

Berkshire's

R E S T A U R A N T

Enjoy a delicious breakfast at one of Boston's best casual fine dining restaurants without leaving the comforts of our AAA Four-Diamond hotel. Our chef and his team have created an eclectic menu that we offer in addition to our bountiful Hilton breakfast buffet. Whether you are celebrating a special occasion, conducting a business meeting or just looking for some great food let our professional service staff assist you with all of your breakfast dining needs. Our contemporary design and detail oriented service staff are focused to meet the needs and expectations of you, Our Guest.



Connolly's is the place to be. Whether you are looking for a full meal or a quick snack and a cold beverage Connolly's, serving lunch and dinner, offers a broad selection of beers, wines and cordials accompanied by an appetizing local menu. Come in and relax with our fun, outgoing and courteous service staff while catching up on the day's sports, news or your favorite show on one of our nine televisions; or just meet the group for a drink before retiring for the night. Connolly's is a fun, friendly atmosphere that caters to all ages, tastes and needs.

BREAKFAST

Dial 6870 or Touch Button Marked "Room Service"
Available 5:30am-11am

SPECIALTIES

AMERICAN BREAKFAST \$20.00

Two eggs any style with bacon, pork sausage links or chicken apple sausage
With breakfast potatoes and toast or English muffin

OMELETS \$20.00

Three egg omelet with your choice of three ingredients.
Bacon, sausage, peppers, onions, mushrooms, tomatoes, spinach, cheddar, Swiss,
and Monterey Jack served with breakfast potatoes and toast or English muffin.
Egg white omelets available upon request

FRESH FRUIT PLATE \$17.00

Pineapple, assorted seasonal melons and berries
Served with a bran muffin and chilled banana grapefruit shot



MIXED VEGETABLE FRITTATA \$16.00

Red onions, mushrooms, dill, asparagus, spinach, roma tomatoes and a
low-fat egg substitute
Fat 2.5g Saturated Fat 0g Cholesterol 0mg Carbohydrates 24g
Protein 5g Calories 210



MANGO TANGO BREAKFAST SHAKE \$11.00

Fresh pineapple, orange, mango and low fat yogurt
Fat 1g Saturated Fat 0.5g Cholesterol 5mg Carbohydrates 24g
Protein 23g Calories 210


BOSTON CONTINENTAL \$18.00

A choice of freshly baked Croissant, Danish, Muffin, Bagel or toast, with
a melon medley or whole banana. Orange, grapefruit, or cranberry juice.
Served with your choice of regular coffee, decaf coffee, or select teas

THE HEALTHY START \$21.00

Cereal or Oatmeal with your choice of melon medley or whole banana with a
bran muffin and your choice of orange, grapefruit or cranberry juice.
Served with your choice of regular coffee, decaf coffee, or select teas

Hilton's Eat Right™

Items with this symbol  are part of Hilton's Eat Right™ Program.
The recipes were created by Hilton's Eat Right Culinary Team in conjunction
with Johnson & Wales University.
They encourage a nutritional concept of balance, variety and moderation.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.
A 15% service charge, 3% administrative fee, \$3.50 in room dining fee and 5% MA state tax
will be added to your account.

BREAKFAST

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FROM THE GRIDDLE

PANCAKES	18
Buttermilk or blueberry, with bacon	
CINNAMON ROLL FRENCH TOAST	18
Pork sausage links or chicken apple sausage	

A LA CARTE

Yogurt, berry and granola parfait	\$10.00
Grapefruit	\$7.00
English muffin, toast	\$6.00
Bagel with cream cheese	\$8.00
Freshly baked muffin	\$6.00
Danish pastry	\$6.00
Buttery croissant	\$6.00
Assorted individual yogurt	\$6.00
Cold cereal	\$7.00
Bacon, sausage	\$7.00
Oatmeal or cream of wheat	\$8.00
Breakfast potatoes	\$6.00

BEVERAGES

CHILLED JUICE	\$6.00
Orange, cranberry, grapefruit, apple, tomato, pineapple, or V8	
COFFEE, DECAFFEINATED COFFEE, OR HOT TEA Small Pot \$10.00 Large Pot \$14.00	

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ALL DAY DINING

Dial 6870 or Touch Button Marked "Room Service"
Available 11am-1pm and 5pm-12am

NEW ENGLAND CLAM CHOWDA

\$9

MIXED GREENS SALAD

Cherry tomatoes, cucumber, balsamic vinaigrette

\$12

APPLE & PEAR SALAD

Blue cheese, greens, sweet pecans, raisins and lemon vinaigrette

\$17

STEAK SALAD*

Tomatoes, cucumbers, and blue cheese topped with skirt steak,
caramelized onions, and balsamic vinaigrette

\$23

GRILLED SALMON OR CHICKEN SALAD*

Wilted spinach, pistachios and goat cheese
balsamic vinaigrette

\$22

GRILLED CHICKEN BLT *

Dijon-Mayonnaise on toasted multigrain bread with mixed greens

\$18

NEW ENGLAND LOBSTER ROLL*

Maine lobster salad on white roll with mixed greens

\$22

TAVERN CHEESEBURGER*

Swiss, blue or cheddar cheese, bacon or sautéed mushrooms with
thick cut fries

\$18

SHAVED CORNED BEEF REUBEN

Swiss cheese, cabbage kraut and 1000 island, with thick cut fries

\$18

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STONE BAKED PIZZA

Classic four Cheese with fresh tomato sauce...

