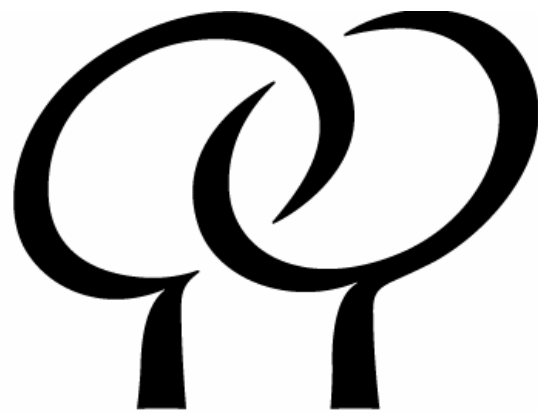


*In Room
Dining Menu*



DOUBLE TREE
HOTELSM

BOSTON • DOWNTOWN

Room Service

Breakfast Menu

Available 6:30am – 11:00am

Entrees

Each Comes with a Choice of Chilled Juice and Coffee or Tea

The Continental Breakfast Pastry, House Granola or Cold Cereal with Strawberries or Bananas, Yogurt	\$10.95
Three Egg Omelet Choice of Three: Bacon, Sausage, Ham, Onions, Peppers, Mushrooms, Tomatoes, Spinach, and a selection of Cheeses. Breakfast Potatoes and Toast.	\$13.95
The All American Two Eggs any style, Bacon, Sausage, or Ham, Breakfast Potatoes, and Toast	\$13.95
Eggs Benedict Grilled English Muffin topped with Canadian Bacon, Poached Eggs, and Hollandaise Sauce. Served with Breakfast Potatoes	\$15.95
Thick Cut Cinnamon French Toast with Vermont Maple Syrup	\$12.95
Buttermilk Pancakes with Vermont Maple Syrup	\$11.95
With Blueberries or Strawberries	\$13.95
Belgian Waffle Vermont Maple Syrup, Strawberries, and Fresh Whipped Cream	\$13.95
Breakfast Sandwich Scrambled Egg, Smoked Bacon, Cheese, Toasted Bagel.	\$7.50

**Hilton Eat Right™ Selections

Almond and Blueberry Granola Topped with Choice of Yogurt	\$5.95
Breakfast Wrap Scrambled Egg Beaters, Wrapped in a Flour Tortilla with Tomato Salsa and Baby Spinach. Served with Fresh Fruit Medley	\$12.00
Caprese Eggs Benedict English Muffins topped with Sliced Tomato, Poached Eggs, Fresh Mozzarella, and Basil Pesto	\$14.00

**Hilton Eat Right™ nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem, OR 97302 and available ingredient product data. This data is based on average serving size and standard portion guidelines, however, slight variations in nutritional values may occur due to seasonality, use of alternate suppliers, and menu item preparation.

Ala Carte Items

Orange or Grapefruit Juice	\$4.50	Cranberry, Apple, Pineapple, or Tomato Juice	\$3.95
Two Eggs any Style	\$5.50	Breakfast Potatoes or Corned Beef Hash	\$3.25
Bacon, Sausage, or Ham	\$4.50	Cereal	\$4.00
Bagel w/ Cream Cheese	\$4.50	Cereal: With Bananas or Strawberries	\$5.50
Coffee or Tea:		English Muffin or Toast	\$2.00
Small Pot	\$6.50	Breakfast Pastry: Muffin, Danish, or Croissant	\$4.00
Large Pot	\$8.95	Whole Fruit: Apple, Orange, or Banana	\$2.25
Milk (2% or Skim)	\$2.50	Fresh Cut Fruit Salad	\$6.50

An 18% Gratuity, \$3.00 in-room dining charge, and applicable taxes will be added to your account. The in-room dining charge is not a gratuity and is not the property of the employee(s) providing service to you.

