

In-Room Dining

Breakfast: daily from 5:00 am to 11:30 am

Lunch: daily from 11:30 am to 5:00 pm

Dinner: daily from 5:00 pm to 11:00 pm

Late Night: daily from 11:00 pm to 5:00 am

To order In-Room Dining

Please Dial 1253

In-Room Dining

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Beverages

Coffee	Small Pot	7.00
	Large Pot	9.50
Freshly brewed French Roast, Regular or Decaffeinated		
Espresso		6.50
Cappuccino		6.75
Tea		6.50
Premium Earl Grey, Tropical Green, Decaffeinated Ceylon, Hot Cinnamon Spice, Egyptian Chamomile, Peppermint, Orange Pekoe, Decaffeinated Lemon, Irish Breakfast		
Milk		4.75
Hot Chocolate		6.00
Soft Drinks		4.00
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda		
Freshly Squeezed Juice		6.50
Orange, Grapefruit or Carrot Juice, Pomegranate, Apple		
Juice		5.50
Cranberry, Apple, Tomato, Pineapple, Prune or V8 Juice		
Evian, San Pellegrino or Perrier	1 Liter	8.50
	330 ml	5.25
Fresh Seasonal Fruit Smoothies		9.00
Choice of Strawberry, Pineapple, Papaya or Banana		

In-Room Dining

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Breakfast

5:00am to 11:30am

All breakfast packages are served with your choice of Fresh Juice and Hot Beverage.
Eggbeaters© and margarine are available upon request.

Continental Breakfast	17.75
Freshly Baked Basket of Croissant, Danish and Muffins, Sweet Butter and Fruit Preserves	
American Breakfast	22.50
Two Eggs, Any Style, Choice of Smoked Apple Wood Bacon, Veal Sausage, Chicken Apple Sausage or Grilled Hickory Cured Ham, Breakfast Potatoes, Choice of Croissant, Danish or Muffin and Fruit Preserves	
Steak & Eggs Breakfast	25.50
A hearty 6oz. Tenderloin Steak, Two Eggs Any Style, Hash Browns	
Fitness Breakfast	24.50
Egg White Omelet with Spinach, Mushrooms and Vine Ripened Tomatoes. Served with Low Fat Bran Muffin and a Glass of Fresh Squeezed Carrot Juice	
Your kind of Omelet (choose your fillings)	21.50
Three Eggs with Ham, Mushrooms, Bell Peppers, Vine Ripened Tomatoes, Green Onions, Spinach, Cheddar Cheese	
So-Cal Omelet	21.50
Three Eggs with Avocado, Low Fat Jack Cheese, Tomato and Cilantro	

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Breakfast

5:00am to 11:30am

All breakfast entrées served with your choice of toast.
Eggbeaters© and margarine are available upon request.

Traditional Eggs Benedict	21.50
Two Poached Eggs, Canadian Bacon and Hollandaise Sauce on top of a Toasted English Muffin	
Two Eggs, Any Style	16.50
Your choice of Bacon, Honey Cured Ham, Veal Sausage or Chicken Apple Sausage, Served with Breakfast Potatoes	
Smoked Salmon and Bagel	20.50
With Cream Cheese, Sweet Onions, Capers and Vine Ripened Tomatoes	
Pancakes –Plain or Chocolate Chips	16.50
Buttermilk Pancakes Served Plain or with Chocolate Chips	
Brioche French Toast	16.50
With Apricot Compote	
Toasted Belgian Waffle	16.50
Served with Fresh Strawberries or Blueberries, Whipped Cream or Whipped Butter and Warm Maple Syrup	
Seasonal Fruit and Berries	16.25
Served with Banana Nut Bread and Plain Yogurt or Cottage Cheese	

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Breakfast

5:00am to 11:30am

BREAKFAST SIDE ORDERS

Canadian Bacon, Smoked Apple Wood Bacon, Turkey Bacon, Ham Steak, Veal Sausage, Chicken Apple Sausage, English Bangers	6.00
Your choice of Strawberries, Raspberries or Blueberries	9.50
Low Fat Cottage Cheese or Yogurt (Plain or Fruit)	5.50
Breakfast Basket Danish, Daily Muffin and Two Croissants	9.50
Bagel and Cream Cheese	6.00