FOUR CHEESE	\$16.00
DOUBLE PEPPERONI	\$19.00
BUFFALO CHICKEN	\$19.00

MAINS

Served 5pm – 11pm nightly

BEER BATTERED FISH AND CHIPS

Coleslaw, thick cut fries and tartar
\$25

ROAST HERB CHICKEN*

Fingerling potatoes, baby vegetables and thyme broth
\$28

GRILLED NEW YORK STEAK*

Roast button mushrooms, baby vegetables
\$38

SPECIALTY SWEETS

TRADITIONAL BOSTON CREAM PIE

Sponge cake and vanilla custard, blanketed by velvety chocolate.
\$9

HAAGEN-DAZS ICE CREAM PINT

Right in the pint, Vanilla, chocolate, or Oreo Cookie
\$10

RAISIN BREAD PUDDING

Cream Custard
\$9

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WINE BY THE GLASS

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SPARKLING WINE

Domaine Ste. Michelle, Washington State. \$9.00

WHITE WINES OF INTEREST

Canyon Road, White Zinfandel, California. \$9.00
Sycamore Lane, Pinot Grigio, Napa Valley. 10.00
Chateau Ste. Michelle, Riesling, Columbia Valley. 11.00

CHARDONNAY

Canyon Road, California. \$9.00
Chalone, Monterey. \$10.00

SAUVIGNON BLANC

Canyon Road, California. \$9.00

RED WINES OF INTEREST

Fetzer Valley Oaks, Shiraz, California. \$10.00
A by Acacia, Pinot Noir, California. \$12.00
Rancho Zabaco, Zinfandel, Sonoma \$11.00
Villa Antinori, Chianti Classico, Italy. \$12.00

CABERNET SAUVIGNON

Canyon Road, California. \$9.00

MERLOT

Canyon Road, California. \$9.00
Cellar 8, California. \$11.00

The sales, service and consumption of alcoholic beverages are regulated by the State Alcoholic Beverage Commission. The Hotel is an alcoholic beverage licensee and is subject to regulations promulgated by the State Alcoholic Beverage Commission, violation of which may jeopardize the Hotel's License. Consequently, it is the Hotel's policy that alcoholic beverages may not be brought into the Hotel from outside sources.
Thank you for your cooperation

WINE BY THE BOTTLE

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SPARKLING WINE AND CHAMPAGNE

Korbel Natural Brut, Russian River, California	\$52.00
Korbel Natural Brut, Russian River, (375ml)	\$30.00
Domaine Chandon Brut Classic, California	\$52.00
Dom Perignon, Moet et Chandon, France\$175.00

WHITE WINES OF INTEREST

Canyon Road, White Zinfandel, California	\$35.00
Sycamore Lane, Pinot Grigio, Napa Valley	\$36.00
Chateau Ste Michelle, Riesling, Columbia Valley\$42.00

CHARDONNAY

Canyon Road, California.	\$35.00
Chalone, Monterey.	\$42.00
Kendall Jackson Vintners Reserve, Sonoma (375ml).	\$32.00
Clos Du Bois, Sonoma (375ml).	\$30.00

SAUVIGNON BLANC

Canyon Road, California.	\$35.00
St. Supery, Napa Valley (375ml).	\$32.00

RED WINES OF INTEREST

Fetzer Valley Oaks, Shiraz, California.	\$42.00
A by Acacia, Pinot Noir, California.	\$54.00
Rancho Zabaco, Zinfandel, California	\$46.00
Villa Antinori, Chianti Classico, Italy.	\$54.00
Louis Jadot Beaujolais Village, France.	\$36.00
Louis Jadot Beaujolais Village, France (375ml).\$24.00

CABERNET SAUVIGNON

Canyon Road, California.	\$35.00
Freemark Abbey, Napa Valley	\$84.00
Benziger, Sonoma.\$62.00

MERLOT

Canyon Road, California.	\$35.00
Cellar 8, California.	\$38.00
Frie Brothers, Dry Creek Valley.\$54.00

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BEER

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BOTTLED BEER

Miller Lite.	\$6.50
Corona.	\$7.00
Budweiser	\$6.50
Bud Light.	\$6.50
Heineken.	\$7.00
Heineken Light.	\$7.00

16 OZ. DRAFT BEER

Sam Adams Boston Lager.	\$6.50
Guinness.	\$7.00
Harpoon IPA.	\$6.50
Bass.	\$7.00
Coors Light.	\$6.50

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