

# the pavilion

## Restaurant & Bar at the Hilton Garden Inn

*Menu 2011*

### *Soups*

**New England Clam Chowder**.....\$5.95

Creamy Rich Authentic Flavor

**French Onion Soup\***.....\$5.95

Simmered for Hours, Served with a Seasoned Cajun Croton, Provolone, Swiss and Parmesan Cheese

### *Appetizers*

**Shrimp Cocktail\***.....\$11.95

Chilled Shrimp Served Over Mixed Field Greens, Accompanied with Cocktail Sauce

**Chips and Salsa\***.....\$4.95

Freshly Fried Corn Tortilla Chips with House Made Salsa

**Nachos\***.....\$10.95

Freshly Fried Corn Tortilla Chips Layered with Jalapeños, Tomatoes, Olives, Scallions and Monterey Jack Cheese. Served with a Side of Sour Cream and House Made Salsa

*With Chicken*.....\$12.95

**Buffalo Wings or Tenders\***.....\$9.95

Your Choice, Tossed in a Zesty Sauce and Served with Bleu Cheese Dressing, Carrots and Celery Sticks

**Rhode Island Style Fried Calamari**.....\$11.95

Deep Fried, Tossed with Parmesan Cheese, Cherry Peppers and Scallions, Paired with House Marinara Sauce

**New England Crab Cake**.....\$10.95

A Delicate Blend of Lump and Claw Meat, Presented with a Cucumber Fennel Relish, Fried Egg, Roasted Red Pepper Coulis and Chipotle Aioli

*Sophisticated Meals*

*Perfectly*

*Served in the*

*Poured Drinks*

*Chic Surroundings*

*you need to relax*

## Pizzas

- Four Cheese Pizza\*** ..... \$11.95  
10 Inch, Rustic Seasoned Sauce, Parmesan,  
Mozzarella, Provolone and Cheddar Cheese
- Pizza du Jour\*** ..... \$13.95  
Chef's Daily Creation

## Burgers and Sandwiches

*All Burgers and Sandwiches Served with Your  
Choice of French Fries, Cape Cod Potato Chips  
or Coleslaw and a Pickle*

- Mobley Burger\*** ..... \$9.95  
Half-Pound Angus Beef Burger Paired with  
Your Choice of Cheese, Lettuce, Tomato and  
Red Onion
- Grilled Chicken Sandwich\*** ..... \$10.95  
Honey Tarragon Grilled Chicken Breast Topped  
with Sautéed Peppers, Bacon, Provolone Cheese,  
Chipotle Mayonnaise, Lettuce, Tomato and Red  
Onion
- Pavilion Burger\*** ..... \$12.95  
Half-Pound Angus Beef Burger Topped  
with House-Made Barbeque Sauce, Coleslaw,  
Beer Battered Onion Ring, Bacon, Lettuce,  
Tomato and Red Onion, Served Club Style  
on Texas Toast

## Salads

- Caesar Salad\*** ..... \$9.95  
Crisp Hearts of Romaine Lettuce Tossed with  
House Made Focaccia Croutons, Parmesan  
Cheese and Caesar Dressing
- With Chicken*..... \$13.95  
    *With Shrimp*..... \$17.95
- HGI Salad\*** ..... \$9.95  
Mixed Baby Field Greens Tossed with Bacon,  
Candied Pecans and Tomatoes in a Zinfandel  
Vinaigrette, Topped with Dried Cranberries,  
Mandarin Oranges and Goat Cheese
- With Chicken*..... \$12.95  
    *With Shrimp*..... \$16.95
- New England Cobb Salad\*** ..... \$10.95  
Carrots, Tomatoes, Cucumbers, Avocado, Bacon,  
Hard Boiled Egg and Monterey Jack Cheese,  
Served Over Mixed Field Greens with Your  
Choice of Ranch, Bleu Cheese, Balsamic, Italian,  
Honey Mustard or Low Fat Zinfandel Dressing
- With Chicken*..... \$15.95
- Salmon Salad\*** ..... \$18.95  
Grilled Coriander Crusted Atlantic Salmon  
Fillet, Served On Top a Baby Green Salad, Tossed  
with Mandarin Oranges, Tomatoes, Cucumbers  
and Almonds in House Balsamic Vinaigrette

