



## Appetizers

### \*\*\*\*Sesame fried Oyster Mushrooms

With a Creamy Horseradish Dip, Lambs Lettuce Salad.... \$8.00

*Drink Suggestion: Peach Manhattan*

**Chicken Quesadilla** Cilantro Sour Cream, Fresh Salsa, Cheddar and Jack Cheese, Avocado...\$7.95

*Drink Suggestion: Cadillac Margarita*

**Pan Fried Ravioli** Wild Mushroom Ravioli, Garlic Chicken Jus, Crispy Bacon.... \$9.50

*Wine Suggestion: Jacob's Creek Shiraz*

**Chips and Salsa** Crisp Tortilla and Yellow Corn Chips, Salsa.... \$7.50

*Beer Suggestion: Corona with Lime*

**Braised  $\square$  Rack Baby Back Ribs** House BBQ Sauce, Julienne Vegetable Slaw.... \$10.95

*Beer Suggestion: Harpoon IPA Draft*

**Chicken Wings** Buffalo Hot Sauce or Teriyaki Glaze, Blue Cheese Dressing, Celery Sticks..\$10.95

*Beer Suggestion: Guinness Pub Draught*

**Chilled Shrimp Cocktail** Traditional Horseradish Cocktail Sauce and French Style Cocktail Sauce .... \$12.95

*Wine Suggestion: Danzante Pinot Grigio*

**Steamed Littleneck Clams** White Wine Clam Broth, Fresh Basil....\$9.95

*Beer Suggestion: Sam Adams Seasonal*

**Calamari Fritti** Chipotle Scallion Aioli ...\$9.00

*Drink Suggestion: Lynchburg Lemon Drop*

**Seared Crab Cake** Homemade Crab Cake Served with a Roasted Tomatoes, Saffron Aioli.... \$11.50

*Wine Suggestion: Echelon Pinot Noir*

## Soups and Salads

**New England Clam Chowder**  
**With Oyster Crackers...**

Bowl.....\$5.75

**Soup Of The Day**

Bowl.....\$4.75

**Wisteria Salad**, Field Greens, Cucumber, Baby Tomatoes, Balsamic Vinaigrette

Appetizer.....\$7.00 Entree.....\$9.00

**Classic Caesar Salad**, Chopped Romaine Lettuce Blended With a Creamy Dressing Of Anchovies, Olive Oil, Parmesan Cheese and Dijon Mustard

Appetizer.....\$7.95 Entree.....\$9.95

**With Chicken.....\$13.50**

*Wine Suggestion: Kendall Jackson Vintner's Reserve Chardonnay*

## Entrée Salads

\*\*\*\***Southwestern Grilled Chicken Salad** Basil and Cilantro Marinated Chicken breast, Boston Lettuce, Blue Cheese, Tomato-Corn and Black Bean Salsa....\$13.95

*Wine Suggestion: Nobilo Sauvignon Blanc*

\*\*\*\***Spicy Pecan and Almond Salad**, Baby Leaf Spinach, Toasted Pecans and Almonds, Aged Goat Cheese and Walnut Vinaigrette.... \$8.00

*Wine Suggestion: Geyser Peak Chardonnay*

\*\*\*\***Grilled Beef Tenderloin Salad**, Mesclun Greens, Tomato, Marinated Bermuda Onions Onions, Crumbled Blue Cheese, White Balsamic Dressing....\$16.00

*Wine Suggestion: Black Opal Cabernet Blend*

\*\*\*\*Hilton Eat Right <sup>TM</sup> 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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## Sandwiches

Sandwiches come with French Fries, and a Petite House Salad \*Unless Marked\*

**Wisteria Smoked Turkey Club** Thin Sliced Smoked Turkey, Lettuce, Tomato, Mayonnaise, Hickory Smoked Bacon, Whole Wheat...\$11.95  
*Wine Suggestion: Columbia Crest "Two Vines" Chardonnay*

