

DINNER

STARTERS

crab cake duo 21

Two house-made crab cakes, drizzled with shallot butter on top of an aioli spread

charcuterie board 24

Chef's selection of unique meats, artisan cheeses, crisps, and interesting spreads

shrimp cocktail 18

Poached jumbo shrimp, on a bed of Arcadian lettuce topped with Louis, and millionaire sauce

devilled eggs croisier 15

Fresh eggs filled with avocado mousse, topped with white cheddar, and flaked duck fat

escargot 17

Escargot braised in cognac, topped with fresh almond garlic butter served with a slice of fresh garlic bread

SOUP & SALAD

lobster bisque 11/15

Fresh lobster cream bisque started with brandy napoleon and topped with green onion

caesar salad 15

Classic romaine lettuce topped with housemade dressing, and croutons, grana padano

strawberry & greens 14

Fresh baby spinach, mixed with blue cheese and spicy pecans topped with locally-sourced strawberries and a house-made balsamic drizzle

skirvin salad 14

Little gem mixed with pickled onion, cherry tomatoes, and an orange fennel confit topped with a citrus vinaigrette

kale & cashews 15

Baby kale mixed with quinoa, fresh strawberries, endive, and cashews finished with a coconut pesto drizzle

All salads come with protein add options

Steak 10 Shrimp 10 Salmon 8 Chicken 7

SHAREABLES

mesta 19

Our housemade vegan pizza with a cauliflower crust, pesto, sliced tomatoes and vegan cheese

roasted chicken pizza 19

Slow roasted chicken topped with a house hickory sauce along with shredded cheddar and diced onion

margherita 18

House marinara topped with fresh mozzarella, sliced tomatoes and finished with a basil oil drizzle

goshuan chicken wings 18

Tossed in goshuan sauce, sesame seeds, scallions

ENTRÉES

skirvin burger 19

8oz fresh hand-cut Angus patty, topped with house-made shallot butter, bacon jam, cheddar, lettuce, and tomatoes served with fries or fruit

perle's chicken sandwich 18

Grilled chicken breast topped herb aioli, swiss, smoked bacon, arugula, pickles and onions served with fries or fruit

lobster stuffed ravioli 24

Lobster ravioli tossed in a Remy Martin crustacean sauce, topped with wild mushrooms

fancy gouda mac 29

Hand-pulled smoked chicken tossed in with cavatelli pasta and our rich gouda cream sauce

salmon poele 31

Fresh Atlantic salmon seared and served on a bed of mushroom risotto, grilled asparagus and a blackberry coulis

heaven seared duck 29

Served with caramelized cantaloupe, blueberry gastrique on a bed of sweet potato mash topped with cranberry foam

intriguing tofu 27

Soy marinated tofu with beet infused couscous served with asparagus and an orange balsamic glaze

light hen plate 27

Pan seared chicken breast on a bed of mushroom risotto, roasted asparagus topped with chicken gravy

filet oscar 49

8 oz hand-cut filet topped with crab Oscar served with sautéed potatoes, seared asparagus and house-made béarnaise

CHEF'S SCRATCH DESSERTS

crème brûlée 13

Chef's flavor of the day served with fresh berries and Chantilly cream

coconut banana cheesecake 14

Kahlua glazed cheesecake served with fresh berries and Chantilly cream

millionaire mousse 15

Grand Marnier mousse topped with passionfruit drizzle, Chantilly cream, and gold leaf

BEVERAGES

sodas 3

Pepsi, Diet Pepsi, Moutnain Dew, Mug Root Beer, Sierra Mist, Dr. Pepper

unsweet tea 3

coffee 3

aquafina 3

voss 10

juice 5

Orange, apple, cranberry, pineapple

*Thoroughly cooking food of animal origin, including but not limited to eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. A delivery fee of \$5 and Gratuity of 18% are included on the bill.

In-Room DINING

Meals are available at the times listed below

Breakfast 6:30AM - 10:30AM

Lunch 11:00AM - 2:00PM

Dinner 5:00PM - 10:00 PM

Please call ext. 5127 to
place your order.