## Entrées

*All Entrées Served with a Petite House Salad  
and Fresh Baked Bread*

**Penne Primavera\* ..... \$13.95**

Sautéed Confetti of Garden Vegetables, Sun Dried Tomatoes, Mushrooms, Caramelized Onion and Penne Pasta Tossed in a Parmesan Cream Sauce, Accompanied by a Baked Baguette

**With Chicken..... \$16.95**

**Pork Chop\* ..... \$22.95**

Eight Ounce Bone In, Marinated and Grilled, Presented with Goat Cheese Whipped Potatoes, Sautéed Green Beans and Baby Carrots, Topped with a Caramelized Onion Dried Fig Demi-Glace

**Fish and Chips ..... \$19.95**

Samuel Adams Beer Battered New England Haddock Fried Golden Brown, Served with Onion Rings, French Fries, Coleslaw, Tartar Sauce and Malt Vinegar

**Steak Tips Susanne\* ..... \$19.95**

Pan Seared Tender Cuts of Beef Tossed with Sautéed Peppers, Caramelized Onions, Mushrooms and Linguini in a Red Wine Peppercorn Infused Demi-Glace, Served with a Side of House Made Garlic Bread

**New York Sirloin\* ..... \$23.95**

Grilled 10 Ounce Center Cut, Paired with Garlic Whipped Potatoes, Sautéed Spinach and Roasted Red Peppers, Topped with Maitre d'Hotel Butter and Shoestring Fried Onions

**Atlantic Salmon\* ..... \$20.95**

Pan Seared Cinnamon Chipotle Crusted Fillet, Accompanied By Basmati Rice and a Confetti of Garden Vegetables, Topped with a Mandarin Orange Dried Cranberry Chutney and Sweet Cucumber Fennel Relish

**Bourbon Chicken au Poivre\* ..... \$18.95**

Grilled Peppercorn Crusted Chicken Breast, Paired with Balsamic Marinated Zucchini, Summer Squash and Tomatoes, Basmati Rice, Garlic Herb Flatbread and Finished with a Bourbon Dijon Laced Demi-Glace

**Portobello Mushroom Raviolis ..... \$17.95**

Pillows of Fresh Pasta Stuffed with a Portobello Mushroom and Asiago Cheese Filling, Accompanied by Sautéed Zucchini, Summer Squash, Carrots and Spinach in a Sun-Dried Tomato Pesto Cream Sauce, Served with a Side of House Made Garlic Bread

**With Chicken..... \$21.95**



## *Kids Menu*

Kids Fingers and French Fries.....	\$6.95
Three Cheese Pizza.....	\$6.95
Penne With Marinara Sauce.....	\$5.95
Grilled Cheese and French Fries.....	\$4.95
Garden Salad with Carrot and Celery Sticks .....	\$4.95

## *Desserts*

Chocolate Lava Cake .....	\$8.95
Warm Chocolate Cake with a Hot Fudge Center, Vanilla Ice Cream, Cinnamon Dusted Whipped Cream and Fresh Seasonal Berries	
Kahlua Mousse Martini* .....	\$6.95
Rich Chocolate Mousse Flavored with Kahlua, Garnished with Seasonal Berries and a Cloud of Whipped Cream	
Peanut Butter Cup Pie.....	\$8.95
Rich Chocolate Crust with a Peanut Butter Filling, Topped with Chocolate, Reese's Peanut Butter Cups, Chantilly Whipped Cream and Fresh Seasonal Berries	
Strawberry Shortcake.....	\$7.95
Light Sponge Cake Filled with Layers of Strawberries and Cream, Paired with Fresh Seasonal Berries and Cinnamon Dusted Whipped Cream	
Seasonal Crème Brûlée * .....	\$7.95
Rich Liqueur Flavored Custard Topped with Caramelized Sugar, Whipped Cream and Fresh Seasonal Berries	
Banana Fosters* .....	\$7.95
Caramelized Bananas in Rum, Brown Sugar and Butter, Served Alongside Vanilla Ice Cream, Whipped Cream and Seasonal Berries	

## **\*Available Gluten Free**

The Hilton Garden Inn does not have a dedicated Gluten Free Kitchen, but will take all the necessary steps to meet your gluten-restricted diet. We take pride in using the freshest ingredients available, prepared by our professional chefs in a scratch kitchen. All menu items are produced to order, and may require additional preparation times.

All products fried on this menu are cooked in separate oil dedicated to gluten free products to avoid cross contamination.

