

BREAKFAST

Served daily 6:30am-11:00am

PLEASE PRESS EXTENTION 7048 FOR ROOM SERVICE

21% gratuity, \$3.00 delivery fee and applicable sales taxes will be added to your bill.

HEALTHY STARTERS

FRESH SQUEEZED ORANGE JUICE 4

DRIED CEREALS & MILK 7

Option to top with Banana or Mixed Berries.

OATMEAL WITH RAISINS & BROWN SUGAR 8

🍷 MANGO TANGO SHAKE 7.5

A smooth blend of Fresh Pineapple, Orange, Mango, Low Fat Yogurt.

Fat .1g, saturated fat 0.5g, cholesterol 5mg, carbs 48g, protein 5g, calories 210

ASSORTMENT OF SEASONAL BERRIES 10

🍷 MARKET FRUIT SALAD BOWL 8

Market Fresh Fruit Salad, Honey Ginger Dressing.

Fat .5g, saturated fat 0g, cholesterol 0mg, carbs 43g, protein 2g, calories 170

🍷 FRESH FRUIT YOGURT CRUNCH 9.5

Seasonal Fresh Fruit and Berries, Low-Fat Yogurt, Crunchy Granola.

Fat 1g, saturated fat 3g, cholesterol 10mg, carbs 53g, protein 7g, calories 270

FROM THE GRIDDLE

BELGIAN WAFFLE 11.5

Fresh Seasonal Berries, Fresh Whipped Cream.

SHORT STACK OF BUTTERMILK PANCAKES 11.5

Buttermilk, Blueberry, Banana, or Chocolate Chip.

BRIOCHE FRENCH TOAST 12

Corn Flake Crusted, Banana Frita.

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SIDE ORDERS

TWO EGGS* 4.5	FRUIT YOGURT 4
LYONNAISE POTATOES 4	ENGLISH MUFFIN/TOAST 4
VIRGINIA HAM 5	BAGEL & CREAM CHEESE 4
APPLEWOOD BACON 5	BAKER'S BASKET 7
CHEDDAR GRITS 4	CHICKEN SAUSAGE 5



Hilton eat right menu item nutritional values are determined through database analysis with the food processor SQL from ESHA Research, Inc., Salem, OR 97032 and available ingredient product data. This data is based on average serving size and portion guidelines. However, slight variation in nutritional values may occur due to seasonality, use of alternative supplier and menu item preparation.

BREAKFAST SPECIALTIES

📍 BREAKFAST MIXED VEGETABLE FRITTATA 12
Traditional Frittata, Red Onions, Mushrooms, Dill, Asparagus,
Spinach, Roma Tomatoes, Low Fat Egg Substitute.
Fat 2.5g, saturated fat 0g, cholesterol 0mg, carbs 24g, protein 23g, calories 210

ALL AMERICAN* 12.5
Two Eggs your style, Smoked Bacon, Pork Sausage Links, or Grilled
Ham, Lyonnaise Potatoes, Choice of Toast.

CLASSIC EGGS BENEDICT* 13.5
Poached Farm fresh Eggs, Canadian Bacon, Spicy Choron Sauce,
Asparagus Tips, Toasted English Muffin, Lyonnaise Potatoes.

SEAGAR'S CORN BEEF HASH* 13.5
Yukon Gold Potatoes, Green Onions, Two Eggs any style,
Choice of Toast.

FLAT IRON STEAK & EGGS* 13.5
Grilled Steak, Two Eggs, Lyonnaise Potatoes, Choice of Toast.

CHESAPEAKE OMELET 13.5
Stuffed with Lump Crabmeat, Baby Spinach, Cream Cheese,
& Sweet Onions, Lyonnaise Potatoes, Choice of Toast.