BREAKFAST CEREAL

Selection of Dry Cereals Homemade Granola, Special K, Frosted Flakes, Corn Flakes, Shredded Wheat, Raisin Bran, Rice Krispies or All Bran, with 2% or Skim Milk	7.00
	With Fresh Fruit 9.50
Warm McCann Irish Oatmeal or Cream of Wheat With Cinnamon, Raisins and Sliced Apple	8.50

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Lunch

11:30am to 5:00pm

STARTERS

Maryland Crab Cake	18.50
Roasted Jalapeño & Lime Aioli, Asian Greens, Pineapple Vinaigrette	
Buffalo Mozzarella	13.50
With Organic Tomatoes, Extra Virgin Olive Oil	
Quesadilla	10.50
A Flour Tortilla with Melted Cheese, Guacamole, Sour Cream and Pico de Gallo	
	with Chicken 15.00
Home Cured and Smoked Scottish Salmon	22.00
Garnished with Maui Onions, Capers and Crème Fraîche	
Chilled Jumbo Shrimp	19.50
With Spicy Cocktail Sauce	

SOUPS

French Onion Soup Gratinée	10.50
Made with Caramelized Sweet Onions, topped with Sourdough French Bread and Gruyere Cheese	
Soup of the day	9.50
Chicken Broth	10.00
With Organic Vegetables and Mushroom Asian Ravioli	

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Lunch

11:30AM TO 5:00PM

SALADS

Mixed Kenter Farm Greens	11.00
Choice of Dressing	
Beverly Hilton Cobb Salad	22.00
Chopped Romaine and Iceberg, Watercress, Beets, Bacon, Egg, Grilled Chicken, Tomatoes and Cheddar Cheese	
Caesar Salad	14.50
Heart of Romaine, Shaved Parmesano Reggiano & White Anchovies	
with Warm Grilled Chicken	17.00
with Chilled Shrimp	19.50
Baby Iceberg Salad	17.00
Maytag Blue Cheese, Seasonal Tomatoes & Herb Balsamic Dressing	
Arugula Salad	17.50
Dried pear, Sun Dried Tomatoes, Candied Pecan Pieces, Truffle Dressing.	
with Chicken	22.00

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Lunch

11:30AM TO 5:00PM

SANDWICHES

Beverly Hilton Sirloin Burger	18.50
Freshly ground Sirloin simply grilled or with your favorite toppings Served with French Fries, Crisp Lettuce, Vine Ripened Tomato and Sweet Onions	
Turkey Burger	16.50
Lean Ground Turkey on Freshly Toasted Roll with Avocado and Tomato Served with French Fries	
(B.L.T.) Bacon Lettuce, Tomato	18.50
Traditional Reuben	17.50
Freshly cooked Corned Beef, Swiss Cheese, Sauerkraut with Thousand Island Dressing on Toasted Rye Bread	
2 Layer Club	16.50
Oven-Roasted Turkey, Bacon, Beefsteak Tomato, Iceberg Lettuce on Toasted Bread. Terra Chips or Seasonal Fruits	
Grilled Chicken Foccacia	18.50
With Organic Tomato, Arugula, Artichoke and Garlic Tapenade.	

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Lunch

11:30am to 5:00pm

PIZZA

Canadian Bacon and Pineapple	18.50
Vine Ripened Tomatoes, Fresh Mozzarella and Basil	18.00
Quattro Formaggi "Four-Cheese Pizza"	18.50

ENTRÉES

Roasted Rack of Lamb	39.00
Sweet Corn, Basil Risotto & Pinot Noir Reduction	
Seared New Zealand Snapper	29.00
Szechwan Pepper Spatzle, Lobster Nage	
Penne Pasta	21.00
Your choice of Pomodoro, Alfredo or Bolognese Sauce	
8 oz. Prime New York Steak	39.00
Grilled New York Steak, Served with Mashed Potatoes and Vegetables of the Day	
Pan Roasted Free Range Chicken	26.50
With Potato Gnocchi in Sage Jus	

