SUPER BOOK



1300 Cinema Way Benton Harbor (269) 926-5000

Visit the Hilton Garden Inn for a delicious dinner or bountiful breakfast. As soon as you enter the Hilton Garden Inn, you know you will be experiencing something special. Our atrium adds to the open, airy feeling of the restaurant where you will be seated in one of our plush, comfortable chairs. The servers will immediately make you feel at home as they strive to do everything in their power to make your meal memorable. Our award winning chef is constantly creating innovative menu items to delight the discerning palate. The menu provides a fabulous array of specials and items that will please the pickiest diner. Chef's Lake Perch dinner is considered by many to be the best in Michigan. The Garden Grille and Bar features some unique local offerings along with classic cocktails. The casual conversation groupings are perfect for catching up with the gang or watching the action on one of the large flat screen TVs. Come visit us soon and we are sure you will be returning again and again. A great place to eat before or after the movies (at Celebration Cinema). Our "Chef's Specials" Menu is available 365 a year. Our Weekly Specials take advantage of local produce and run Friday to Thursday.

Open for Breakfast:

Monday - Friday 6:00am-10:00am, Saturday and Sunday 7:00am-11:00am Open for Dinner Monday - Sunday 5:00pm-9:00pm, Bar open Monday - Sunday 5:00pm-10:00pm

> You and your guest are cordially invited to enjoy up to \$12.00 off any entrée when a second entrée of equal or greater value is purchased Sunday thru Thursday

OR

up to \$8.00 off any entrée when a second entrée of equal or greater value is purchased Friday or Saturday.

Valid for Dinner after 5:00pm Seven Days a Week.

Offer expires December 31, 2019



Use Dinner Card Punch #16

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SHAREABLES & SMALL PLATES

DEVILED EGG TOAST (530 Cal)

Deviled-egg spread perfectly seasoned with dill, smoked paprika and sea salt served on whole-grain artisan toast • 6.0

STICKY-FINGER RIBS (660 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions • 9.0

HUMMUS PLATTER (640 Cal)

Roasted red pepper hummus, seasonal raw vegetable crudités and grilled naan • 10.0

ARTISANAL CHARCUTERIE (870 Cal)

A trio of cheeses, salami, and cured ham with rosemary crostini, fig jam and local honey • 15.0

PULLED PORK SLIDERS (900 Cal)

Smoked pulled pork, Cattlemen's Carolina Tangy Gold BBQ sauce, toasted brioche with bread & butter pickles and harvest apple slaw • 10.0

WINGS YOUR WAY

Choose classic Buffalo (910-1,820 Cal), whiskeysoy BBQ(720-1,440 Cal) or sweet chili-sesame (760-1,520 Cal)

6pc • 9.0 | 9pc • 12.0 | 12pc • 15.0

ON-A-CRUST SHAREABLES

CHIPOTLE BLT FLATBREAD (570 Cal)

Applewood bacon, chipotle red sauce, melted Parmesan and fontina, and fresh tomato topped with zesty ranch dressed romaine • 10.0

☐ MUSHROOM-KALE FLATBREAD (630 Cal)
Tuscan kale, mushrooms, Fresno chilis, and
roasted garlic cream sauce topped with melted
Parmesan and fontina cheeses • 9.0

BBQ CHICKEN FLATBREAD (650 Cal)

Grilled chicken covered in whiskey-soy BBQ sauce and topped with smoked Gouda cheese, red onion and scallions • 11.0

☐ MARGHERITA FLATBREAD (710 Cal)

Mozzarella, roasted garlic pesto, Roma tomato and basil • 10.0

SOUPS & SALADS

TOMATO AND BASIL BISQUE (460 Cal)

Served with a Gruyère-garlic cheese crisp • 7.0

APPLE-CHEDDAR SALAD (620 Cal)

Apple, Cheddar, maple-walnut crunch, baby arugula and apple cider vinaigrette • 10.0

ASIAN SWEET CHILI CHICKEN SALAD

(690 Cal) Sriracha sweet chili-glazed chicken, almonds, cilantro, mixed greens, and sesame vinaigrette • 12.0

CAESAR SALAD (410 Cal)

Shaved Parmesan, herb croutons, romaine, and Caesar dressing • 8.0 Add chicken (160 Cal) • 5.0 | steak* (320 Cal) • 9.0 | salmon* (360 Cal) • 13.0

SANDWICHES

Burgers and sandwiches served with choice of fries or fruit.

CLASSIC MOBLEY BURGER* (880-1,100 Cal)

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato, and artisan sauce on a sesame seed bun • 11.0

Add aged Cheddar, Gruyère, smoked Gouda or garlic Boursin (80-90 Cal) • 1.0 each | Applewood bacon (80 Cal) • 1.5

GRUYÈRE MUSHROOM BURGER*

(1,090-1,310 Cal) A thick, 100% chuck steak burger with roasted seasonal mushrooms, Gruyère and Applewood bacon on a sesame seed bun • 13.0

CGARDEN BURGER (570-790 Cal)

Veggie burger, avocado, arugula, tomato, onion, mayo, griddled rustic roll • 11.0

BISTRO CHICKEN SANDWICH (880-1,100 Cal)

Balsamic glazed chicken, Canadian bacon, mozzarella, arugula, Parmesan aioli • 11.0

COPEN-FACED CAPRESE (610-830 Cal)

Fresh mozzarella, roasted cherry tomato, basil, balsamic glaze and olive oil on an artisan roll • 9.0

STEAK SANDWICH* (890-1,110 Cal)

