

Flatbreads 13

TOMATO AND BASIL BRUSCHETTA WITH
FRESH MOZZARELLA

-
ARUGULA, CRANBERRY, FETA, FRIED
LEEK, POMEGRANATE REDUCTION

-
PORTOBELLO, KALE, PARMESAN, TRUFFLE OIL

Angry Mussels 13

MUSSELS, GARLIC, WINE, SPICY
CHORIZO, GRILLED BREAD

Crispy Fried Green Beans 11

WASABI RANCH

Mozzarella Cheese Sticks 11

MARINARA OR MELBA

State Street Chicken Wings 15

MILD, MEDIUM, OR CAROLINA REAPER HOT

Pan-Seared Crab Cakes 16

KALE SALAD AND HERB REMOULADE

Sunrise Salad 13

ARUGULA, KALE, CRANBERRY, MANDARIN
ORANGE, FETA, FRIED LEEK, AND
POMEGRANATE-BLUEBERRY VINAIGRETTE

Garden House Salad 11

FRESH GREENS, CARROT, BABY HEIRLOOM
TOMATO, RED ONION, CUCUMBER, AND
WHITE BALSAMIC VINAIGRETTE

Classic Caesar 12

ROMAINE HEARTS, HOUSE-MADE
CROUTONS, SHAVED PARMESAN, ANCHOVY

ADD CHICKEN 6, CRAB CAKE 10, SALMON 10,
GRILLED STEAK 10

Signature Tomato Bisque 6 / 10

Soup Du Jour 6 / 10

Vegan Chili 11

Artisan Cheese Plate 14/20/26

REGIONAL CHEESE SELECTION WITH
SEASONAL ACCOMPANIMENTS
CHOOSE 2, 3, OR 4 SELECTIONS

Hummus Platter 13

CUCUMBER, HEIRLOOM TOMATO,
KALAMATA OLIVE, FETA, AND GRILLED NAAN

Mediterranean Platter 19

SOPPRESSATA, CAPICOLA, FETA, ENGLISH
TICKLER EXTRA-SHARP CHEDDAR, DRIED
FRUIT, AND GRILLED BAGUETTE

Bisque and Grilled Cheese 13

HOUSE-MADE SIGNATURE TOMATO BISQUE

Herb Marinated Chicken BLT 14

GRILLED CHICKEN, BACON, MARINATED
TOMATOES, MAYONNAISE, LETTUCE,
AND A TOASTED BUN

Classic Club 13

HAM OR TURKEY, LETTUCE,
TOMATO, BACON, AND MAYONNAISE

Grilled Reuben 14

MARBLE RYE, CORNED BEEF, SWISS,
SAUERKRAUT, AND RUSSIAN DRESSING

Angus Steak Burger 13

TOASTED BRIOCHE BUN, EXTRA-SHARP
CHEDDAR, BACON, VINE-RIPENED TOMATOES,
AND OUR SPECIAL MIGHTY MIKE SAUCE

Rodeo Burger 15

SAUTÉED MUSHROOMS, HICKORY
BBQ, RANCH, FRIED ONION
PETALS, CHEDDAR, AND APPLE-CIDER BACON

Garden Grain Veggie Burger 14

THREE GRAIN BURGER, TANGY MIGHTY MIKE'S
SAUCE, LETTUCE, TOMATO, ONION, AND CHEESE

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Charter

RESTAURANT

Filet Mignon 36

GARLIC MASHED POTATOES, GREEN BEANS,
RAINBOW CARROTS, CRISPY FRIED LEEKS,
AND RED WINE DEMI-GLACE

New York Strip Steak 33

A BONE-IN STRIP WITH ROASTED TRI-COLOR
FINGERLING POTATOES, RAINBOW
CARROTS, AND GREEN BEANS

{ *Steaks and Entrees Available at 5PM* }

Pesto Tortellini 19

KALE PESTO, HEIRLOOM TOMATOES, BABY
SPINACH, AND SHAVED PARMESAN CHEESE

Pineapple Grilled Salmon 26

QUINOA AND BROWN RICE, WHITE BEANS, RED
ONIONS, MINT, AND PINEAPPLE-TOMATO-
MANGO CHUTNEY

Roasted Zucchini 18

SERVED WITH QUINOA, BROWN RICE, TOMATO,
SPINACH, AND MARINARA. STUFFED WITH
FETA CHEESE, ARTICHOKE, SUN-DRIED
TOMATOES, OLIVES, AND SPINACH

Uptown Halibut 33

ROASTED TRI-COLOR FINGERLING POTATOES,
RAINBOW CARROTS, GREEN BEANS, AND A
LEMON CAPER SAUCE

Seared Scallops 36

SPINACH, GRAPE TOMATOES, TRI-COLOR FINGERLING
POTATOES, AND SWEET LEMON THYME CREAM

Kids 9

CRISPY CHICKEN TENDERS
GRILLED CHEESE
CHEESE BURGER
PASTA WITH MARINARA OR BUTTER

Sides 6

QUINOA AND BROWN RICE
SAUTÉED BABY KALE
GARLIC MASHED POTATOES
ROASTED TRI-COLOR POTATOES

*Inquire about our rotating crop of New York
products with your server.*



ALL CHARTER, SESSIONS, AND BANQUET MENUS COURTESY OF ALBANY HILTON'S EXECUTIVE CHEF

Jared Margopoulos

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 18% will be added to parties of 6 or more.