

DINNER

Soups & Salads

French onion with broiled Swiss cheese and house croutons **5**

Soup du Jour **4**

Caesar with creamy dressing, house made sourdough croutons, and parmesan crisps **6**

Italian with salami, mozzarella, olives, pepperoncini, croutons, tomatoes, and mixed greens **8**

Spinach with spiced walnuts, fuji apples, chevre, and honey mustard dressing **7**

Celery and apple with dried cranberries, almonds, and orange yogurt dressing **6**

Mixed greens with **miso** dressing, carrots, tomatoes, cucumbers, sesame seeds, wonton crisps and scallions **6**

Small Plates

Raw beef tenderloin **steak tartare** with chives, capers, and crostini **10**

Crab cakes with creole remoulade **8**

Seared **pork belly** on bibb lettuce with cucumber kimchi, cilantro, and Korean BBQ sauce **8**

Shrimp with romesco sauce and grilled lemon **10**

Charcuterie: prosciutto, salami, and spicy capicola with house marinated vegetables, and whole grain mustard **9**

Hummus trio: baba ganoush, harissa, and roasted garlic **6**

Flash fried calamari with chipotle lime aioli **8**

Grilled beef skewers with red onion marmalade and hot calabrese peppers **10**

Cheese plate: candied pear and La Bottega gorgonzola, chevre and grape chutney, Cottonwood River cheddar and bacon jam **13**

Spring rolls with pancetta, braised cabbage, and beer mustard **6**

Flatbreads

Artichoke heart with red onions, mushrooms, swiss cheese, and red pepper aioli **9**

Pesto with oven dried tomatoes and chevre **11**

Ham and brie with apple butter and arugula **10**

Meats: Canadian bacon, pepperoni, Italian sausage, mozzarella, and marinara **11**

Pasta

Penne with Italian sausage, parmesan cheese, and house marinara **16**

Cavatappi with roasted cauliflower, pine nut, sweet red pepper, and asiago cheese **16**

Entrees

Grilled **KC strip steak** with french fries, asparagus, and house-made steak sauce **22**

Seared **beef tenderloin** with bordelaise sauce, potato au gratin, and baby carrots **29**

Roast duck breast lad nah with rice noodles and broccolini **21**

Grilled **pork chop** with coconut curry sweet potato, baby carrot, and pineapple salsa **21**

Pork fritter with braised red cabbage, german potato salad, and apple cider demi glace **16**

Lemon butter poached **halibut cheek** with asparagus and matchstick fries **26**

Bouillabaisse: shrimp, calamari, clams, scallops, and salmon in a rich saffron and tomato broth **22**

Miso-glazed **salmon** with sauteed spinach, pickled shiitake mushrooms, and asian broth **25**

Grilled **chicken** breast with potato puree, asparagus, and sherry mushroom cream sauce **16**



Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.

20% gratuity may be added to parties of 6 or more.

LUNCH

Soups & Salads

French onion with swiss cheese and house croutons **5**

Soup du Jour **4**

Caesar with creamy dressing, house made sourdough croutons, and parmesan crisps **6**

Italian with salami, mozzarella, olives, pepperoncini, croutons, tomatoes, and mixed greens **8**

Spinach with spiced walnuts, fuji apples, chevre, and honey mustard dressing **7**

Celery and Apple with dried cranberries, almonds, and orange yogurt dressing **6**

Mixed greens with **miso** dressing, carrots, tomatoes, cucumbers, sesame seeds, wonton crisps, and scallions **6**

Small Plates

Spring rolls with pancetta, braised cabbage, and beer mustard **6**

Shrimp with romesco and grilled lemon **10**

Seared **pork belly** on bibb lettuce with cucumber kimchi, cilantro, and korean BBQ sauce **8**

Raw beef tenderloin **steak tartare** with chives, capers, and crostini **10**

Flash fried calamari with chipotle lime aioli **8**

Hummus trio: baba ganoush, harissa, and roasted garlic **6**

Grilled beef skewers with red onion marmalade and hot calabrese peppers **10**

Charcuterie: prosciutto, salami, and spicy capicola with marinated vegetables, and whole grain mustard **9**

