BROCCOLI CHEESE SOUP 6**

A satisfying cream soup created from a blend of cheddar cheese and whole, tender broccoli florets

FIESTA GARDEN COBB SALAD 13

Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and Cheddar Jack cheese

✔ **TOSSED GREEN SALAD 10**

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

TRADITIONAL CAESAR SALAD 10

Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons

FLATBREADS*

BAJA BBQ CHICKEN 12

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

ACCOMPANIMENTS*

RICE/MULTIGRAIN RICE BLENDS 6

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

GARDEN BAKED MAC AND CHEESE 6

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

FRIES 5

Rustic, skin-on, natural cut Burbank russet potatoes, golden fried and sea salt dusted

KIDS MENU*

CHICKEN TENDERS 8

✔ **KRAFT® MACARONI & CHEESE 5**

✔ **PEANUT BUTTER & JELLY 5**



BURGERS & SANDWICHES*

CLASSIC MOBLEY BURGER 13

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

SMOKEHOUSE CHEDDAR BURGER 14

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

GARDENBURGER® 13

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

CALIFORNIA TURKEY CLUB 12

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

ENTRÉES* *Served with choice of two sides. Pasta served with tossed salad.*

BOURBON APPLE PORK TENDERLOIN 18

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

NY STRIP 30

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

FISH AND CHIPS 15

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

GRILLED CHICKEN FETTUCCINE 14

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

GRILLED VEGETABLE TORTELLINI 13

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

DESSERTS*

SIGNATURE ROCKSLIDE BROWNIE 8

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

NY STYLE CHEESECAKE 9

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

MOLTEN CHOCOLATE MELTDOWN 10

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

*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.

