



THE *garden* 
GRILLE

APPETIZERS

SZECHUAN ORANGE PEEL SHRIMP MARTINI 12

Crispy panko shrimp, shaken with a creamy Szechuan orange peel sauce, served straight up martini style

GREAT BALLS OF FIRE 11

Fiery balls of crispy Pepper Jack cheese served with garden ranch

APPLEWOOD BACON & BLEU CHEESE FRIES 11

Natural cut fries with bacon, bleu cheese crumbles finished off with ranch dressing and scallions

PAN FRIED DUMPLINGS 9

Crispy potstickers stuffed with minced pork, pan-seared then steamed served with a sweet chili sauce

WINGS OF THE WORLD 9

Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Kentucky Bourbon Barrel

SOUPS & SALADS

Add Grilled Chicken or Shrimp to any salad for just \$4

MAINE STYLE LOBSTER BISQUE 6/7

A combination of lobster stock, fresh cream, butter and a touch of sherry make this succulent bisque

BACON & POTATO SOUP 4/5

A rich cream soup with hearty pieces of potatoes, carrots, celery, bits of bacon and green bell peppers

TOSSED GREEN SALAD 8

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

STEAK FRITES SALAD 17

Romaine, char-grilled steak, roasted mushrooms, fried potatoes, onion, bleu cheese, lemon-Dijon vinaigrette

HARVEST CHICKEN SALAD 14

Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries

CRISPY ASIAN SESAME SHRIMP SALAD 15

Sesame panko shrimp, Asian greens, carrots, pineapple, red pepper, almonds and Chinese parsley

BURGERS & SANDWICHES

Served with your choice of side item

CLASSIC MOBLEY BURGER 13

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

WILD MUSHROOM WRAP 12

Oven-roasted mushrooms, Brie, baby spinach, caramelized onions and roasted red peppers

CRISPY RED CURRY SHRIMP WRAP 14

Coconut curry shrimp, Napa cabbage, carrots, green onion, cilantro, basil, toasted almonds, crispy noodles

CALYPSO CHICKEN CLUB 14

Honey-citrus chicken, Pepper Jack, applewood bacon, avocado, romaine, tomato, onion, cilantro, citrus mayo

FLATBREADS

Served with your choice of side item

BAJA BBQ CHICKEN FLATBREAD 11

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

GRILLED GARDEN VEGGIES FLATBREAD 10

Seasonal grilled veggies, extra virgin olive oil, fresh rosemary and shaved Parmesan

ACCOMPANIMENTS

GRILLED FRESH VEGETABLES 4

BACON 'N BRIE MASHED POTATOES 4

GARDEN BAKED MAC & CHEESE 4

SOUTHWEST ORZO 4

 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.*



ENTRÉES

*Served with your choice of two side items
Pasta served with Tossed Green Salad*

GRILLED SIRLOIN ♦ 20

Grilled USDA Choice sirloin steak lightly seasoned and finished with dollop of herb butter

NY STRIP ♦ 27

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

CRISPY SALMON ♦ 24

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

OSSO BUCO ♦ 18

Hand-trimmed pork shank, slow roasted in a rich tomato broth served atop fresh egg pasta

GRILLED CHICKEN FETTUCCHINE ♦ 17

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

✓GRILLED VEGETABLE TORTELLINI ♦ 16

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

FISH & CHIPS ♦ 18

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

KIDS

Served with your choice of side item

CHICKEN TENDERS ♦ 7

✓KRAFT® MACARONI & CHEESE ♦ 5

✓GRILLED CHEESE DIPPERS & TOMATO SOUP ♦ 5

✓PEANUT BUTTER & JELLY ♦ 5

DESSERTS

☒SIGNATURE ROCKSLIDE BROWNIE ♦ 10

CARAMEL APPLE GRANNY PIE ♦ 8

MOLTEN CHOCOLATE MELTDOWN ♦ 8

NY STYLE CHEESECAKE ♦ 8

BEVERAGES

COCA-COLA BRAND PRODUCTS ♦ 3

COFFEE AND HOT TEA ♦ 3

ICED TEA ♦ 3

WINES

SUTTER HOME, WHITE ZINFANDEL

(CA) ♦ G6/B18

TRINITY OAKS, PINOT GRIGIO (CA) ♦

G7/B21

MURPHY-GOODE, SAUVIGNON BLANC

(CA) ♦ G8/B24

TRINITY OAKS, CHARDONNAY (CA) ♦

G7/B21

SEA GLASS, PINOT NOIR (CA) ♦ G8/B

24

TRINITY OAKS, MERLOT (CA) ♦ G9/B27

TRINITY OAKS, CABERNET

SAUVIGNON (CA) ♦ G8/B24

MÉNAGE Á TROIS, RED BLEND (CA) ♦

G9/B27

COCKTAIL FAVORITES

CLASSIC MARTINI ♦ 12

Pinnacle Vodka, the secret agent choice

MARGARITA ♦ 8

The fiesta begins with Hornitos Tequila, ¡Olé!

BLOODY MARY ♦ 8

Pinnacle Vodka and rich, zesty tomato juice

WHISKEY SOUR ♦ 8

Canadian Club and lemon sour. Pucker up!

LONG ISLAND ICED TEA ♦ 9

Pinnacle Vodka gives iced tea an attitude

BOTTLED BEERS

BUDWEISER ♦ 5

BUD LIGHT ♦ 5

MICHELOB ULTRA ♦ 5

STELLA ARTOIS ♦ 7

CORONA EXTRA ♦ 7

COORS LIGHT ♦ 5

MILLER LITE ♦ 5

SAM ADAMS BOSTON LAGER ♦ 6

GOOSE ISLAND IPA ♦ 7

WIDMER HEFEWEIZEN ♦ 7

SHINER BOCK ♦ 6

DOS EQUIS ♦ 7

Beam



Coca-Cola

Jackson
FAMILY WINES

TRINCHERO
Family Estates

Chateau Michelle