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Dinner

5:00pm to 11:00pm

STARTERS

Maryland Crab Cake	19.50
Jalapeño & Lime Aioli, Asian Greens & Pineapple Vinaigrette	
Buffalo Mozzarella	14.00
Organic Tomatoes, Extra Virgin Olive Oil	
Quesadilla	12.00
A Flour Tortilla with Melted Cheese, Guacamole, Sour Cream and Pico de Gallo	
	with Chicken 15.00
Home Cured and Smoked Scottish Salmon	23.00
Garnished with Maui Onions, Capers and Crème Fraîche	
Chilled Jumbo Shrimp	21.00
With Spicy Cocktail Sauce	

SOUPS

French Onion Soup Gratinée	10.50
Made with Caramelized Sweet Onions, topped with Sourdough French Bread and Gruyere Cheese	
Soup of the Day	9.50
Chicken Broth	10.00
With Organic Vegetables and Mushroom Asian Ravioli	

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Dinner

5:00pm to 11:00pm

SALADS

Mixed Kenter Farm Greens	11.00
Choice of dressing	
Caesar Salad	14.50
Hearts of Romaine, Shaved Parmesano Reggiano & White Anchovies	
With Warm Grilled Chicken	21.00
With Chilled Shrimp	22.00

SANDWICHES

Beverly Hilton Sirloin Burger	18.50
Freshly Ground Sirloin simply grilled or with your favorite toppings	
Served with French Fries, Crisp Lettuce, Vine Ripened Tomato and Sweet Onion	
Grilled Chicken Salad	18.50
Grilled Portobello and Fresh Mozzarella, Beefsteak Tomato, Micro-Greens	
with Aged Balsamic and Cucumber Salad Served on a Toasted Brioche Roll	
2 Layer Club	16.50
Oven-Roasted Turkey, Bacon, Beefsteak Tomato, Iceberg Lettuce on Toasted Bread.	
Terra Chips or Seasonal Fruits	
Traditional Reuben	17.50
Freshly Cooked Corned Beef, Swiss Cheese and Sauerkraut with	
Thousand Island Dressing on Toasted Rye Bread	

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Dinner

5:00pm to 11:00pm

ENTRÉES

12 oz. Prime New York Steak	42.00
Grilled New York Steak, Served with Mashed Potatoes and Seasonal Vegetables	
Herb Marinated Grilled Breast of Chicken	30.00
Potato Gnocchi and Sage Jus	
Seared New Zealand Snapper	36.00
Szechwan Pepper Spatzle, Lobster Nage	
Wild Tasmanian Salmon	32.50
With Fennel & Lemon Confit Salad	
Roasted Rack of Lamb	41.50
Sweet Corn, Basil Risotto & Pinot Noir Reduction	
Penne Pasta	22.50
Your choice of Pomodoro, Alfredo or Bolognese Sauce	

PIZZA

Canadian Bacon and Pineapple	18.50
Vine Ripened Tomatoes, Fresh Mozzarella and Basil	18.00
Quattro Formaggi "Four-Cheese Pizza"	18.50

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Served All Day

11:30AM TO 11:00PM

DESSERTS

Crème Brûlée Espresso and Orange Infusion	10.00
Autumn Stone Fruit Tart Fresh Fruit in a Cream Filled Pastry Shell	10.00
Baked Alaska 1955 Home Made Ice Cream Covered in Italian Meringue Baked to a Golden Brown	10.00
Strawberries Romanoff Drunken Strawberries with Fresh Cream	10.00
Trio from Circa A selection of taste teasers from our Pastry Chef	12.00
Cheese Plate - Artisanal Farmhouse Selections	12.00
Cookie Plate - Chef's Assortment	10.00
Tiramisu Espresso-Dipped Lady Fingers Covered with Kahlua-Flavored Mascarpone Cheese, Pasteurized Egg Yolks and Whipping Cream, Dusted with Cocoa Powder	10.00
New York Cheesecake Creamy Cheesecake Served with Strawberries in Grand Marnier Compote	10.00
French Apple Torte Poached Golden Apples Flavored with Calvados in a Buttery Shortbread Tart Shell, Served with Vanilla Bean Ice Cream	10.00
Daily selection of Ice Cream & Sorbet	9.00

