

IN ROOM DINING

Breakfast

6am-11am

Cold cereal	8
Choice of raisin bran, cheerios, special K, or mini wheat with whole, skim, or almond milk	
Continental breakfast	18
Choice of house baked croissant, bagel, or toast	
Seasonal fruit salad, greek yogurt, choice of juice, coffee, hot tea, or hot chocolate	
American breakfast	21
2 eggs any style, home fries, choice of chicken sausage or bacon, choice of toast with preserves and butter, choice of juice, coffee, hot tea, or hot chocolate	
Yogurt parfait	10
Fruit bowl	12
Smoked salmon	15
Cream cheese, capers, red onion, & tomato	
Choice of plain or everything bagel	
Brioche French toast	15
Choice of chicken sausage or bacon, maple syrup and butter	
Buttermilk Pancakes	12
Whipped cream, maple syrup, fresh berries	

GOLDEN TOMATO GASPACHO (GF) (VEG) 9
Cumin and chive oil, onion cream

CHEF'S SOUP OF THE DAY 10
Ask your server for today's fresh selection

Mains

SHRIMP SCAMPI 23
Fettuccine, lemon, garlic, butter, fresh herbs

NEW YORK STRIP* (GF) 35
14oz, cracked black pepper, sea salt, potato puree, market vegetables

PAN SEARED AMISH CHICKEN BREAST 25
Market vegetables, pan jus

LOCAL DAILY FISH 29
Market vegetables, jalapeno and citrus buerre blanc

Sandwiches and Company
(Sandwiches served with choice of fries, chips, or salad)

ANGUS BEEF BURGER* 17
7oz. burger, house spread, lettuce, tomato, red onion

TURKEY CLUB SANDWICH 16
Shaved turkey, crisp bacon, lettuce, tomato, mayo

CUBAN SANDWICH 17
Mojo pork, sliced ham, yellow mustard, pickles, Swiss cheese

JUMBO CHICKEN WINGS 15
Buffalo style, celery, carrots, blue cheese dressing

CHICKEN TENDERS 15
Fries, ranch or honey mustard sauce

Sandwich add-ons:

Applewood smoked bacon 3
Fried egg 3
Cheddar or swiss cheese 3
Avocado 3

Kid's Menu (10 years old and under)

Pasta- choice of tomato or butter sauce 10
Hamburger and fries 10
Cheeseburger and fries 12
Chicken tenders and fries 10

Sides 8/ea

Potato puree (GF) (VEG)

Market vegetables (GF) (VEG)

Roasted mushrooms with peppers (GF) (VEG)

Rice and beans, traditional style with shredded pork

Fries

Lunch and Dinner

11am-11pm

Starters

CHEF'S CEVICHE OF THE DAY* (R) (GF) 15
Daily fish selection, yucca and plantain chips

LANGOUSTINE COCKTAIL* (GF) 18
Deep sea red langoustines, cocktail sauce, horseradish shavings

CRISPY CALAMARI 13
Rice flour breading, Sicilian tomato sauce

Soup and Salads

CLASSIC CAESAR (VEG) 10
Romaine, lemon Caesar dressing, herbed croutons, parmesan crisp, marinated white anchovies

GREEK SALAD (GF) (VEG) 11
Feta cheese, olives, cucumber, tomatoes, oregano vinaigrette

MIXED GREENS (GF) (VEG) 10
Baby field greens, cherry tomatoes, cucumber, shaved radish, pearl onions, and balsamic vinaigrette

Salad add-ons:

Grilled chicken 8
Grilled shrimp 12
Grilled mahi 13

6261 Collins Ave, (at 63rd street), Miami Beach, FL 33140 www.hiltonmiamibeach.com

18% suggested gratuity is added for your convenience. 20% gratuity will be added to parties of 10 or more. Please inform your server of any food allergies. *Consuming raw or under-cooked items may increase your risk of food borne illness.

Executive Chef, Tim Rowland
Chef de Cuisine, Shane Weagly

GF (Gluten Free) VEG (Vegetarian) R (Raw)