Grilled and sliced sirloin steak with garlic Boursin cheese, fire-roasted peppers, grilled onion, and chipotle aioli on an artisan roll • 13.0

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ENTRÉES

12 OZ. RIBEYE STEAK* (830-1,440 Cal) Served with choice of two sides • 29.0

STICKY-FINGER RIBS (1,130-1,740 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions, served with choice of two sides • 21.0

CITRUS GRILLED SALMON BOWL* (930 Cal)

Grilled salmon atop tomato-braised Tuscan kale, hearty grain blend of quinoa, barley and red rice, fire-roasted peppers, and grilled lemon finished with smoked yogurt • 23.0

KOREAN-STYLE STEAK BOWL* (890 Cal)

Grilled and sliced sirloin steak atop wilted greens, brown rice, edamame, red quinoa, roasted red peppers, scallions and fresh lime • 17.0

FUSILLI CARBONARA (630 Cal)

Fusilli, Applewood bacon, Parmesan cream, and garden peas crowned with a poached egg • 12.0 Add chicken (160 Cal) • 5.0 | steak* (320 Cal) • 9.0 | salmon* (360 Cal) • 13.0

☐ GRILLED VEGETABLE PASTA PRIMAVERA

(560 Cal) Cavatappi, Alfredo, grilled vegetables, spinach, tomatoes, shaved Parmesan and fresh basil • 11.0

Add chicken (160 Cal) • 5.0 | steak* (320 Cal) • 9.0 | salmon* (360 Cal) • 13.0

16" PEPPERONI PIZZA

(260 Cal Slice-3,060 Cal Whole) Mozzarella, provolone, Parmesan and Romano cheeses, pepperoni, and San Marzano tomato sauce • 15.0

☐ Vegetarian

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, epsecially if you have certain medical conditions.

Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

Nutrition information is derived and calculated with information provided by manufacturers, vendors, published resources, and/or the USDA Nutrient Database for Standard Reference. Find additional nutritional information at hginutrition.com.

ADD-ONS

☐ SEASONAL VEGETABLE MEDLEY (30 Cal) • 3.5

□ KOREAN BBQ MIXED GRAINS (160 Cal) • 3.5

□ REDSKIN MASHED POTATOES (170 Cal) • 3.5

☐ GARLIC PARMESAN FRIES (710 Cal) • 7.0

□ FRENCH FRIES (220 Cal) • 3.5

☐ **HOUSE SALAD** (150-380 Cal) • 5.0

DESSERTS

MASON JAR CHOCOLATE FUDGE CAKE

(750 Cal) Chocolate mousse, fudge cake and whipped cream drizzled with caramel sauce • 8.0

CARAMEL APPLE GRANNY (650 Cal)

Granny Smith apples, buttery caramel, and toffee, slow-baked in a delightful shortbread crust • 8.0

NEW YORK-STYLE CHEESECAKE (540 Cal)

PHILADELPHIA Cream Cheese cheesecake topped with triple-berry compote • 7.0

ROCKSLIDE BROWNIE (830 Cal)

Chocolate chunk brownie finished with vanilla bean ice cream, kettle-cooked caramel and chocolate sauce • 8.0

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SOUP OF THE DAY
PAN FRIED DUMPLINGS
GRAND GARDEN QUESADILLA
SZECHUAN ORANGE PEEL SHRIMP11 Crispy panko shrimp, shaken with a creamy Szechuan orange peel sauce, served straight up martini style.
CHEFS FAMOUS LAKE PERCH*
CRISPY SALMON*
OSSO BUCO*
HERB ROASTED HALF CHICKEN*18 Oven roasted chicken with lemon and fresh herbs then drizzled with a honey-citrus pepper sauce.
TROTTER STEAK

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—. WELCOME TO THE GARDEN



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HAND-CRAFTED COCKTAILS

MINTY-FRESH MULE (150 Cal)

Grey Goose vodka, lime juice and mulled mint leaves topped with a splash of ginger ale • 10.0

THE COLADA SHIVER (200 Cal)

Cruzan Light rum, lime juice, pineapple-coconut crème and a splash of club soda over ice • 9.0

CHERRY BLOSSOM (140 Cal)

Hornitos Reposado tequila, lime and grapefruit juices, and grenadine with a maraschino cherry over ice • 12.0

COSMOPOLITAN (120 Cal)

Citrus vodka, triple sec, simple syrup and tart cranberry juice shaken together with ice, served up • 9.0

MOJITO (200 Cal)

Cruzan Light rum, lime juice, simple syrup and crushed mint with a splash of soda poured over ice • 9.0

HARD SHANDY (120 Cal)

Citrus vodka, lemon juice, simple syrup and light beer served ice-cold ${ullet}$ 9.0

DARK 'N' STORMY (110 Cal)

Dark rum, ginger beer and lime juice over ice with a squeeze of fresh lime \cdot 9.0

DAIQUIRI (180 Cal)

Cruzan Light rum, lime juice and simple syrup served frozen or hand shaken on the rocks • 8.0

WHITE RUSSIAN (270 Cal)

Grey Goose vodka, Kahlua and half & half over ice • 12.0

MANHATTAN (190 Cal)

Jack Daniel's, sweet vermouth, maraschino and bitters served up or on the rocks • 8.0

NEGRONI (240 Cal)

Bombay Sapphire, Campari and sweet vermouth shaken with ice and served up with a lemon twist • 9.0

OLD FASHIONED (190 Cal)

Maker's Mark bourbon, muddled simple syrup, maraschino, fresl orange and bitters over ice • 9.0

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