In-Room Dining

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Late Night

11:00 PM TO 5:00 AM

STARTERS

Maryland Crab Cake	19.50
Roasted Jalapeno Aioli & Pineapple Vinaigrette	
Buffalo Mozzarella	14.00
with Organic Tomatoes, Extra Virgin Olive Oil	
Quesadilla	10.50
A Flour Tortilla with Melted Cheese, Guacamole, Sour Cream and Pico de Gallo	
	with Chicken 15.00

SOUP

French Onion Soup Gratinée	10.50
Made with Caramelized Sweet Onions, topped with Sourdough French Bread and Gruyere Cheese	
Soup of the Day	9.50
Chicken Broth	10.50
With Organic Vegetables and Mushroom Asian Ravioli	

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Late Night

11:00 pm to 5:00 am

SALADS

Mixed Kenter Farmer Field Greens Choice of Dressing	11.00
Beverly Hilton Cobb Salad Chopped Romaine and Iceberg, Watercress, Beets, Bacon, Egg, Grilled Chicken, Tomatoes and Cheddar Cheese	22.00
Caesar Salad Traditional Caesar Dressing	14.50
with Warm Grilled Chicken	21.00
with Chilled Shrimp	22.50

PIZZA

Canadian Bacon and Pineapple	18.50
Vine Ripened Tomatoes, Fresh Mozzarella and Basil	18.00
Quattro Formaggi "Four-Cheese Pizza"	18.50

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Late Night

11:00 pm to 5:00 am

SANDWICHES

Beverly Hilton Sirloin Burger	18.50
Freshly Ground Sirloin Simply Grilled or with your Favorite Toppings Served with French Fries, Crisp Lettuce, Vine Ripened Tomato and Sweet Onion	
(B.L.T.) Bacon Lettuce and Tomato	17.50
2 Layer Club	18.50
Oven-Roasted Turkey, Bacon, Beefsteak Tomato, Iceberg Lettuce on Toasted Bread with Terra Chips and Seasonal Fruits	
Traditional Reuben	17.50
Freshly Cooked Corned Beef, Swiss Cheese and Sauerkraut with Thousand Island Dressing on Toasted Rye Bread	

ENTRÉES

Herb Marinated Grilled Breast of Chicken	30.00
Potato Gnocchi and Sage Jus	
Penne Pasta	22.50
Hollow Straw Noodles with your choice of Pomodoro, Alfredo or Bolognese Sauce	
BLT Sandwich	17.50

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Late Night

11:00 pm to 5:00 am

DESSERTS

Crème Brûlée Espresso and Orange Infusion	10.00
Autumn Stone Fruit Tart Fresh Fruit in a Cream Filled Pastry Shell	10.00
Baked Alaska 1955 Home Made Ice Cream Covered in Italian Meringue Baked to a Golden Brown	10.00
Strawberries Romanoff Drunken Strawberries with Fresh Cream	10.00
Trio from Circa A selection of taste teasers from our Pastry Chef	12.00
Cheese Plate - Artisanal Farmhouse Selections	12.00
Cookie Plate - Chef's Assortment	10.00
Tiramisu Espresso-Dipped Lady Fingers Covered with Kahlua-Flavored Mascarpone Cheese, Pasteurized Egg Yolks and Whipping Cream, Dusted with Cocoa Powder	10.00
New York Cheesecake Creamy Cheesecake Served with Strawberries in Grand Marnier Compote	10.00
Daily Selection of Ice Cream & Sorbet	9.00

