

BREAKFAST

DIY BREAKFAST BAR

THE COMPLETE Enjoy our full buffet selection of fruits, 14.95 cereals, yogurts and fresh baked breads, hot dishes, juices, coffee and teas. Ask your server about made-to-order eggs and omelets.

THE CONTINENTAL Enjoy our selection of fruits, cereals, 11 yogurts and fresh baked breads from the buffet with your choice of juices, coffees or teas.

EGGS, STEAKS & PANCAKES

EGGS BENEDICT Two poached eggs on toasted English 14 muffins with Canadian bacon, dressed with hollandaise sauce. Served with breakfast potatoes and fresh fruit.

STEAK & EGGS Grilled steak with your choice of eggs any 17 style and breakfast potatoes.

TWO FRESH FARM EGGS Served with your choice of bacon 12 or sausage and breakfast potatoes or fresh cut fruit.

BAGEL WITH CREAM CHEESE + SMOKED SALMON 16 Toasted bagel with cream cheese, diced onion, capers and slices of smoked salmon on the side.

FRENCH TOAST/WAFFLES/PANCAKES Your selection ... 13 of waffles, French toast or pancakes served with fresh seasonal berries and topped with creamy butter and hot maple syrup.

YOUR PERFECT OMELET

CREATE YOUR OWN THREE EGG OMELET 13
Ingredient Selection Choices:

- 2 Cheese
 - 2 Protein
 - 2 Vegetable
 - American, cheddar, mozzarella, pepper jack, provolone, bacon, ham, sausage, mushrooms, onions, tomatoes, bell peppers.
- Made with your choice of whole eggs or egg whites served with choice of breakfast potatoes or fresh cut fruit and toast.

THE HOT & COLD

BASKET OF FRESH BAKERIES A freshly baked butter 9 croissant & today's muffin selection with butter and jam.

STEEL CUT OATMEAL Served with fresh cream, cinnamon 5 syrup, golden raisins and craisins.

"NOURISH ME" YOGURT + FRUIT PARFAIT Low fat 10 Greek style yogurt layered with granola, honey and seasonal fresh fruit.

COLD CEREAL SELECTION Kellogg's Special K, Raisin Bran, 5 Frosted Flakes, Rice Krispies, Fruit Loops and Shredded Wheat.



HYDRATION STATION

- ASSORTED TEA** Herbal or black tea. ... 3
- CAPPUCCINO** 4
- ESPRESSO OR LATTE** 4
- HOT CHOCOLATE** 3
- CHILLED FRUIT JUICE** 3
Orange/Apple/Cranberry/
Tomato/Grapefruit
- MILK** Whole/Skim/Soy 3
- FRESHLY BREWED COFFEE** 4
Regular/Decaffeinated

MIX N' MATCH

- FRESH SLICED FRUIT PLATE** 10
- SEASONAL BERRY SELECTION** 7
- BREAKFAST POTATOES** 3
- A FARM FRESH EGG** 2
- HAM/BACON/SAUSAGE** 4
- TOAST/BAGEL/ENGLISH** 3
- MUFFIN** Wheat/White/Rye

Veranda

STARTERS

PANKO CHICKEN	9
<i>All natural chicken fillets lightly breaded and served with a homemade Honey-Ginger Asian sauce</i>	
CALAMARI	11
<i>Marinated in fresh ginger and parsley then flash fried to perfection and finished with a sweet Thai chili sauce and sliced jalapeño</i>	
BUFFALO WINGS	10
<i>Traditional wings seasoned with a fresh herb blend, tossed and served mild, spicy or bbq</i>	
BAJA FISH TACOS	12
<i>Fresh lime and cilantro marinated fish fillets served in three soft flour tortillas with marinated cabbage, guacamole and sour cream topped with tropical fruit salsa</i>	
JUMBO SHRIMP TEMPURA	14
<i>Flash fried and served with a sweet Asian plum sauce</i>	
CHICKEN QUESADILLA	12
<i>Crispy tortilla stuffed with grilled chicken, fancy shredded Monterrey jack cheese, Applewood smoked bacon accompanied with mild salsa, guacamole and sour cream</i>	

