

HILTON MEMPHIS

DINNER ENTRÉES

SERVED WITH ONE ADDITIONAL SIDE OF YOUR CHOICE

* BLACKENED SALMON \$25

Fresh Salmon Filet pan seared with Cajun seasonings, served with spinach risotto and tomato jam

*BONE-IN MANHATTAN STRIP STEAK \$38

A 12 ounce New York strip steak grilled to your liking, topped with an herb compound butter, Boursin Yukon mashed potatoes

PAN ROASTED CHICKEN \$24

Herb marinated wing bone chicken baked and served with roasted sweet potatoes

"JACKED-UP" RIBS \$20

Half rack of smoked ribs with a Jack Daniels BBQ glaze served with house pickles and house fries

SOY GLAZED HALIBUT \$28

SHARABLES

SAUSAGE AND CHEESE PLATE \$10

Smoked sausage, assorted cheeses & pickled vegetables with BBQ sauce and saltines

GRILLED CHICKEN QUESADILLA \$10

Marinated chicken, peppers, onions, jalapenos and fresh cilantro, in a seared flour tortilla served with pico & chipotle cream

CANDIED HOT WINGS \$12

Fresh chicken wings topped with our house glaze served with ranch & celery sticks

SPINACH, ARTICHOKE AND CRAB DIP \$12

Warm dip of spinach, artichoke and crab served with toasted bread rounds

WARM PRETZEL STICKS \$10

Salted pretzel sticks served with rotel cheese and sweet mustard sauce

SMOKED BRISKET FLATBREAD \$11

Sliced brisket, BBQ sauce, blue cheese, candied onions, and sliced scallions

BACON WRAPPED JALAPENO SHRIMP

Jumbo shrimp filled with jalapenos and cream cheese and wrapped in bacon with a BBQ dipping sauce

SALADS & SOUP

HILTON WEDGE SALAD \$8

Crisp iceberg wedge, topped with blue cheese, candied red onion, tomatoes, and bacon

SEASONAL HARVEST MIXED GREEN SALAD \$8

Baby greens, mandarin oranges, candied pecans, shaved carrots, and dried cranberries and crumbled goat cheese

CHOPPED ROMAINE HEARTS \$8

Baby hearts with grape tomatoes, croutons, and shaved parmesan cheese

ADD GRILLED CHICKEN OR SEARED SALMON \$10

CRAB & CRAWFISH BISQUE \$7

SEAFOOD GUMBO WITH RICE \$7

FROM THE GRILL

SERVED WITH HOUSE FRIES

MEMPHIS DOUBLE DECKER GRILLED CHEESE \$12

Smoked brisket, onion jam, Swiss & cheddar cheese on Sourdough bread

GRILLED CHICKEN CLUB \$10

Chicken, Swiss cheese, avocado aioli, tomato, baby greens, and crispy bacon served on Focaccia bread with our house sauce

*HILTON BURGER \$12

Angus & brisket patty with smoked provolone, onion jam, bacon, on a Brioche bun

*ALL-AMERICAN BURGER \$12

Angus and brisket patty with cheddar cheese, lettuce, tomato and sliced red onion on a Brioche bun

CRAB CAKE SLIDERS \$12

House made crab cakes patties served with lettuce, tomato and a spicy remoulade sauce

All Parties of 6 or more are Subject to a 15% Service Charge

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.

*Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.

DINNER MENU

soy glazed halibut, with mango salsa and wild rice

***SHRIMP & SCALLOP NEWBERG \$26**

Sautéed shrimp and scallops in a Newberg sauce served over fettuccini

SIDES

Boursin Yukon Mashed \$3

Roasted Sweet Potatoes \$3

Grilled Asparagus \$4

Roasted Balsamic Brussel Sprouts \$4

Candied Carrots \$3

Southern Style Green Beans \$3

House Fries \$3

DESSERTS

Turtle Cheese Cake \$7

Decadently rich, with pecans, caramel in a chocolate crust

Warm Peach Cobbler \$7

Sliced apples topped with granola and vanilla ice cream

CHOCOLATE TUXEDO

White and dark chocolate mousse topped with a chocolate ganache

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