

❧ APPETIZERS ❧

BUFFALO DRUMMETTES \$8.00

Six Drumettes Coated in a Fiery Sauce drizzled with Gorgonzola Sauce. Served with Carrot and Celery Sticks

MEDITERRANEAN DRUMMETTES \$8.00

Six Drumettes Marinated in Lemon and Oregano, Served with Tzatziki and Feta.
Garnished with Carrots and Cucumber

CHEESE QUESADILLAS \$7.75

WITH SAUTÉED VEGETABLES \$8.00 WITH GRILLED CHICKEN \$8.50

Grilled Flour Tortillas Filled with Cheddar Cheese, Onions, Tomatoes, Black Beans and Green Peppers.

SPICY FRIED CHICKEN FINGERS \$8.25

Six Traditional Southern Style Chicken Tenders Drizzled Honey Mustard Served with Chipotle Dipping Sauce

BAKED BRIE EN CROUTE \$8.25

A Warm Creamy Baby Brie Filled with Cranberry Relish Baked in Puff Pastry Served with Crostinis

BUFFALO CALAMARI \$8.25

Fried Calamari Tossed with Buffalo Sauce, Pears, Arugula and Blue Cheese

SHRIMP MARTINI \$12.50

Five Chilled Jumbo Shrimp with a Zesty Cocktail Sauce

❧ SOUPS ❧

MARYLAND CRAB CHOWDER \$6.75 BAKED FRENCH ONION \$6.50 **SOUP OF THE DAY, CHICKEN NOODLE, OR GARDEN VEGETABLE \$5.75**

❧ SALADS ❧

CHICKEN CAESAR \$13.75 SHRIMP CAESAR \$16.00

GRILLED CHIPOTLE SHRIMP \$16.50

Spicy Chipotle Grilled Shrimp Served on a Wasabi Caesar Salad with Pickled Ginger

CEDAR PLANKED SALMON \$15.75

Hot Smoked Cedar Planked Salmon on Fennel and Bean Salad with Grilled Flat Bread

MEDITERRANEAN CHICKEN \$15.50

Lemon Oregano Chicken Breast with Iceberg Lettuce, Calamata Olives, Feta, Peperoncini, Cucumber and Red Onion. Drizzled with Fresh Lemon and Olive Oil

TUNA NICOISE \$16.50

Fresh Tuna grilled, with French Green Beans, Purple Potatoes, Nicoise Olives Caper berries and Tossed Greens. Served with a House Made Nicoise Dressing

SOUTH OF THE BORDER \$14.75

Fajita Marinated Breast of Chicken, Avocado, Jicama, Cilantro, Orange Sections, Red Onions, and a Zesty Cayenne Lime Dressing

MARYLAND CRAB CAKE SALAD \$17.25

A Sautéed Crab Cake Served with a Fava and Garbanzo Bean Salad with Roasted Peppers Tossed with a Star Anise White Balsamic Vinaigrette

❧ BURGERS AND SANDWICHES ❧

THE "KOBE" HAMBURGER \$12.00

½ lb. Kobe Ground Beef Grilled to Order and Served with French Fries

with Cheese: \$12.50 your choice American, Cheddar, Swiss or Bleu Cheese: **and Bacon \$12.75**

THE "KOBE" BLUE BURGER \$13.00

½ lb. Kobe Ground Beef with Melted Blue Cheese and Fried Onions Served with French Fries

THE "KOBE" SOUTH WEST BURGER \$13.00

½ lb. Kobe Ground Beef with Pancetta, Jack Cheese and Chipotle Dressing, Served with French Fries

All Burgers are cooked Medium Well unless otherwise instructed

BAJA CHICKEN \$13.25

Grilled Chicken Breast Topped with Zesty Chipotle Sauce, Melted Pepper-Jack Cheese, Guacamole, Salsa, Sour Cream and Bacon. Served with French Fries

GRILLED CHICKEN CLUB \$11.50

Grilled Chicken Breast topped with Swiss Cheese, Bacon, Spinach, Sliced Tomato and Honey Mustard Sauce Served with Potato Chips

