

# SEAGAR'S

## Lunch

11:30am-2:00pm

### Starters

|   |               |
|---|---------------|
| <b>Soup of the Day</b><br><i>Chef's Creative Selection.</i>   | <b>\$6</b>    |
| <b>New England Clam Chowder with Herb Crouton</b>   | <b>\$7</b>    |
| <b>Hazelnut Pumpkin Soup</b><br><i>A Rich Blend of Fresh Pumpkin, Baked Hazelnuts, Nutmeg, Cinnamon, Frangelico Liqueur, Served with Savory, Smoked Turkey.</i><br><i>Fat 21g, saturated fat 2.5g, cholesterol 25mg, carbs 18g, protein 10g, calories 300</i> | <b>\$6.5</b>  |
| <b>Mini Quiche of the Day</b><br><i>Winter Fruit Salad, Strawberries, Mints.</i>  | <b>\$8.5</b>  |
| <b>Wintry Spinach Salad</b><br><i>Baby Spinach, Caramelized Pear, Shiitake Mushroom Crisp, Creamy Cherry Vinaigrette, Cheese Straw.</i>   | <b>\$7.5</b>  |
| <b>Greek Salad</b><br><i>Wild Greens, Kalamata Olives, Pepperoncini Peppers, Bermuda Onions, Cherry Tomatoes, Feta Cheese, Greek Dressing.</i>  | <b>\$8</b>    |
| <b>Steamed Manila Clams</b><br><i>Manila Clams Steamed with Sautéed Onions, Fennel, and Pinot Grigio Wine.</i><br><i>Fat 4g, saturated fat 0g, cholesterol 70mg, carbs 13g, protein 25g, calories 240</i>   | <b>\$10</b>   |
| <b>Crab/ Beef Slider*</b><br><i>Bite-Sized Masterpiece from our Chef, Your Choice of Maryland Jumbo Lump Crab Cake with Lemon Tartar or Roasted Tenderloin with Béarnaise Sauce.</i>  | <b>\$10</b>   |
| <b>Seafood Scampi</b><br><i>King Prawn, Jumbo Scallops, Crispy Shallots, Served in a Sizzling Platter.</i>  | <b>\$10.5</b> |
| <b>Mini Chicken Roulade</b><br><i>Fall Vegetable &amp; Fruit Stuffing, Mozzarella Cheese, Prosciutto, Asiago Cream Sauce.</i>   | <b>\$8.5</b>  |

### Entrée Salads

|   |               |
|---|---------------|
| <b>Shrimp &amp; Pear Salad</b><br><i>Grilled Shrimp &amp; Asian Pear Salad, Mache &amp; Frisee, Toasted Macadamia Nuts, Pomegranate Vinaigrette.</i>  | <b>\$13.5</b> |
| <b>Oriental Chicken Salad</b><br><i>Mixed Greens, Shredded Carrots, Green Onions, Cilantro, Roasted Peanuts, Mandarin Sections, Shredded Chicken, Sesame Dressing.</i>  | <b>\$12.5</b> |
| <b>Classical Caesar Salad</b><br><i>Crispy Chopped Romaine Heart, Parmesan Disc, Herb toast Points.</i>   | <b>\$8</b>    |
| <b>Grilled Chicken</b> \$12.5 <b>Grilled Shrimp</b> \$14 <b>Grilled Salmon</b> \$14   |               |
| <b>Pan Seared Asian Tuna Steak*</b><br><i>Pan Seared Tuna, Coconut-Wasabi drizzle, Sesame-Marinaded Stir Fried Eggplant, Fresh Baby Mustard Greens.</i><br><i>Fat 12g, saturated fat 3.5g, cholesterol 55mg, carbs 35g, protein 40g, calories 430</i> | <b>\$14</b>   |
| <b>Beef Tenderloin Salad*</b><br><i>Fresh Baby Greens, Tomatoes, Cucumbers, Bleu Cheese, Grilled Lean Beef Tenderloin, Caramelized Onions.</i><br><i>Fat 18g, saturated fat 8g, cholesterol 100mg, carbs 14g, protein 36g, calories 360</i>           | <b>\$14.5</b> |

