



Breakfast Menu

BREAKFAST

Served weekdays from 6:30am until 10:30am

park avenue breakfast 13

2 eggs and a 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. Substitutions not 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

order of bacon or sausage 4

toast 2.5

1 pancake 4

fruit 5

1 egg 2.5

home fries or hash browns 4

greek yogurt 8

avocado 4

KIDS' MENU

12 & under only

pancake

\$6

1 eggs breakfast

\$6

kid's parfait

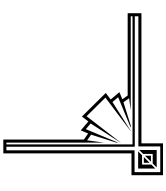
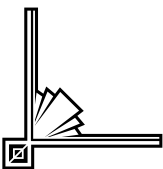
\$6

bacon & cheese english muffin

\$6

waffle with whipped cream & sprinkles

\$6





SOUP & SALAD

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

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 house-made dressing, croutons, and grana padano cheese

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**

mixed greens with croutons, cherry tomatoes, and cucumber tossed in ranch dressing then topped with a vegetable mélange of yellow squash, zucchini, and carrot

kale & cashews **15**

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

SHAREABLES

mesta **19**

house-made 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-made marinara topped with fresh mozzarella, sliced tomatoes and finished with a basil oil drizzle

jumbo crab cake **24**

house-made jumbo crab cake topped with shallot butter on a bed of arcadian salad

SANDWICHES

all sandwiches served with your choice of fresh fruit or fries

skirvin burger **19**

8 oz 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 with herb aioli, swiss, smoked bacon, arugula, and pickled onions

oscar club **19**

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

parisienne grilled cheese **16**

shaved prosciutto with blended double cream brie cheese and chèvre with fresh blueberries

smoked turkey & brie **15**

freshly-carved turkey topped with brie, tomato, lettuce finished with a cranberry mango chutney

sandwich of the week **14**

a unique sandwich offering from our talented culinary team ask your server 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