Cheese plate: candied pear & La Bottega gorgonzola, chevre & grape chutney, Cottonwood River cheddar & bacon jam **13**

Crab cakes with creole remoulade **8**

Flatbreads

Artichoke heart with red onions, mushrooms, swiss cheese, and red pepper aioli **9**

Pesto with oven dried tomatoes and chevre **11**

Ham and brie with apple butter and arugula **10**

Meats: canadian bacon, pepperoni, Italian sausage, mozzarella, and marinara **11**

Sandwiches

All served with house cut french fries

Smoked **turkey** on an artisan bun with ranch, bacon, bibb lettuce, swiss, and tomatoes **11**

Chicken salad with apples, raisins, and celery on sourdough with bibb lettuce **9**

Classic club on wheat toast with swiss, ham, turkey, bacon, lettuce, tomatoes, and mayo **10**

Pork fritter on French bread with lettuce, tomato, and mayo **8**

Grilled **portobello** on an artisan bun with chevre, bibb lettuce, oven dried tomatoes, and roasted red pepper aioli **10**

Smoked **pulled pork** on an artisan bun with apple slaw and green chili BBQ **10**

Italian hoagie: capicola, ham, salami, lettuce, onion, tomato, Italian dressing, and mayo **10**

Truffle **egg salad** on sourdough toast with bibb lettuce **8**

Prime Burgers

All served with house cut french fries | Sub grilled chicken breast for any burger

Prime beef with choice of cheese, lettuce, tomatoes, pickles and onions **10**

Chipotle with chipotle-lime aioli, pepper jack, jalapeños, lettuce, tomatoes, pickles, and onions **11**

Black & Bleu with blackening seasoning, bleu cheese, lettuce, tomatoes, pickles, and onions **11**

Bulgogi with korean BBQ sauce, cucumber kimchi, cilantro, and lettuce **11**

Gourmet **mushroom and swiss** with lettuce, tomatoes, pickles, and onions **11**

German Prime Burger: with sauerkraut, swiss, and special sauce on a pretzel roll **11**

Entrees

Penne with Italian sausage, parmesan cheese, and house marinara **16**

Toasted **bagel and lox** with cream cheese, capers, red onions, and tomatoes **9**

Cavatappi pasta with roasted cauliflower, pine nut, sweet red pepper, and asiago cheese **16**

Bouillabaisse: shrimp, calamari, clams, scallops, and salmon in rich saffron and tomato broth **18**



Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.
20% gratuity may be added to parties of 6 or more.

BREAKFAST

Essentials

American breakfast with two eggs, choice of meat, toast, and home fries **8**

Chorizo **huevos ranchero** with pepper jack and ranchero salsa, served with home fries **9**

Toasted **bagel** with lox, cream cheese, capers, red onion, and tomato **9**

Buttermilk **biscuits** with signature sausage gravy **5**

Sautéed **shrimp and grits** topped with bacon, scallion, and cheddar cheese **13**

Petite **beef tenderloin** with hollandaise, two eggs, home fries, and toast **15**

Crispy parmesan **polenta cake** with sautéed mushrooms, truffle oil, and poached eggs **8**

Benedict

All served with home fries

Oscar; asparagus, poached eggs, and hollandaise atop crab cakes **12**

Pesto; oven roasted tomato, capicola, poached eggs, and hollandaise over English muffin **10**

Classic; Canadian bacon, poached eggs, and hollandaise over English Muffin **9**

Frittata

All served with home fries

Cold **smoked salmon**, sautéed leeks, red onion, and Yukon gold potatoes **11**

Hickory ham and melted Swiss cheese **7**

Crimini **mushroom**, sautéed spinach, and hickory bacon

10 Italian sausage, sweet peppers, and chilled tomatoes **7**

Pancakes & French Toast

Buttermilk pancakes **5** Add fresh **strawberries**

2 Chocolate chip pancakes with whipped cream **7**

Bananas foster pancakes with creamy rum caramel sauce **8**

Sour dough **French toast** **6**

Yogurt & Oatmeal

Vanilla Greek **yogurt parfait** with strawberries, banana, honey, and house-made granola **6**

