

THE *garden* 
GRILLE & BAR



appetizers*

- ✚ GARDEN CRISP VEGGIES 5
Garden fresh veggies flash fried then simply seasoned and served with tarragon-dill aioli.
- ✚ GRANDE GARDEN QUESADILLA 9
Fire-grilled veggies, avocado, cilantro, jalapeños, melted cheese served with chipotle sour cream and salsa.
- ✚ MEDITERRANEAN SAMPLER 9
Lemon herb-roasted olives, roasted red pepper hummus and grilled pita bread.
- PAN FRIED DUMPLINGS 8
Crispy potstickers stuffed with minced pork, pan-seared then steamed served with a sweet chili sauce.
- SZECHUAN ORANGE PEEL SHRIMP MARTINI 9
Crispy panko shrimp, shaken with a creamy Szechuan orange peel sauce, served straight up martini style.
- WINGS OF THE WORLD 10
Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Kentucky Bourbon Barrel.

soups & salads* Add chicken or shrimp \$4

- SOUP OF THE DAY 5 / 8
Warm up to HGI's pipin' hot soup of the day. Ask your server for details.
- TOMATO BASIL BISQUE 5 / 8
A satiny bisque of pureed ripe red tomatoes, chicken stock, heavy cream and aromatic sweet basil.
- ✚ TOSSED GREEN SALAD 7
Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives and toasted almonds.
- FIESTA GARDEN COBB 11
Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and Cheddar Jack cheese.
- ✚ MEDITERRANEAN GRILLED VEGGIE SALAD 9
Marinated grilled vegetables and fresh mozzarella with grilled Mediterranean bread.
- STEAK FRITES SALAD 11
Romaine, char-grilled steak, roasted mushrooms, fried potatoes, onion, bleu cheese, lemon-Dijon vinaigrette.
- TRADITIONAL CAESAR 8
Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons.

flatbreads*

- BAJA BBQ CHICKEN FLATBREAD 9
Chicken, applewood bacon, cheese, onion, BBQ sauce, tortilla strips, avocado, cilantro, chipotle-ranch.
- ✚ GRILLED GARDEN VEGGIES FLATBREAD 8
Seasonal grilled veggies, extra virgin olive oil, fresh rosemary and shaved Parmesan.
- GRILLED STEAK FORESTIÈRE FLATBREAD 10
Sliced steak, bleu cheese, caramelized onions, arugula, roasted mushrooms and Parmesan.

accompaniments*

- FRIES 4
- FRUIT 4
- ✚ GRILLED FRESH VEGETABLES 4
- RICE/MULTIGRAIN RICE BLENDS 5

kids* Served with your choice of carrot and celery sticks or apple wedges.

- CHICKEN TENDERS 5
- ✚ GRILLED CHEESE DIPPERS & TOMATO SOUP 5
- HAM & CHEESE PINWHEELS 5
- ✚ KRAFT® MACARONI & CHEESE 5
- ✚ PEANUT BUTTER & JELLY 5

- 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.



*burgers & sandwiches** Served with your choice of side item.

■ CLASSIC MOBLEY BURGER 10 Conrad Hilton's Steakhouse Burger, char-broiled with melted cheese on a rustic roll.	BUFFALO SHRIMP WRAP 10 Buffalo-basted shrimp, crumbled bleu cheese, shaved celery and romaine with buttermilk ranch.
BLACK 'N BLEU BURGER 10 Cajun spice-dusted burger, bleu cheese, crispy-fried onions, tomato and arugula on rustic ciabatta.	✦ GARDEN HUMMUS WRAP 8 Roasted red pepper hummus, romaine, tomato, cucumber and olives, lemon-Dijon vinaigrette.
BAJA BLT 10 Applewood bacon, cheddar, avocado, romaine, roasted peppers, tomato chili-lime mayo on artisan toast.	STEAKHOUSE BLEUS WRAP 11 Carved steak, portobello mushrooms, applewood bacon, bleu cheese, crispy onions, tomato and arugula.
BISTRO GRILLED CHICKEN 9 Balsamic grilled chicken, Canadian bacon, mozzarella, arugula, sun dried tomato mayo on ciabatta.	