All Day Dining

Appetizers

Available 11:00am – 11:30pm

Homemade Seared Crab Cake Crab Cake, Served with a Roasted Tomato Coulis, Saffron Aioli, and Lambs Lettuce Salad \$11.50

Chicken Wings Basted in your choice of: Cajun Hot Sauce or Teriyaki Sauce with Celery Sticks and a Blue Cheese Dipping Sauce \$10.95

Chips and Salsa Crisp Corn and Blue Corn Tortilla Chips with Pico de Gallo. \$ 7.50

Cheese Plate A combination of Imported and Domestic Cheeses with fresh fruit. Served with an assortment of Crackers. \$11.95

**Hilton Eat Right™ Selections

Spicy Pecan and Almond Salad	\$8.00
Leaf Spinach, Pecans, Goat Cheese, with Walnut Dressing	
Grilled Beef Tenderloin Salad	\$16.00
Baby Greens, Tomato, Cucumber, Marinated Bermuda Onions, Crumbled Blue Cheese, with Balsamic Vinaigrette	
Southwestern Grilled Chicken Salad Boston Lettuce, Tomato, Corn and Black Bean Relish	\$13.00
Spicy Shrimp and Tomato Wrap	\$13.25
Onion, Tomato, Cilantro, on an Herb Garlic Wrap	

Today's Soup \$5.00

House Salad \$7.00

New England Clam Chowder \$7.00

Caesar Salad Entree \$9.95

With Grilled Chicken \$13.50

Sandwiches

Sandwiches served with, French Fries, and Mesclun Greens Salad *Unless Marked*

Smoked Turkey Club Smoked Turkey Breast, Lettuce, Tomato, and Hickory Smoked Bacon, on Toasted Whole Wheat Bread. \$11.95

BBQ Chicken Wrap Caramelized Onions, Sautéed Peppers, Tomato Scallion Salsa, Cheddar/Jack Cheese, on a Flour Tortilla. \$12.95

****Angus Burger** 8 oz. Ground Angus Beef, Lettuce, Tomato, and Choice of: American, Cheddar, Swiss, or crumbled Blue Cheese. Served on a bun with French fries. \$13.95

Extra Toppings:

Sautéed Mushrooms, Caramelized Onions, Peppers and Bacon.....Add 50 cents per topping

Tuscan Vegetable Sandwich Boston Lettuce, Tomato, Fresh Mozzarella, Grilled Mushrooms Roasted Red Pepper, Marinated Red Onions, Basil Pesto, on Country Bread. \$11.50

Roast Beef Boursin Mayonnaise, Native Leaf lettuce, Tomato, Pickled Red Onions on Baked French Baguette. \$11.50

Grilled Ham & Brie Smoked Ham, Brie Cheese, Dijon Mustard, on Country Bread. \$10.95

An 18% Gratuity, \$3.00 in-room dining charge, and applicable taxes will be added to your account. The in-room dining charge is not a gratuity and is not the property of the employee(s) providing service to you.

Featuring “Pizzeria Uno” Pizza

<u>Individual Deep Dish</u>	<u>6”</u>	<u>12”</u>
Four Cheese A blend of Mozzarella, Parmesan, Cheddar, and Monterey Jack Cheeses	\$10.00	\$15.00
Double Pepperoni Mozzarella Cheese Smothered with Sliced Pepperoni	\$10.00	\$16.00
Forestiere A Combination of Wild Mushrooms, Smoked Bacon, and Mozzarella Cheese	\$10.00	\$16.00
Chicken Fajita Strips of Seasoned Chicken Breast topped with Sautéed Peppers and Onions, Cheddar and Monterey Jack Cheeses	\$10.00	\$16.00
Spinoccoli Spinach, Fresh Broccoli, Cheddar and Monterey Jack Cheeses, Garlic, and Diced Roma Tomatoes	\$10.00	\$16.00
DoubleTree Combo Four Cheeses, Sausage, Pepperoni, Bacon, Onions, Peppers, Mushrooms, and Tomatoes	\$12.95	\$17.95
Create Your Own Pizza Start with a Pizzeria Uno Pizza Crust with Chunky Tomatoes and Mozzarella Cheese. Enjoy it by itself or create your own Specialty Pizza from the selections below.	\$9.00	\$14.00

Each additional topping add \$1.25:

Extra Cheese	Fresh Broccoli	Peppers	Pepperoni	Onions	Bacon
Minced Garlic	Mushrooms	Italian Sausage	Goat Cheese		

Beverages

<u>Soft Drinks and Bottled Water</u>		<u>Bottled Beers</u>	
Coca Cola	\$3.50	Budweiser	\$4.75
Diet Coke	\$3.50	Bud Light	\$4.75
Sprite	\$3.50	Miller Lite	\$4.75
Ginger Ale	\$3.50	Heineken	\$5.50
I.B.C. Root Beer	\$3.25	Amstel Light	\$5.50
Fiji Water, 500mL	\$3.50	Guinness Pub Draught	\$5.50
San Pelligrino Sparkling	\$3.50	Corona	\$5.50
		Bass Ale	\$5.50
		Seasonal Micro-Brew	\$5.50
		Michelob Ultra	\$4.75
		O’Doul’s	\$4.75

An 18% Gratuity, \$3.00 in-room dining charge, and applicable taxes will be added to your account. The in-room dining charge is not a gratuity and is not the property of the employee(s) providing service to you.