BURGERS, WRAPS & SANDWICHES

BUFFALO CHICKEN WRAP	10
<i>Breaded chicken breast tossed in our homemade buffalo sauce with lettuce, tomato, blended shredded cheese and ranch dressing</i>	
CHICKEN CESAR WRAP	10
<i>Grilled chicken breast served with crisp romaine hearts, parmesan cheese and our classic Caesar dressing</i>	
THE BEACH CLUB	12
<i>Thinly sliced oven roasted turkey breast, Swiss cheese, Applewood smoked bacon, avocado, mayo, lettuce and tomato on white bread</i>	
BBQ CHICKEN SANDWICH	11
<i>Grilled chicken breast marinated in garlic and fresh herbs, smothered in bbq sauce, provolone cheese with lettuce, tomato and onion</i>	
MAHI MAHI FISH SANDWICH	12
<i>Blackened or grilled on a fresh brioche bun with lettuce, tomato, onion and tartar sauce</i>	
OLD FASHIONED CHEESEBURGER	13
<i>Juicy ½lb angus beef served with lettuce, tomato, onions and American cheese</i>	

LUNCH

SIDES

BASKET OF FRIES	4
SAUTÉED GREEN BEANS	4
CREAMY MAC & CHEESE	6
VEGETABLES GALORE	4
SOFT WHITE BED OF RICE	4

SOUPS & SALADS

= ADD SHRIMP OR SALMON FOR \$7 OR CHICKEN FOR \$5 =	
SOUP DUJOUR	4
<i>Chef's special soup of the day</i>	
CAESAR SALAD	9
<i>Blend of fresh romaine hearts with parmesan cheese, crunchy fresh baked croutons complemented by our classic Caesar dressing</i>	
COASTAL SALAD	11
<i>Port wine poached pears, candied walnuts, sun-dried cranberries, tomatoes, crumbled bleu cheese and refreshing cucumbers server over a bed of Arcadian harvest lettuce</i>	
PALM BEACH SEAFOOD SALAD	25
<i>Combination of shrimp, scallops and grouper grilled or blackened to your desire partnered with tomato, cucumber, hearts of palm, hardboiled eggs and fresh avocado</i>	
COBB SALAD	14
<i>The original...Iceberg lettuce, bacon, egg, tomato, cucumber, hard boiled eggs, fresh avocado and crumbled bleu cheese</i>	


PIZZAS

MARGHERITA	9 14
<i>Fresh mozzarella cheese, roma tomato and fresh basil over homemade tomato sauce</i>	
LATINA	13 17
<i>Chorizo, ground beef, bacon, mozzarella cheese and thyme</i>	
VEGGIE	12 15
<i>Mozzarella cheese, yellow squash, zucchini, olives, mushrooms and baby spinach</i>	
MEAT LOVERS	13 16
<i>Mozzarella cheese, sausage, ground beef, bacon and ham</i>	
BUILD YOUR OWN	7 12
<i>Cheese pizza with your choice of toppings: Pepperoni, sausage, ground beef, anchovy, mushroom, onion, tomato, basil, ham, banana pepper</i>	

PLEASE NOTIFY US OF ANY FOOD ALLERGIES - NOT EVERY INGREDIENT IS LISTED, AND YOUR WELL-BEING IS IMPORTANT TO US. *FOOD ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESSES.



VERANDA

STARTERS & SALADS

TUNA TATAKI	15
• Pan-seared Sesame encrusted Ahi-tuna served with Asian slaw and a creamy Ponzu sauce	
PANKO CHICKEN	9
• All natural chicken fillets lightly breaded and served with a homemade Honey-Ginger Asian sauce	
CALAMARI	11
• Marinated in fresh ginger and parsley then flash fried to perfection and finished with a sweet Thai chili sauce and sliced jalapeño	
JUMBO SHRIMP TEMPURA	14
• Lightly panko breaded jumbo shrimp, flash fried, skewered and served with a sweet Asian plum sauce	
BEEF SLIDERS	10
• Three beef mini burgers topped with melted American cheese and caramelized onions	
SHRIMP COCKTAIL	15
• Six shrimp served with a creamy cocktail sauce over a fresh bed of Arcadian lettuce	
	