📍 SMOKED SALMON EGG BURRITO* 13
Spinach Tortilla, Smoked Salmon, Scrambled Eggs, Roasted Red
Pepper, Dill, Avocado, Fresh Tomato Salsa.
Fat 29g, saturated fat 7g, cholesterol 25mg, carbs 32g, protein 27g, calories 490

OMELET YOUR WAY 12.5
Lyonnaise Potatoes, Choice of Toast, Choice of any three items:
Cheddar, Swiss, or American Cheese, Ham, Bacon, or Sausage
Mushrooms, Peppers, Red Onions, Tomato, or Spinach.

* In accordance with the city of Alexandria health code, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREAKFAST

LUNCH

11:00am-2:00pm

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SOUPS, SALADS, APPETIZERS

SOUP OF THE DAY 5.5

Chef's Creative Selection.

MARYLAND CRAB SOUP 6.5

*Tomato Based, Vegetable Brunoise, Old Bay Croutons,
Diced Golden Potatoes.*

ORGANIC SMOKED CHICKEN QUESADILLA* 8.5

*Diced Chicken, Chipotle Tortilla, Shredded Mozzarella,
Cheddar Cheese, Sour Cream, Guacamole, Fresh Chunky Salsa.*

WILD GREEN SALAD 6.5

European Cucumbers, Goat Cheese, House Creamy Sherry Vinaigrette.

SEAFOOD SCAMPI 9.5

King Prawn, Jumbo Scallops, Crispy Shallots.

 JUMBO CRAB – GINGER FRITTER 9.5

*Sautéed Jumbo Lump Crabmeat, Jalapeños Bread Crumbs,
Korean Daikon Slaw, Spicy Roe Mayonnaise.*

Fat24g, saturated fat48g, cholesterol 255mg, carbs 23g, protein 27g, calories 410

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SCO

ENTREE SALADS

CHESAPEAKE COBB SALAD 13

Smoked Turkey, Lump Crab Meat, Eggs, Avocado, Tomato, Swiss & Cheddar Cheese, Creamy Sherry Vinaigrette.

Recommended Wine: Mirassou Pinot Noir

📍 MEDITERRANEAN GRILLED CHICKEN SALAD 12.5

Grilled Chicken, Lettuces, Vegetables, Feta Cheese, Lemon Vinaigrette.

Fat 24g, saturated fat 48g, cholesterol 255mg, carbs 23g, protein 27g, calories 410

Recommended Wine: Maso Canali Pinot Grigio

TUNA NICOISE* 13

Romaine Lettuce, Egg, Nicoise Olives, Roma Tomatoes, French Green Beans, Capers, Fingerling Potatoes, French Vinaigrette.

Recommended Wine: Red Rock Merlot

CLASSICAL CAESAR SALAD

Crispy Chopped Romaine Heart, Parmesan disc, Herb Toast Points.

Grilled Chicken 13 Grilled Salmon 14

📍 BEEF TENDERLOIN SALAD* 14

Fresh Baby Greens, Tomatoes, Cucumbers, Bleu Cheese, Grilled Lean Beef Tenderloin, Caramelized Onions.

Recommended Wine: Da Vinci Chianti Classico

Fat 18g, saturated fat 8g, cholesterol 100mg, carbs 14g, protein 36g, calories 360

LUNCH

FROM THE GRILLE

Served with Fries, Apple Cole Slaw.

GRILLED ANGUS BURGER 9.5

Kaiser roll, Lettuce, Tomato.

Additional Toppings: Bacon, Grilled Onions,

Choice of Cheese, Mushrooms. 1

GROUPER SANDWICH 9.5

Blackened, Mayonnaise, Smoked Cheddar Cheese,

Watercress, Kaiser Roll.

CRAB BURGER 12

Chesapeake Lump Crab, Scallop Mouseline, Lettuce,

Tomato, Old Bay Tartar Sauce.

ROAST TURKEY-AVOCADO CLUB 11

Smoked Turkey, California Avocado, Apple Wood Smoked Bacon,

Iceberg Lettuce, Mayonnaise, White Bread Jalapeno Jack Cheese.