Dinner

Available 5:00pm – 10:00pm

Appetizers

Pan Fried Ravioli Wild Mushroom Ravioli, Garlic Chicken Jus, and Crispy Bacon	\$9.50
Chilled Jumbo Shrimp Cocktail Traditional Horseradish Cocktail Sauce and French Cocktail Sauce	\$12.95
Braised ½ Rack Baby Back Ribs House BBQ Sauce, served with Vegetable Slaw	\$10.95

**Hilton Eat Right™ Selections

Sesame Fried Oyster Mushrooms	\$8.95
Lambs Lettuce Salad, Horseradish Chantilly	
Spicy Pecan Salad	\$8.00
Leaf Spinach, Pecans, Goat Cheese, Walnut Vinaigrette	
Grilled Salmon	\$18.50
Wilted Spinach, Citrus Segments, Pink Peppercorn Dressing	
Grilled Chicken Breast	\$18.95
Arborio Risotto, Root Vegetables, Red Onion Marmalade	

**Hilton Eat Right™ nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem, OR 97302 and available ingredient product data. This data is based on average serving size and standard portion guidelines, however, slight variations in nutritional values may occur due to seasonality, use of alternate suppliers, and menu item preparation

Entrees

Grilled 12oz. NY Sirloin Grilled Asparagus, Mashed Potatoes, Sautéed Mushrooms, and Dijon Butter	\$27.00
Grilled Swordfish Steak Seasoned with Crushed Peppercorns on Field Greens with Roasted Peppers, Shoestring Potatoes, Baby Tomatoes, Olives and Marinated Red Onions	\$21.95
Broiled Pork Chop Garlic Mashed Potatoes, Roasted Vegetables, Baby Pickles and Fried Onions	\$19.95
Seared Scallops Sautéed with Garlic and White Wine, Served on Fresh Linguini with Braised Fennel, Asparagus and Peas.	\$23.50
Pasta Provencal Fresh Pasta, Spinach, Tomato, Mushroom, Roasted Red Pepper, Roasted Garlic.	\$16.00
With Grilled Chicken	\$19.00

Dessert

Haagen Dazs Ice Cream	\$4.50	Fruit Sorbet	\$4.00
New York Cheesecake	\$7.00	Raspberry Caramel	\$6.25
Chocolate Mousse Cake, Vanilla Cream	\$7.00	Boston Cream Pie	\$7.00
DoubleTree Cookies w/ Milk	\$4.50		

An 18% Gratuity, \$3.00 in-room dining charge, and applicable taxes will be added to your account. The in-room dining charge is not a gratuity and is not the property of the employee(s) providing service to you.

WINE LIST

CHAMPAGNES AND SPARKLING WINES

	GLASS	BOTTLE
Freixenet Blanc de Blancs	9.00	30.00
Korbel Brut	10.00	38.00
Bouvet Brut	11.00	50.00
Tattinger Brut		115.00

WHITE WINES

White Zinfandel, Berringer	8.50	30.00
Pinot Grigio Berringer Stone Cellars	8.50	30.00
Pinot Grigio, Danzante	9.50	35.00
Chardonnay, Berringer Stone Cellars	8.50	30.00
Chardonnay, Kendall Jackson	11.00	42.00
Chardonnay, Geysir Peak	11.00	35.00
Riesling, Chateau Ste. Michelle	10.00	40.00
Sauvignon Blanc, Nobilo	12.00	42.00

RED WINES

Shiraz, Jacob's Creek	9.50	35.00
Pinot Noir, Echelon	10.00	42.00
Merlot, Berringer Stone Cellars	8.50	30.00
Merlot, Columbia Crest "Two Vines"	9.50	35.00
Merlot, Founder's Estate (Berringer)	10.50	45.00
Cabernet Sauvignon, Berringer Stone Cellars	8.50	30.00
Cabernet Sauvignon, Hogue Cellars	9.50	35.00
Cabernet Sauvignon, Bealieu Vineyard	10.00	40.00
Zinfandel, Alder Brook	12.00	45.00

Fetzer Chardonnay ½ Bottle		18.00
Fetzer Merlot ½ Bottle		18.00

For a more extensive wine list please call ext.7824, and our master wine list will be brought to your room.