*\*In accordance with the City of Alexandria health code: consuming raw or undercooked meats, Poultry, seafood, shell-fish or eggs may increase your risk of food borne illness.  
19% Gratuity will be added for parties of six or more.*

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## From the grill

Choice of French Fries, Homemade Truffle Potato Chips, or Fall Harvest Coleslaw.


|  |               |
|--|---------------|
| <b>Soup &amp; Sandwich</b><br><i>Chef's Soup Creation &amp; Half Sandwich.</i>   | <b>\$10</b>   |
| <b>Petit Croque- Monsieur</b><br><i>Black Forest Ham, Gruyere Cheese, Pear Marmalade, Brioche.</i>                           | <b>\$10.5</b> |
| <b>Angus Burger*</b><br><i>Half Pound, Kaiser Roll, Lettuce, Tomato, Choice of Cheese, Applewood Bacon.</i>                  | <b>\$11</b>   |
| <b>Cajun Turkey BLT</b><br><i>Oven Roasted Turkey Breast, Cajun Rubbed, Cranberry Marmalade, Crostini.</i>                   | <b>\$11</b>   |
| <b>Atlantic Fish 'N' Chips</b><br><i>Beer Battered Flounder, House Tartar Sauce, Malt Vinegar.</i>                           | <b>\$11.5</b> |
| <b>Blackened Chicken Panini</b><br><i>Oven Roasted Chicken Breast, Fresh Mozzarella, Caramelized Onions, Focaccia Bread.</i> | <b>\$10.5</b> |
| <b>Gyro Sandwich</b><br><i>Sliced Lamb, Tomatoes, Parsley, Onions, Tzatziki Sauce on Lightly Grilled Pita Bread.</i>         | <b>\$11.5</b> |
| <b>Crab Burger</b><br><i>Chesapeake Lump Crab, Scallop Mousseline, Lettuce, Tomato, Old Bay Tartar Sauce.</i>                | <b>\$12.5</b> |

## Hearty Meals

|   |                |
|---|----------------|
| <b>Old Town Chicken / Beef Fajitas</b><br><i>Served in a Sizzling Platter, Sautéed Peppers, Onions, Flour Tortilla, Salsa, Sour Cream, Guacamole, Rice, Refried Beans</i> | <b>\$14/15</b> |
| <b>King Alaskan Salmon Steak*</b><br><i>Blackened, Pan Seared Sautéed Baby Spinach, Kalamata Olives, Cucumber &amp; Corn Relish.</i>                                      | <b>\$14</b>    |
| <b>Pasta of the Day</b><br><b>With Grilled Chicken \$12      With Grilled Shrimp \$14</b>   |                |
| <b>Seafood Pasta</b><br><i>Angel Hair Pasta, King Prawn, Jumbo Scallop, Scampi Sauce, Vegetable Brunoise</i>  | <b>\$14</b>    |

## Beverages

|                                |              |                          |            |                      |            |
|--------------------------------|--------------|--------------------------|------------|----------------------|------------|
| <b>Coffee / Tea</b>            | <b>\$3</b>   | <b>Soda / Water</b>      | <b>\$3</b> | <b>Hot Chocolate</b> | <b>\$3</b> |
| <b>Espresso</b>                | <b>\$3.5</b> | <b>Café Latte</b>        | <b>\$4</b> | <b>Cappuccino</b>    | <b>\$4</b> |
| <b>Miller Lite / Bud Light</b> | <b>\$4.5</b> | <b>Corona / Heineken</b> | <b>\$6</b> | <b>Samuel Adams</b>  | <b>\$5</b> |
| <b>Coors Lite / Yuengling</b>  | <b>\$4.5</b> | <b>Amstel Light</b>      | <b>45</b>  | <b>House Wine</b>    | <b>\$7</b> |

 Hilton eat right item, 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. Cholesterol is indicated in milligrams.

**Executive Chef Jaime Barahona**