BUFFALO CHEESE STEAK 10

Gruyere Cheese, Sautéed Mushrooms, Bermuda Onions, Garlic Aioli.

NY STEAK SANDWICH 12

Grilled, Sautéed Onion, Red & Green Peppers,

Rouille, French Baguette.

CUBANO 9.5

Roasted Pork, Smoked Bacon, Gouda Cheese, Ciabetta Bread,

Honey Pomery Mustard Sauce.

CHICKEN PANINI 9.5

Pepper Jack Cheese, Foccacia Roll, Sautéed Medallion Onions,

Green Peppers.

RUEBEN 9.5

Sliced Corn Beef, Sour Kraut, Swiss Cheese,

Thousand Island Dressing, Marble Rye.

ALL DAY MENU

Served daily 2:00pm-12:00 midnight

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SOUPS, SALADS, APPETIZERS

SOUP OF THE DAY 5.5
Chef's Creative Selection.

MARYLAND CRAB SOUP 7
*Tomato Based, Vegetable Brunoise, Old Bay Croutons,
Diced Golden Potatoes.*

ORGANIC SMOKED CHICKEN QUESADILLA 8.5
*Diced Chicken, Chipotle Tortilla, Shredded Mozzarella, Cheddar
Cheese, Sour Cream, Guacamole, Fresh Chunky Salsa.*

WILD GREEN SALAD 7

European Cucumbers, Goat Cheese, House Creamy Sherry Vinaigrette.

SEAFOOD SCAMPI 9.5
King Prawn, Jumbo Scallops, Crispy Shallots.

JUMBO CRAB – GINGER FRITTER 9.5
*Sautéed Jumbo Lump Crabmeat, Jalapeños Bread Crumbs,
Korean Daikon Slaw, Spicy Roe Mayonnaise.
Fat24g, saturated fat48g, cholesterol 255mg, carbs 23g, protein 27g, calories 410*

SANDWICHES

GRILLED ANGUS BURGER 9.5
*Kaiser roll, Lettuce, Tomato.
Additional Toppings: Bacon, Grilled Onions,
Choice of Cheese, Mushrooms 1*

CRAB BURGER 12
*Chesapeake Lump Crab, Scallop Mouseline, Lettuce,
Tomato, Old Bay Tartar Sauce.*

ROAST TURKEY–AVOCADO CLUB 11
*Smoked Turkey, California Avocado, Apple Wood Smoked Bacon,
Iceberg Lettuce, Mayonnaise, White Bread Jalapeno Jack Cheese.*

NY STEAK SANDWICH 12
*Grilled, Sautéed Onion, Red & Green Peppers, Rouille,
French Baguette.*

ALL DAY MENU

FRESH BAKED SPECIALITY PIZZAS FROM PIZZA HUT EXPRESS

SUPER SUPREME 15.5

A 9 Topping Feast: Pepproni, Ham, Italian Sausage, Beef Topping, Pork Topping, Mushrooms, Onions, Black Olives, Green Peppers.

SUPREME 14.5

A Delicious Combination of 6 Zesty Toppings: Pepproni, Beef Topping, Pork Topping, Mushrooms, Onions, Green Peppers.

MEAT LOVERS 14.5

A Hearty Combination of 6 Delicious Meat Toppings: Pepproni, Beef Topping, Pork Topping, Italian Sausage, Ham, Bacon.

VEGGIE LOVERS 14.5

Five Scrumptious Veggies: Onions, Green Peppers, Mushrooms, Tomatoes, Black Olives, Cheese.