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Spirits

AVAILABLE FROM 10:00AM TO 1:30AM

Scotch Whisky	J&B	95.00
	Dewars (White Label)	95.00
	Chivas Regal	100.00
	Johnnie Walker Black Label	110.00
American Whisky	Canadian Club	95.00
	Jack Daniels(Black Label)	95.00
Vodka	Ketel One	110.00
	Belvedere	110.00
Gin	Bombay Sapphire	105.00
	Tanqueray	95.00
Rum	Bacardi Light	75.00
Tequila	Cuervo Gold	80.00
Liqueur	Grand Marnier	95.00
	Bailey's Irish Cream	95.00
Cognac	Remy Martin V.S.O.P.	115.00
	Martell Cordon Bleu (750 ml)	165.00

All bottles are liter size except where noted

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BEERS

AVAILABLE FROM 10:00AM TO 1:30AM

DOMESTIC BEERS 7.00

Budweiser

Miller Lite

Anchor Steam

Sierra Nevada Pale Ale

IMPORTED BEERS 8.00

Corona

Heineken

Becks

Amstel Light

Sapporo

MIXES

10 oz. 6.50

Liters 8.50

Bloody Mary Mix 15.00

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Wines

AVAILABLE FROM 10:00AM TO 1:30AM

CHAMPAGNE AND SPARKLING WINES

		Bottle
151	Veuve Clicquot, Reims	95.00
160	Piper Sonoma, Brut, N.V.	45.00 / 12.00 glass
159	Moet et Chandon, "White Star", Extra Dry	90.00
158	Moet et Chandon, Cuvee Dom Perignon, France	295.00
154	Louis Roederer, Cristal, France	375.00
	Vueve Clicquot	110.00

WHITE WINES

CHARDONNAY

207	Cakebread, Napa Valley	95.00
211	Far Niente, Napa Valley	110.00
208	Iron Horse, Sonoma	52.00
200	Raymond, Napa	45.00 / 12.00 gls
209	Sequoia Grove, Carneros	55.00
221	Grgich Hills, Yountville	79.00

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Wines

AVAILABLE FROM 10:00AM TO 1:30AM

		Bottle
218	Sonoma-Cutrer, Les Pierres	88.00
219	ZD, Napa Valley	69.00

SAUVIGNON BLANC

564	Matanzas Creek, Sonoma	55.00
351	Fumé Blanc, Robert Mondavi, Napa Valley	42.00

RED WINES

CABERNET SAUVIGNON

510	Jordan, Sonoma	99.00
501	Paoletti, Calistoga, Napa Valley	76.00
512	Raymond Reserve, Napa Valley	72.00
516	Far Niente, Napa Valley	190.00
533	Heitz, Napa	89.00
532	Martin Ray "Mariage", Sonoma	45.00 / 12.00 glass
508	Sequoia Grove, Napa Valley	69.00
534	Kendall Jackson, California	52.00
530	ZD, Napa Valley	115.00

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Wines

AVAILABLE FROM 10:00AM TO 1:30AM

MERLOT

		Bottle
605	Echelon, Central Coast	36.00
600	Martin Ray "Mariage", Sonoma	45.00 / 12.00 glass
607	Clos Du Bois, Napa Valley	42.00
617	North Star, Columbia Valley, Washington	98.00
608	Sterling Vineyards, Napa Valley	59.00
616	Ferrari-Carano, Sonoma	67.00
622	Grgich Hills, Yountville	85.00

PINOT NOIR

754	Acacia, Carneros, Napa Valley	55.00
751	Robert Mondavi, Napa Valley	49.00 / 13.00 glsss
760	Argyle, Willamette Valley, Oregon	98.00
766	Ponzi, Willamette Valley, Oregon	72.00

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Wines

AVAILABLE FROM 10:00AM TO 1:30AM

SYRAH

		Bottle
835	Bridlewood Estate Winery, Central Coast	45.00

MERITAGE

519	Opus One, Robert Mondavi, Napa Valley	325.00
517	Justin Vineyards, Isosceles, Paso Robles	110.00
834	Beaulieu, Tapestry, Napa Valley	95.00
529	Cain Five, Napa Valley	175.00