Spiced apple Oatmeal **5**

Oatmeal **bananas foster** **6**

Pastry

Nutella turnover **4**

Ham and smoked Gouda turnover **4**

Cinnamon Roll **4**

Classic croissant **2**

Blueberry muffin **3**

Toasted bagel and cream cheese **3**

Sides

Meats; bacon, sausage links, house-made canadian bacon **3**

Sour dough or wheat toast **1**

English muffin **2**

Home fries **2**

Polenta cake **3**

Fresh fruit **3**

Grits **3**

Espresso Bar

Available in regular or decaf

Mocha- Hot or Iced

4.5 Latte - Hot or Iced

4 Cappuccino **4**

Americano **3**

Double Espresso **3**

Cinnamon Roll Latte **5**

Raspberry Truffle Latte **5**

Caramel Macchiato **5**

Nutella Mocha **5**



Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals. 20% gratuity may be added to parties of 6 or more.



Thank you for your loyalty as a Hilton Honors Member. Diamond Members and Gold Members (who customize Hilton my way to include breakfast) may choose any entree and coffee or juice for the complimentary breakfast. Specialty drinks are not included, but may be substituted for the entree with a complimentary muffin, pastry, or fruit. No alcoholic beverages are included as part of the complimentary breakfast.

BAR MENU

Soups & Salads

French onion with broiled swiss cheese and house croutons **5**

Soup du Jour **4**

Caesar with creamy dressing, house made sourdough croutons, and parmesan crisps **6**

Italian with salami, mozzarella, olives, pepperoncini, croutons, tomatoes, and mixed greens **8**

Spinach with spiced walnuts, fuji apples, chevre, and honey mustard dressing **7**

Celery and apple with dried cranberries, almonds, and orange yogurt dressing **6**

Mixed greens with **miso** dressing, carrots, tomatos, cucumbers, sesame seeds, wonton crisps and scallions **6**

Small Plates

Beef tenderloin **steak tartare** with chives, capers, and crostini **10**

Crab cakes with creole remoulade **8**

Shrimp with romesco sauce and grilled lemon **10**

Charcuterie: prosciutto, salami, and spicy capicola with marinated vegetables, and whole grain mustard **9**

Flash fried calamari with chipotle lime aioli **8**

Hummus trio: baba ganoush, harissa, roasted garlic **6**

Cheese plate: candied pear and La Bottega gorgonzola, chevre and grape chutney, Cottonwood River cheddar and bacon jam **13**

Grilled beef skewers with red onion marmalade and hot calabrese peppers **10**

Egg rolls: pancetta, braised cabbage, and beer mustard **6**

Flatbreads

Artichoke heart with red onions, mushrooms, swiss cheese, and red pepper aioli **9**

Pesto with oven dried tomatoes and chevre **11**

Ham and brie with apple butter and arugula **10**

Meats: canadian bacon, pepperoni, Italian sausage, mozzarella, and marinara **11**

Sandwiches

All served with house cut french fries

Chicken salad with apples, raisins, and celery on sourdough with bibb lettuce **9**

Classic club on wheat toast with swiss, ham, turkey, bacon, lettuce, tomatoes, and mayo **10**

Prime beef burger with choice of cheese, lettuce, tomatoes, pickles, and onions **10**

Smoked **pulled pork** on an artisan bun with apple slaw and green chili BBQ **10**

Pork fritter on French bread with lettuce, tomatoes, and mayo **8**

Grilled **portobello** on an artisan bun with chevre, bibb lettuce, oven dried tomatoes, and roasted red pepper aioli **10**

Entrees

Bouillabaisse: shrimp, calamari, clams, scallops, and salmon in rich saffron and tomato broth **22**

Grilled **KC strip steak** with french fries, asparagus, and house steak sauce **22**

Penne with Italian sausage, parmesan cheese, and house marinara **16**

Cavatappi with roasted cauliflower, pine nut, sweet red peppers, and asiago cheese **16**



Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.
20% gratuity may be added to parties of 6 or more.