❧ Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs ❧
may increase your risk of food borne illness

☞ CAFÉ FAVORITES ☞

☞ ADD A GARDEN SALAD OR SMALL CAESAR FOR \$1.95 WITH CAFÉ FAVORITES ☞

NEW YORK STEAK \$27.00

16 oz. Prime Certified Angus Beef served Bone-in with Caramelized Cipolini Onions
Smashed Potatoes and Fresh Seasonal Vegetables

GRILLED FILET MIGNON \$28.00

8 oz. Choice Angus Beef Tenderloin served with Caramelized Cipolini Onions
Smashed Potatoes and Fresh Seasonal Vegetables

MARYLAND CRAB CAKES \$23.00

Two Sautéed Crab Cakes Served with Mashed Potatoes, Fresh Corn and Tomatoes and our Beurre Blanc Sauce

CHARBROILED SALMON \$19.00

Chipotle Barbeque Glazed Charbroiled Salmon Filet with Orange Basmati Rice and Sautéed Spinach

LEMON OREGANO CHICKEN BREAST \$18.50

Marinated Breast of Chicken with Harissa Risotto and Baby Spinach

SEARED SEA BASS \$20.00

Coco Butter Pan Seared Sea Bass with Porcini Risotto, Grilled Peppers,
Asparagus and Port Wine Beurre Blanc Sauce

☞ PASTA SELECTIONS ☞

CAJUN JAMBALAYA \$20.00

Shrimp, Chicken, Andouille Sausage, Tomatoes, Squash, Peppers and Penne Pasta in our Spicy Cajun Cream

PENNE WITH SWEET ITALIAN SAUSAGE \$16.00

Penne Pasta sautéed with Sweet Italian Sausage, Goat Cheese, Spinach and a Peppercorn Sauce

TRI-COLOR TORTELLINI WITH CHICKEN \$15.00

Cheese Tortellini Sautéed with Peppers, Fresh Basil, Artichokes in a Parmesan Cream Sauce

☞ HILTON'S "EAT RIGHT" SELECTIONS ☞

SAUTÉED CHICKEN SALAD 14.75

Sautéed Chicken Entrée Salad Served with Caper Mustard Dressing
FAT 8g SATURATED FAT 1.5g CHOLESTEROL 100mg CARBS 24g
PROTEIN 45g CALORIE

SAUTÉED SALMON SALAD 15.50

Sautéed Salmon Served with Fresh Baby Greens and a Watercress, Cucumber and Horseradish Dressing
FAT 13g SATURATED FAT 2.5g CHOLESTEROL 70mg CARBS 20g
PROTEIN 28g CALORIES 300

PEPPER TUNA WITH CUCUMBER FENNEL SALAD 16.50

Cucumber Fennel Salad Topped with Warm Sautéed Sliced Tuna
FAT 22g SATURATED FAT 4g CHOLESTEROL 55mg CARBS 16g
PROTEIN 37g CALORIES 410

ASIAN SHRIMP WITH NOODLES 15.25

Sautéed Shrimp Served with Bean Sprouts, Bok Choy and Lo Mein Noodles
FAT 9g SATURATED FAT 1.5g CHOLESTEROL 175mg CARBS 39g
PROTEIN 34g CALORIES 350

FENNEL- ENCRUSTED CHICKEN BREAST 15.00

Baked Fennel Seasoned, Skinless Chicken Breast, Lightly Grilled then Baked.
Served with Sautéed Spinach, Mushrooms and a Fresh Basil Tomato Sauce
FAT 9g SATURATED FAT 3g CHOLESTEROL 110mg CARBS 31g
PROTEIN 48g CALORIES 370

Hilton Eat Right nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem OR 97302, and available ingredient product data. This data is based on average serving size and standard portion guidelines. However, slight variations in nutritional values may occur due to seasonality, use of alternative suppliers and menu item preparation. Cholesterol is indicated in milligrams

**All Food & Beverage Prices are Subject to 10% D.C. Sales Tax
An 18% Gratuity will be Added to Parties of 8 or more**