

IN-ROOM DINING

ALL DAY MENU

available Monday - Friday 11am - 11pm and Saturday & Sunday 12pm - 11pm

SMALL PLATES

- HOT POTATO CHIPS : with Dogfish Head fondue and crumbled blue cheese...\$9
- * CRAB CAKE : w/ market tash (fresh corn, peppers, onion, green beans & dill) & sweet carrot purée...\$16
- * JERK CHICKEN MEATBALLS : tossed in coconut curry sauce, garnished with toasted coconut & micro cilantro, served with naan bread...\$13

SOUPS

- SIGNATURE she crab bisque...\$8
- ROASTED TOMATO bisque...\$8

SALADS

- * GRILLED LEMON THYME CHICKEN SALAD : chicken breast, baby greens, vanilla & cranberry cashews, red onion, raspberries, local crumbled goat cheese, with lemon dijon vinaigrette...\$16
- * BLACK AND BLUE STEAK SALAD : blend of smoked paprika & pepper crusted flat iron over heirloom tomato salad, baby lettuce, local black & blue cheese, & crispy pesto gnocchi, with balsamic vinaigrette...\$19
- * GRILLED HONEY LIME GLAZED SALMON SALAD : honey lime glazed salmon, fresh kale & greens, farro, toasted almonds, currants, red onion, baked crispy chick peas, with blueberry pomegranate vinaigrette ...\$18
- CHICKEN CAESAR SALAD : grilled chicken, crisp romaine, shaved parmesan, house-made croutons, with traditional caesar dressing ...\$16

ENTREES

- available Monday - Sunday 5pm - 11pm
- LEMON THYME CHICKEN : creamy herb polenta w/ broccolini & roasted heirloom tomatoes & peppers, lemon thyme chicken breast, drizzled with balsamic glaze ...\$24
- GRILLED CITRUS GLAZED SALMON : w/ heirloom tomatoes & apple cranberry couscous...\$29
- * BRAISED SHORT RIB : with a blackberry bbq sauce, served with sweet potato purée, & topped with pickled peaches...\$29
- * CRAB CAKES : w/ ancient grains, baby kale, market tash (fresh corn, peppers, onion, green beans & dill) & sweet carrot purée...\$33
- VEGETARIAN : creamy herb polenta w/ broccolini & roasted heirloom tomatoes & peppers, drizzled with balsamic glaze...\$23

SANDWICHES

- WAFFLE IRON GRILLED CHEESE : gouda, gruyere, cheddar & tomato bacon jam, served with tomato bisque...\$14
- * MAHI MAHI TACO TRIO : garnished with tomato relish, queso fresco, poblano & corn salsa, pickled onions, shredded cabbage & chipotle aioli, served with tortilla chips...\$16
- * CRAB CAKE SANDWICH : topped w/ lettuce, tomato, & honey mustard slaw, served on a toasted brioche roll, w/ housemade seasoned chips...\$18
- * COW TIPPING BURGER : signature blend of 100% dry-aged angus beef, caramelized rosemary onions, house-made pepper bacon, local cow tipper cheese, lettuce, tomato, herb spread, garnished with house-made pickles & served with market fries...\$17
- MARKET CHICKEN SANDWICH : grilled chicken topped w/ lettuce, tomato, housemade remoulade, smoked gouda, served on herb foccacia bread, w/ housemade seasoned chips...\$15

SWEETS

- WARM SEASONAL TART : (typically peach or apple, please ask server for flavor) served with Woodside Farm Creamery butter pecan ice cream...\$11
- CHOCOLATE TORTE : flourless, with Woodside Farm Creamery cherry vanilla ice cream, & fresh berries...\$11
- WOODSIDE FARM CREAMERY ICE CREAM (ask server for flavors)...\$7
- CHEESECAKE : with seasonal berries...\$11

KID'S MENU

- available Monday - Friday 11am - 11pm
and Saturday & Sunday 12pm - 11pm
- CHICKEN FINGERS with fries...\$8
- STUFFED RIGATONI PASTA with marinara...\$9
- GRILLED CHEESE with French fries...\$8
- HAMBURGER with French fries...\$9
- CHEESE QUESADILLA with tortilla chips...\$6

Please turn over to see beverages.

A \$3 delivery fee and 18% gratuity will be added to your check.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk on contracting Food-Borne Illness, especially if you have certain medical conditions.