*entrées** Served with your choice of two side items. Pastas served with Tossed Green Salad.

PORK PORTERHOUSE 19 Char Crusted grilled pork porterhouse, apple chutney along with sautéed baby kale.	HERB ROASTED HALF CHICKEN 16 Oven roasted chicken with lemon and fresh herbs then drizzled with a honey-citrus pepper sauce.
CRISPY SALMON 20 Pan-seared and lacquered salmon with a sweet sesame sauce layered atop a bed of sauteed bok choy.	NY STRIP 25 Char-broiled USDA Choice center-cut strip loin finished with roasted garlic and herb butter.
FISH & CHIPS 15 Beer-battered cod and chips, hand-crafted malt vinegar tartar sauce (Side items not included).	PAN ASIAN RIBS 18 Slow-cooked fall-off-the-bone ribs with a sweet-and-tangy honey-citrus pepper glaze.
GRILLED CHICKEN FETTUCCHINE 14 Grilled chicken breast, mushrooms, spinach, roasted peppers, asparagus in a creamy white wine sauce.	SESAME CHICKEN PASTA 14 Glazed chicken breast, rice noodles, green onions, snow peas, red pepper, almonds and carrots.
✦ GRILLED VEGETABLE TORTELLINI 12 Tricolor cheese tortellini tossed with fire-grilled vegetables and a white wine pesto sauce.	TODAY'S FRESH FISH (MARKET PRICE) Our seasonal market catch simply prepared then served with lemon butter and fresh herbs.

*desserts**

CLASSIC KEY LIME PIE 7 Tart and refreshing Florida Key Lime custard, silky whipped cream in a traditional graham cracker crust.	SIGNATURE ROCKSLIDE BROWNIE 6 Chocolate chunk brownie with pecans, caramel drizzle, vanilla ice cream and chocolate sauce.
NY STYLE CHEESECAKE 8 Smooth, rich and creamy, made with fresh sour cream and drenched with house-made berry compote.	CHOCOLATE LOVIN' SPOON CAKE 8 Endless layers of rich dark chocolate cake with silky smooth chocolate pudding and chocolate ganache.
MOLTEN CHOCOLATE MELTDOWN 7 Rich, deeply chocolate cake, served warm with an eruption of molten dark chocolate truffle core.	

beverages

COCA-COLA BRAND PRODUCTS.....	2
FRESHLY BREWED COFFEE.....	2
HOT TEA.....	2
ICED TEA.....	2

bottled beers

BUD LIGHT	4
BUDWEISER	4
MICHELOB ULTRA	4
STELLA ARTOIS	5
CORONA EXTRA	5
COORS LIGHT	4
MILLER LITE	4
SAM ADAMS BOSTON LAGER	5

white wines Listed Sweet to Medium Intensity

SUTTER HOME, WHITE ZINFANDEL (CA).....	Glass 6	Bottle 22
TRINITY OAKS, PINOT GRIGIO (CA).....	Glass 7	Bottle 24
MURPHY-GOODE, SAUVIGNON BLANC (CA).....	Glass 7	Bottle 25
TRINITY OAKS, CHARDONNAY (CA).....	Glass 6	Bottle 22

red wines Listed Light to Medium Intensity

SEA GLASS, PINOT NOIR (CA).....	Glass 8	Bottle 28
TRINITY OAKS, MERLOT (CA).....	Glass 6	Bottle 22
TRINITY OAKS, CABERNET SAUVIGNON (CA).....	Glass 6	Bottle 22
MÉNAGE Á TROIS, RED BLEND (CA).....	Glass 7	Bottle 25

cocktail favorites

BAHAMA MAMA	10
Rum mixed with orange and pineapple juice.	
CLASSIC MARTINI	11
Grey Goose Vodka, the secret agent choice.	
GIN AND TONIC	9
Gilbey's Gin and tonic water. So smooth.	
MAI TAI	9
Rum, Triple Sec, pineapple and orange juice.	
MARGARITA	9
The fiesta begins with Hornitos Tequila. ¡Olé!	
SCREWDRIVER	9
Pinnacle Vodka mixed with orange juice.	