**BBQ Chicken Wrap** Caramelized Onions, Sautéed Peppers, Tomato Scallion Salsa, Cheddar Jack Cheese, Tomato Tortilla.....\$12.95  
*Wine Suggestion: Jacob's Creek Shiraz*

**Roast Beef** Boursin Mayonnaise, Boston Leaf Lettuce, Tomato, Pickled Onions and Baked French Baguette .... \$11.50  
*Wine Suggestion: Berringer "Founder's Estate" Merlot*

**\*Angus Burger\*** Lettuce, Tomato, and Choice of: American, Cheddar, Swiss, or Crumbled Blue Cheese, Served With French Fries....\$12.95  
 Sautéed Mushrooms, Caramelized Onions, Bacon, Peppers...Add 50cents per item.  
*Beer Suggestion: Harpoon I.P.A.*

**Tuscan Vegetable Sandwich** Boston Lettuce Tomato, Fresh Mozzarella, Grilled Mushrooms Roasted Red Pepper, Marinated Red Onions, Basil Pesto, Country Bread .....\$9.50  
 With Prosciutto.... \$12.50  
*Wine Suggestion: Chalone Estate Pinot Noir*

**Grilled Ham & Brie** Smoked ham, Creamy Brie Cheese, Dijon Mustard, Country Bread....\$10.95  
*Beer Suggestion: Sam Adams Lager*

**Grilled Chicken Breast** Lettuce, Tomato, Pickled Red Onion, Basil Mayonnaise, Swiss Cheese....\$11.50  
*Beer Suggestion: Harpoon UFO*

**\*\*\*\*Spicy Shrimp and Tomato Wrap\*** Onion, Tomato, Cilantro, Herb Garlic Wrap....\$13.25  
 Served With Petit House Salad  
*Beer Suggestion: Sam Adams Seasonal*

## Entrees

Entrees served daily and are available from 5pm to 10pm.

**Pan Roasted Pork Chop** Garlic Mashed Potatoes, Roasted Vegetables, Baby Pickles, Fried Onions....\$19.95  
*Wine Suggestion: Black Opal Cabernet Blend*

**Braised Baby Back Ribs** House BBQ Sauce, Garlic Mashed Potatoes....\$20.95  
*Wine Suggestion: Echelon Pinot Noir*

**\*\*\*\*Herb Crusted Salmon Filet** Fresh Salmon Filet Wilted Baby Spinach, Orange and Grapefruit Segments, Pink Peppercorn Dressing...\$18.50  
*Wine Suggestion: Edna Valley Pinot Noir*

**\*\*\*\*Grilled Chicken Breast** Lightly Marinated Chicken Breast, Served on a bed Of Root Vegetable and Arborio Risotto with a Red Onion Marmalade....\$18.95  
*Wine Suggestion: Berringer White Zinfandel*

**Seared Scallops** Sautéed with Garlic and White Wine, Served on Fresh Linguini with Braised Fennel, Asparagus and Peas....\$23.50  
*Wine Suggestion: Berringer Stone Cellars Chardonnay*

**Grilled 12oz. NY Sirloin** Grilled Asparagus, Garlic Mashed, Mushrooms, Garlic Dijon Butter....\$27.00  
*Wine Suggestion: Hougue Cabernet Sauvignon*

**Grilled Swordfish Steak** Seasoned with Crushed Peppercorns on Field Greens with Roasted Peppers, Shoestring Potatoes, Baby Tomatoes, Olives and Pickled Red Onions....\$21.95  
*Wine Suggestion: Nobile Sauvignon Blanc*

**Pasta Provencale** Fresh Pasta, Baby Spinach, Tomatoes, Mushrooms, Roasted Red Peppers, Roasted Garlic....\$16.00  
 With Chicken.....\$18.00  
*Wine Suggestion: Chalone Estate Pinot Noir*

The DoubleTree Hotel Boston/Downtown provides full service on site Private Dining Experiences.

For more information, please contact our Sales Team at (617) 956-7900.

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