100 CONTINENTAL DRIVE | NEWARK, DELAWARE 19713 | 302.454.1500 | WWW.HILTONCHRISTIANA.COM | 7/2018



Hilton
WILMINGTON/CHRISTIANA

BEVERAGES

available Monday - Sunday from 9am - 11pm

BOTTLED BEER

- Dogfish Head 60 Minute (DE) American IPA 6.0 % ABV... \$7.25
- Dogfish Head Flesh & Blood (DE) American IPA 7.5 % ABV... \$7.25
- Dogfish Head Namaste Belgian White (DE) Witbier 4.8 % ABV... \$7.25
- Southern Tier Pumking (PA) Imperial Ale 8.6% ABV ... \$10.50
- Blue Earl Honeysuckle Rose (DE) Belgium Blonde Ale 7.1 % ABV... \$8.75
- Evolution Delmarva Pils (MD) Pilsner 4.8% ABV... \$8.75
- Angry Orchard Rose (NY) Specialty Hard Cider 5.5% ABV... \$7
- Blue Moon (CO) Witbier 4.5 % ABV... \$6
- Seed Free & Joy (DE) Watermelon Blonde Ale 4.61 % ABV... \$7.75
- Allagash White (ME) Witbier 5.2 % ABV... \$7.75
- Corona (MEXICO) American Adjunct Lager 4.6 % ABV... \$6
- Heineken (NETHERLANDS) Euro Pale Lager 5.0 % ABV... \$6
- Amstel Light (NETHERLANDS) Light Lager 3.5 % ABV... \$6
- Yuengling (PA) Traditional Lager 4.50 ABV%... \$4.50
- Miller Lite (WI) Light Lager 3.14 % ABV... \$4.50
- Michelob Ultra (MO) Light Lager 4.2 % ABV... \$4.75

CRAFT BEER

Due to the exclusivity of our craft beer selection, our offerings change frequently. Please ask your server for today's selection.

HANDCRAFTED COCKTAILS

- Elderberry Sparkle** | Stateside Vodka, locally foraged elderberry syrup, St. Germaine, Ruffino Prosecco, freshly squeezed lemon juice... \$14
- Mead-mosa** | O4 mead, freshly squeezed orange juice, splash of Cointreau, topped with champagne... \$14
- Autumn Apple Spice Mule** | Revivalist Gin Harvest Expression, apple cider, ginger beer... \$13
- Nooner Margarita** | Hornitos Plata, freshly squeezed lemon and lime juice, simple syrup, triple sec, Ruffino Prosecco... \$13
- Delaware Old Fashioned** | Diamond State Bourbon, muddled cherries, lemon-basil simple syrup, fee brothers cherry bitters... \$14

NON-ALCOHOLIC

- Cold brew iced tea, cold brew coffee...\$5
- Coke, Diet Coke, Sprite, Gingerale, Fanta Orange, Sprite Zero, Powerade Fruit Punch, Barq's Root Beer...\$3

WHITE WINE

glass/bottle

- PIO Pinot Grigio (Italy) \$8/30
- Santa Margherita Pinot Grigio (Italy) \$63
- Kim Crawford Sauvignon Blanc (New Zealand) \$11/41
- Chateau Souverain Chardonnay (California) \$9/32
- Kendall-Jackson Chardonnay (California) \$12/45
- Cakebread Chardonnay (California) \$85
- Beringer White Zinfandel (California) \$8/30
- Chateau Ste. Michelle Dry Riesling (Washington) \$9/34
- Elouan Rose (Oregon) \$10/38
- Stella Rosa Moscato (Italy) \$9/32
- Flipflop Pink Moscato (California) \$9/34

SPARKLING WINE

- GH Mumm Brut (187 ml) (France) \$15
- Cupcake Prosecco (187 ml) (Italy) \$8
- Coppola "Sofia" Blanc de Blanc (California) \$45
- Dom Perignon (France) \$235
- Perrier Jouet Grand Brut (France) \$75
- GH Mumm Brut (France) \$85
- Maschio Prosecco (187 ml) (Italy) \$9

RED WINE

- Mark West Pinot Noir (California) \$9/34
- La Crema Pinot Noir (California) \$14/53
- 14 Hands Merlot (Washington) \$10/37
- Natura Cabernet Sauvignon (Chile) \$9/32
- William Hill North Coast Cabernet (California) \$12/45
- Franciscan Cabernet Sauvignon (California) \$14/53
- Joseph Phelps "Insignia" (Napa, California) \$365
- Jordan Cabernet Sauvignon (Napa, California) \$98
- Federalist "Duelling Pistols" Red Blend (California) \$79
- Tenshen Red Blend (California) \$15/57
- Graffigna Malbec (Argentina) \$9/34
- Banfi "Centine" Red Blend (Italy) \$9/34
- Cooper & Thief Blend (California) \$17/66
- Silver Palm Merlot (California) \$15/55
- Justin Isoscoles Blend (California) \$110

BEER, COCKTAIL, AND WINE OFFERINGS & PRICES ARE SUBJECT TO CHANGE. FOR ACCURATE AND UP-TO-DATE INFORMATION, PLEASE ASK YOUR SERVER.