

HILTON MINNEAPOLIS IN ROOM DINING MENU

BREAKFAST

Dial ext. 62 to place your order

Served daily 6am-10am

MAIN PLATES

EGGS YOUR WAY two farm fresh eggs, choice of applewood smoked bacon, ham, turkey or pork sausage, served with red bliss potatoes and toast 16

CREATE AN OMELET roasted peppers, spinach, asparagus, mushrooms, melted onions, oven-fired tomatoes, sharp cheddar, feta, gruyere, goat cheese, ham or sausage, served with red bliss potatoes and toast 16

SCRAMBLER egg whites, spinach, roasted pepper, mushrooms, herbs, side sautéed asparagus 15

BUTTERMILK PANCAKES house made, whipped butter, maple syrup 12
ADD berries, chocolate chips or bananas 3 Vg

GRAINS, FRUIT & STARTERS

ASSORTED DRY CEREALS 5 **add** berries 3

IRISH OATMEAL steel rolled with brown sugar, walnuts, raisins and milk 9 **add** berries 3.00 Vg

GRANOLA YOGURT PARFAIT Greek yogurt, season berries, almond granola, blueberry compote 9 Vg

SIDES

BREAKFAST MEATS ham, applewood smoked bacon, turkey sausage, pork sausage 6

NEW YORK BAGEL everything, sesame, plain - butter or cream cheese and fruit preserves 4

TOAST country white, multi-grain, marble rye 4 UDI's gluten free bread, **add** 2

RED BLISS POTATOES wedge cut with parsley and shallots 6

All orders are subject to an 18% service charge. (17.5% as a gratuity charge which is distributed to the hotel service team and .5% as an administrative charge taken by the hotel.) A 13.4% state sales tax and a \$5.00 delivery charge is kept by the hotel to cover administrative and discretionary costs and is not a gratuity. Any service charges assessed are the sole property of the hotel owner and do not represent tips or gratuities for employees.

HILTON MINNEAPOLIS IN ROOM DINING MENU

DINNER

Dial ext. 62 to place your order

Served daily 5pm-12am

SOCIABLES

CHARCUTERIE chef selection of artisan cheeses, house made cured meats, pickles, whole grain mustard, tomato compote \$16

RUBBED WINGS Smoked Salt and Vinegar, Ranch, Coffee Spiced Gf/D \$13

SAUCED WINGS House Buffalo, BBQ, Sriracha Honey Gf/D \$13

Fall Harvest Corn Dip

sweet corn, cream, cheese, lime, tortilla chips Gf/Vg \$13

BRIE BITES panko fried, blackberry brandy sauce vg \$9

SOUPS AND SALADS

WILD RICE & MUSHROOM SOUP broth, herbs D/V/gf 5 / 9

TEN 01 SALAD spinach, arugula, roasted carrot chips, spiced lemon vinaigrette Gf/D/V \$9

CAESAR SALAD romaine, parmesan, croutons, peppercorn Caesar dressing \$14
add: steelhead \$7 chicken \$6 tofu \$6 duck \$11

WATERCRESS SALAD arugula, apple, amaranth, spiced walnuts, parmesan, green goddess dressing Gf/vg \$13
add: steelhead \$7 chicken \$6 tofu \$6 duck \$11

MAIN PLATES

**ALL SANDWICHES SERVED WITH HOUSE FRIED SARATOGA CHIPS.
UPGRADE TO FRIES, HOUSE SALAD OR MAPLE CARMEL APPLES \$3.00**

Fried Airline Breast Chicken

wilted spinach, carrot, onions, white wine, D \$23

Wild Rice Quinoa Cake

grilled kale, whole grain mustard, sweet potato, wild mushrooms Vg/Gf/D \$21

add: steelhead \$7 chicken \$6

Minnesota Walleye topped with pecan, sun chokes, asparagus, lemon and caper butter \$28

Steelhead* wild mushroom risotto, parmesan, bacon, brown butter, chili Gf \$26

Angus Burger* \$14

+\$1 per cheese: widmer's cheddar, gruyere, blue

+\$2 per upgrade: egg, bacon, caramelized onions, avocado

Stone Arch Sandwich

brined chicken, bacon-onion jam, lemon aioli, lettuce, tomato, multigrain D \$16

Beef Short Rib braised short rib, smoked mashed potatoes, Thumbelina carrots, red wine, shallots, Gf \$27

Wild Boar Bolognese

braised wild boar, garganelli pasta, oven roasted tomatoes, parmesan, egg \$24

Mill City Club

smoked turkey, bacon, lettuce, tomato jam, garlic parmesan aioli toasted potato bread \$15

Consuming raw or undercooked foods may increase consumers risk of food borne illness All orders are subject to an 18% service charge. (17.5 % as a gratuity charge which is distributed to the hotel service team and .5% as an administrative charge taken by the hotel.) A 13.4 % state sales tax and a \$5.00 delivery charge is kept by the hotel to cover administrative and discretionary costs and is not a gratuity. Any service charges assessed are the sole property of the hotel owner and do not represent tips or gratuities for employees.

HILTON MINNEAPOLIS IN ROOM DINING MENU

DRINKS & DESSERTS

Dial ext. 62 to place your order

Served daily 8am-10am & 5pm-12am

BEVERAGES & DESSERTS

ASSORTED SOFT DRINKS AND JUICES 4.00

COFFEE LARGE pot 14.00

EVIAN; small 4.50 large 6.50 **SAN PELLEGRINO**; small 4.50 large 6.50

HOT TEA (english breakfast, mint medley, sweet dreams, orange, green) 3.00

DOMESTIC BEERS bud light, coors light, miller lite 6.00

PREMIUM BEERS amstel light, guinness, heineken, samuel adams, corona, dos equis 7.00

DRAFT BEERS ask your order taker about our local/regional draft beer selection, prices vary

SWEETS

Seasonal Crisp MN mixture of warm seasonal fruit, streusel, topped with whip cream Vg \$8

CHOCOLATE DUO bittersweet chocolate pate, caramelized white chocolate, bruléed banana, house granola \$11

ICE CREAM pint of Hagen Dazs \$10.00

BUBBLES

LA MARCA, PROSECCO bottle 50

Riondo PROSECCO bottle 42 glass 10

WINES

White Wine

	glass	glass & 1/2	bottle
House White	8	12	38
Joel Gott Sauvignon Blanc	12	18	45
Chateau St Michelle Riesling	10	15	38
Alta Luna Pinot Grigio	10	15	44
Wente Riverbank Riesling	9	14	38
Storypoint Chardonnay	12	18	48

Red Wine

House Red	8	12	38
Bodega Norton Barrel Select Malbec	10	15	40
Storypoint Cabernet	12	18	48
Parker Station Pinot Noir	12	18	48
Seven Falls Merlot	12	18	48
Meiomi Pinot Noir	16	24	60
Intrinsic Cab	16	24	60

White Wine By The Bottle

Whitehaven Sauvignon Blanc	58
Chateau St. Jean Chardonnay	46
Rodney Strong Chardonnay	58
Terlato Family Pinot Grigio	60
Sonoma Cutrer Chardonnay	66
Jordan Chardonnay	90

Red Wine By the Bottle

Apothic Red Blend	38
Hess Shirltail Ranches Cabernet	66
J Vinyards Pinot Noir	65
Intrinsic Cabernet	60
Louis Martini Cabernet	72
Coppola Directors Cut Cabernet	80