

# 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.

# LUNCH

## Soups & Salads

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**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

**Grilled romaine** with red onion, heirloom tomato, bacon, and blue cheese dressing 9

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

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## Small Plates

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**Grilled shrimp** with pineapple salsa and spicy mango coulis 10

**Shrimp spring rolls** with sweet chili sauce 6

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:** black bean, truffle white bean, and roasted garlic 6

**Grilled beef skewers** with chermoula sauce 9

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

**Cheese plate:** smoked gouda & stout maple sauce, gorgonzola & pear mustardo, spiced ricotta & blood orange syrup 10

**Crab cakes** with creole remoulade 8

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## Flatbreads

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

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

**Steak** and onion with demi glace and blue cheese 10

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

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## Sandwiches

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All served with house cut french fries

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

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

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

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

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

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## Prime Burgers

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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 & Blue** with blackening seasoning, blue 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

**Ranchero Breakfast Prime Burger:** over easy egg, pepper jack cheese, and salsa ranchero with lettuce, tomatoes, pickles, and onions 11

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## Entrees

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

Fried **soft shell crab** with miso slaw and sweet chili sauce 14

**Linguine** with shrimp in putenesca sauce 16

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



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# DINNER

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## Soups & Salads

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**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**

**Grilled romaine** with red onion, heirloom tomato, bacon, and blue cheese dressing **6**

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

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## Small Plates

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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 and Korean BBQ sauce **8**

**Grilled shrimp** with pineapple salsa and spicy mango coulis **10**

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

**Hummus trio:** black bean, truffle white bean, and roasted garlic **6**

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

**Grilled beef skewers** with chermoula sauce **9**

**Cheese plate:** smoked gouda and stout maple sauce, gorgonzola and pear mustardo, spiced ricotta and blood orange syrup **10**

**Shrimp spring rolls** with sweet chili sauce **6**

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## Flatbreads

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

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

**Steak** and onion with demi glace and blue cheese **10**

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

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## Pasta

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

**Linguine** with shrimp in putenesca sauce **17**

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## Entrees

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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 with Manhattan sauce, baby carrots, and fennel **22**

Grilled **pork chop** with baby carrots, parsnip crisps, and maple sweet potato **20**

**Ossobuco** with braised vegetables and Yukon gold potato **29**

Pan roasted **Chilean sea bass** atop New England style chowder **29**

**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**



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# BAR MENU

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## Soups & Salads

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**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**

**Grilled romaine** with red onion, heirloom tomato, bacon, and blue cheese dressing **6**

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

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## Small Plates

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

**Crab cakes** with creole remoulade **8**

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

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

**Grilled shrimp** with pineapple salsa and spicy mango coulis **10**

**Hummus trio:** black bean, truffle white bean, and roasted garlic **6**

**Cheese plate:** smoked gouda & stout maple sauce, gorgonzola & pear mustardo, spiced ricotta & blood orange syrup **10**

**Grilled beef skewers** with chermoula sauce **9**

**Shrimp spring rolls** with sweet chili sauce **6**

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## Flatbreads

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

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

**Steak** and onion with demi glace and blue cheese **10**

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

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## Sandwiches

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All served with house cut french fries

**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**

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

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## Entrees

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**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**

**Linguine** with shrimp and putenesca sauce **17**



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