BREAKFAST

two eggs your way 13

Choice of bacon or pork sausage, served with hash browns and your choice of toast

skirvin omelet 14

Bacon and sausage omelet topped with cheddar cheese served with hash browns and your choice of toast

big breakfast bowl 15

Home fries, sausage, bacon, eggs, roasted peppers, sweet red onions and Wisconsin cheddar

breakfast sandwich 12

All butter croissant, seasoned eggs, cracked pepper sausage patty or bacon, cheddar and marmalade, served with hash browns

eggs benedict 14

Fresh english muffin topped with ham, poached eggs and housemade hollandaise served with hash browns and asparagus

superfood oats 11

Chilled overnight oats with blueberries, peaches, honey-toasted almonds

seasonal fruit parfait 11

Greek yogurt with berries and granola

strawberry belgian waffle 13

Fresh pressed Belgian waffle with house made strawberry sauce and whipped cream

short stacks 12

The perfect stack with butter and maple syrup

HILTON HONORS FAVORITES

The options below are our Hilton Honors favorites and include a non-alcoholic drink; this is covered under the \$15 credit. No substitutions allowed.

breakfast sandwich 14

English muffin, seasoned eggs, ham, and cheddar cheese served with home fries

strawberry oats 12

Warm oats topped with our homemade strawberry sauce

A LA CARTE / SIDES

2 pieces of bacon 4

3 sausage links 4

1 pancake 4

fresh cut fruit 5

greek yogurt 8

avocado slices 4

toast 2.50

white, wheat, or cinnamon raisin

1 egg 2.50

scrambled, poached, over easy, medium, hard

**Thoroughly cooking food of animal origin, including but not limited to eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. A delivery fee of \$5 and Gratuity of 18% are included on the bill.*

KIDS MENU

pancakes 6

1 egg breakfast 6

yogurt parfait with fruit & granola 6

bacon & cheese english muffin 6

waffle with whipped cream & sprinkles 6

SOUP & SALAD

lobster bisque 11 / 15

Fresh lobster cream bisque started with brandy napoleon and topped with green onion

caesar salad 15

Classic romaine lettuce topped with housemade dressing, and croutons, gran padano

strawberry & greens 14

Fresh baby spinach, mixed with blue cheese and spicy pecans topped with locally sourced strawberries and a housemade balsamic drizzle

skirvin salad 14

Little gem mixed with pickled onion, cherry tomatoes, and an orange fennel confit topped with a citrus vinaigrette

kale & cashews 15

Baby kale mixed with quinoa, fresh strawberries, endive, and cashews finished with a coconut pesto drizzle

Salad protein add on options

Steak 10 Shrimp 10 Salmon 8 Chicken

BEVERAGES

coffee 3

hot tea 3

earl grey, black, green, wild mint, tropical passion, coconut bliss, apple crisp, english breakfast, and spiced chai

milk 3

juices 5

orange, apple, cranberry, pineapple

sodas 3

Pepsi, Diet Pepsi, Moutnain Dew, Mug Root Beer, Sierra Mist, Dr. Pepper



LUNCH

SHAREABLES

mesta 19

Our housemade vegan pizza with a cauliflower crust, pesto, sliced tomatoes and vegan cheese

roasted chicken pizza 19

Slow roasted chicken topped with a house hickory sauce along with shredded cheddar and diced onion

margherita 18

House marinara topped with fresh mozzarella, sliced tomatoes and finished with a basil oil drizzle

jumbo crab cake 24

Housemade jumbo crab cake topped with shallot butter on a bed of Arcadian salad

BEYOND SANDWICHES

All sandwiches served with your choice of fresh fruit or fries

skirvin burger 19

8oz fresh hand cut Angus patty, topped with house made shallot butter, bacon jam, cheddar, lettuce, and tomatoes

perle's chicken sandwich 18

Grilled chicken breast topped herb aioli, swiss, smoked bacon, arugula, pickled onions

oscar club 19

Smashed crab cake topped with fresh avocado, lettuce, tomato drizzled with herb aioli on a ciabatta roll

parisienne grilled cheese 17

Shaved Italian prosciutto with blended double cream brie cheese and chevre with fresh blueberries

smoked turkey & brie 15

Fresh carved turkey topped with brie, tomato, and lettuce and finished with a cranberry mango chutney

sandwich of the week 14

a unique sandwich offering from our talented culinary team ask for details

LUNCH ENTRÉES

salmon poele 28

Fresh Atlantic salmon seared and served on a bed of mushroom risotto, grilled asparagus and a blackberry coulis

golden beet 19

roasted golden beet and carrot blend with pistachio goat cheese drizzled with an orange balsamic glaze

add-on options: steak 10 shrimp 10 salmon 8 chicken 7

**Thoroughly cooking food of animal origin, including but not limited to eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. A delivery fee of \$5 and Gratuity of 18% are included on the bill.*