ENTREES

CHESAPEAKE COBB SALAD 17.5

*Smoked Turkey, Lump Crab Meat, Eggs, Avocado, Tomato, Julienne Swiss & Cheddar Cheese, Creamy Sherry Vinaigrette.
Recommended Wine: Mirassou Pinot Noir*

MEDITERRANEAN GRILLED CHICKEN SALAD 17

*Chicken Breast, Grilled, Tossed Salad of Lettuces, Vegetables, Feta Cheese, Lemon Vinaigrette.
Recommended Wine: Maso Canaci Pinot Grigio*

TUNA NICOISE* 17.5

*Romaine Lettuce, Egg, Nicoise Olives, Roma Tomatoes, French Green Beans, Capers, Fingerling Potatoes, French Vinaigrette.
Recommended Wine: Red Rock Merlot*

ORGANIC CHICKEN PICCATA 22

*Farm Raised, Lemon & Caper Sauce, Italian Parsley, Baby Zucchini & Summer Squash, Creamy Polenta Florentine.
Recommended Wine: Frei Brothers Chardonnay*

📍 BEEF TENDERLOIN SALAD* 18.5

*Fresh Baby Greens, Tomatoes, Cucumbers, Bleu Cheese, Grilled Lean Beef Tenderloin, Caramelized Onions.
Recommended Wine: Da Vinci Chianti Classico
Fat 18g, saturated fat 8g, cholesterol 100mg, carbs 14g, protein 36g, calories 360*

CHEESE RAVIOLI 19.5

*Pomodoro Sauce, Roasted Vegetables, Basil Crisp, Shaved Romana.
Recommended Wine: Mirassou Chardonnay.*

SEAFOOD PASTA* 24.5

*Angel Hair Pasta, King Prawns, Jumbo Scallops, Seafood Volute, Vegetable Brunoise.
Recommended Wine: Mirassou Brancot Sauvignon Blanc*

📍 KENTUCKY ONION RIB EYE* 28.5

*Steamed Asparagus, Sweet Potato Purée, Bourbon Glazed Onions, Chili Sauce.
Fat 12g, saturated fat 4.5g, cholesterol 110mg, carbs 40g, protein 49g, calories 460
Recommended Wine: Da Vinci Chianti Classico*

DINNER

Served from 5:30pm-10:00pm

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SOUPS, SALADS, APPETIZERS

SOUP OF THE DAY 5.5
Chef's Creative Selection.

MARYLAND CRAB SOUP 6.5
*Tomato Based, Vegetable Brunoise, Old Bay Croutons,
Diced Golden Potatoes.*


WILD GREEN SALAD 6.5
*European Cucumbers, Goat Cheese,
House Creamy Sherry Vinaigrette.*

BABY MIZUNA SALAD 7
*Grilled Asian Pear, Cajun Pecans, Blue Cheese Crumbles,
Honey Popy Seed Vinaigrette.*

SEAFOOD SCAMPI 9.5

King Prawn, Jumbo Scallops, Crispy Shallots.

ORGANIC SMOKED CHICKEN QUESADILLA 8.5
*Diced Chicken, Chipotle Tortilla, Shredded Mozzarella, Cheddar
Cheese, Sour Cream, Guacamole, Fresh Chunky Salsa.*

 JUMBO CRAB – GINGER FRITTER 9.5
*Sautéed Jumbo Lump Crabmeat, Jalapeños Bread Crumbs, Korean
Daikon Slaw, Spicy Roe Mayonnaise.*
Fat24g, saturated fat48g, cholesterol 255mg, carbs 23g, protein 27g, calories 410

BEEF CARPACCIO* 10
*Thin Slices of Raw Tenderloin, Crushed Black Pepper,
Celery & Mushrooms, Shaved Parmesan Cheese,
Extra Virgin Olive Oil, Balsamic Glace.*

DINNER

MAIN

ORGANIC CHICKEN PICCATA 22

Farm Raised, Lemon & Caper Sauce, Italian Parsley, Baby Zucchini & Summer Squash, Creamy Polenta Florentine.
Recommended Wine: *Frei Brothers Chardonnay*

CHEESE RAVIOLI 19.5

Pomodoro Sauce, Roasted Vegetables, Basil Crisp, Shaved Romana.
Recommended Wine: *Mirassou Chardonnay*