<i>Add shrimp, salmon or chicken to any salad for an additional cost</i>	
CAESAR SALAD	9
• Blend of fresh romaine hearts with parmesan cheese, crunchy fresh baked croutons complemented by our classic Caesar dressing	
COASTAL SALAD	11
• Port wine poached pears, candied walnuts, sun-dried cranberries, tomatoes, crumbled bleu cheese and refreshing cucumbers server over a bed of Arcadian harvest lettuce	
PALM BEACH SEAFOOD SALAD	25
• Combination of shrimp, scallops and grouper grilled or blackened to your desire partnered with tomato, cucumber, hearts of palm, hardboiled eggs and fresh avocado	
COBB SALAD	14
• The original...Iceberg lettuce, bacon, egg, tomato, cucumber, hard boiled eggs, fresh avocado and crumbled bleu cheese	
HOUSE SALAD	4
• Crispy and cold spring mix, tomato, cucumber and shredded carrots	

HOUSE SPECIALTIES

Served with your choice of side

MACADAMIA NUT ENCRUSTED MAHI MAHI	21
• Delectable local caught fillet finished with our homemade mango and pineapple salsa	
SAN FRANCISCO SALMON	19
• Topped with a Northern California inspired cucumber dill sauce	
SEAFOOD RIGATONI	24
• Pan seared shrimp, Italian sausage and crab meat served in a creamy spicy tomato sauce over rigatoni pasta	
MAHI MAHI FISH SANDWICH	12
• Blackened or grilled on a fresh brioche bun with lettuce, tomato, onion and tartar sauce	
	
CHICKEN ALFREDO	17
• Grilled chicken breast with our own parmesan garlic sauce, served over fettuccine	
PRIME TIME PRIMAVERA	16
• Linguini pasta, vegetables, portabella mushrooms, homemade marinara and finished with grated parmesan cheese	
MARGHERITA PIZZA	9 14
• Fresh mozzarella, roma tomato and basil pesto	
CUSTOM MADE PIZZA	13
• Cheese pizza with your choice of pepperoni, sausage, ground beef, anchovy, mushrooms, onion, tomato, basil, ham or banana peppers	
OLD FASHIONED CHEESEBURGER 13	
• Juicy ½lb angus beef served with lettuce, tomato, onions and American cheese	
	
NY STRIP STEAK	28
• Celebrate NYC and its very own 12oz strip finished with tobacco onions	
FILET MIGNON	26
• Delicious 8oz Center Cut Filet Mignon drizzled with our house made demi glaze	
PORK CHOP	25
• 12oz bone in pork chop grilled to perfection and finished with a blackberry glaze	

VEGETABLES & SIDES

BASKET OF FRIES	4	TWICE-BAKED POTATO	5
SAUTÉED GREEN BEANS	4	FLUFFY MASHED POTATO	4
GRILLED ASPARAGUS	7	CREAMY MAC & CHEESE	6
VEGETABLES GALORE	4	SOFT WHITE BED OF RICE	4

Please notify us of any food allergies - not every ingredient is listed. *Food items are cooked to order. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses.

Chef Kenneth LLabres, CEC



SUNDAY BRUNCH



BOTTOMLESS BLOODY MARYS & MIMOSAS

~BUILD YOUR OWN BLOODY MARY BAR~

Absolut Vodka, Tomato Juice, Olives, Jalapeños, Pickled Onions, Celery, Tabasco, Dill Pickles

~OMELET STATION~

Peppers - Jalapeño - Onions - Spinach - Broccoli - Black olives - Sausage - Bacon - Ham - Tomato - Chorizo - Monterey Jack Cheese - Swiss - Provolone

~BELGIAN WAFFLE STATION~

Chef-Prepared Belgian Waffles with a Choice of Chocolate Chips - Blueberries - Strawberries Topped with Maple Whipped Cream and Honey - Mango Infused Butter.

~CARVING STATION~

Herb-Roasted Prime Rib accompanied with Demi-Glaze and Horseradish Cream Sauce
Roasted Turkey accompanied with Gravy and Cranberry Sauce

~SEAFOOD STATION~

Chilled Shrimp - Jonah Crab Claws - Smoked Lobster Dip
Sides include: Lemon wedges, Cocktail sauce, Horseradish, Crostini and Jalapeños

~BUFFET ITEMS~

Bacon - Sausage - Biscuits & Gravy - Breakfast Potato - Roasted Garlic Whipped Potatoes - Vegetables Medley Lemon Pepper Snapper - Chicken Marsala - Cheese & Fruit Display - Salad Bar

~DESSERT STATION~

With All your Favorites

Adults \$34.95 / Kids 12 and Under \$17.00

11:30am to 3:00pm

Hilton Palm Beach Airport~150 Australian Avenue~561.472.9333