SEAFOOD PASTA 24.5

Angel Hair Pasta, King Prawns, Jumbo Scallops, Seafood Volute, Vegetable Brunoise.
Recommended Wine: *Brancott Sauvignon Blanc.*

SEARED RARE AHI TUNA* 24.5

Sesame encrusted, sautéed Baby Spinach, Kalamata Olives, Shaved Jicama, Thai Basil, Organic Lo Mien Noodle.
Recommended Wine: *Mac Murray Ranch Pinot Noir*

MARYLAND JUMBO LUMP CRAB CRAKE 27.5

Pan seared, Lemon Ginger Grass Bouree Blanc, Baby Spinach & Wild Mushrooms, Saffron Risotto.
Recommended Wine: *King Estate Pinot Gris*

PAN SEARED SEA BASS 28.5

Purple Potato Crust, Lobster Sauce, Baby Buckchoy, Shaved Fennel Crisp, Jasmin Rice.
Recommended Wine: *Santa Margherita Pinot Grigio*

BALSAMIC MARINATED PORK TENDERLOIN* 25.5

Balsamic Marinated Pork, Roasted Portobello Mushrooms, Sliced Roasted Tomatoes, Mashed Potatoes, Five-Spice Sauce.
Fat 12g, saturated fat 3.5g, cholesterol 115mg, carbs 18g, protein 42g, calories 340
Recommended Wine: *Ecco Domani Pinot Grigio*

COLORADO RACK OF LAMB* 27.5

Pistachio Crust, Mint Demi Glace, Roasted Potatoes, Vegetable Ragout.
Recommended Wine: *McWilliams Cabernet Sauvignon*

KENTUCKY ONION RIB EYE* 28.5

Steamed Asparagus, Sweet Potato Purée, Bourbon Glazed Onions, Chili Sauce.
Fat 12g, saturated fat 4.5g, cholesterol 110mg, carbs 40g, protein 49g, calories 460
Recommended Wine: *Da Vinci Chianti Classico*

N.Y. STRIP LOIN* 29

Green Pepper Corn, French Beans, Whipped Yukon Golden Mashed Potatoes.
Recommended Wine: *Louis Martini Napa Valley Cabernet Sauvignon*

GRILLED FILET MIGNON* 29.5

Morel Mushrooms Demi, Grilled Asparagus, Goat Cheese, Mashed Potatoes.
Recommended Wine: *Red Rock Merlot*

KID'S EATS!

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Kids 10 years of age and younger only, please

TO START YOUR MORNING

(6:30 a.m. - 11:00 a.m.)

SCRAMBLED EGG 6
Crisply Bacon, Toast, Fresh Fruit Wedge.

BIG WAFFLE WEDGE 6
Lots of Syrup, Butter.

FRENCH TOAST TRIANGLES 6
Lots of Syrup, Butter.

YOUR FAVORITE CEREAL 5
Cheerios, Fruit Loops, Rice Krispies, Frosted Flakes.

YOUR OWN EGG SANDWICH 6
On a Toasted English Muffin with Melted American Cheese.

HOT OATMEAL OR MINI PANCAKES 5.95
Lots of Syrup, Butter, Crispy Bacon.

ALL DAY TREATS

(11:00 a.m. - 10:00 p.m.)

P.B. & J. 5
Look . . . no Crusts! Served with Chips and Fresh Fruit.

CRUNCHY CHICKEN TENDERS 7
Served with French Fries, Ranch Dip.

CORN DOGGIE 6
Served with French Fries, Ketchup.

CHEESY GRILLED CHEESE 6
Cut into Triangles with French Fries.

MAC & CHEESE 7
Or is it Cheese and Macaroni? Just Like Home!

ALL-AMERICAN BURGER 7
Served with American Cheese, Crispy Fries.

*Served with your choice of soda or glass of milk.
Don't Forget to Save Room for Ice Cream!*

KID'S EATS • DESSERT

