

Hilton

T H E L O N D O N N Y C

IN - SUITE DINING

TO ORDER: DIAL 60 ON  
YOUR IN-SUITE PHONE



# BREAKFAST

SERVED DAILY FROM  
6:00 AM-11:00AM



## THE CONTINENTAL BREAKFAST 30

*Selection of Juice, Bakery basket or Toast  
Served with Butter and Preserves  
Freshly Brewed Coffee or Tea*

## GREEK YOGURT PARFAIT 16

*Berries, Fruit & Nut Granola*

## STRAWBERRY BANANA SMOOTHIE 15

## SLICED SEASONAL FRUIT PLATE 18

*Served with Greek Yogurt*

## CATSMO SMOKED SALMON 28

*Sliced Egg, Tomato, Pickled Red Onion, Capers  
Whipped Cream Cheese, Toasted Bagel*

## EXPRESS BREAKFAST BOX 20

*Fruit, Pastry, Juice, Coffee or Tea*

## MCANN'S STEEL CUT OATMEAL 18

*Berries, Golden Raisins, Brown Sugar*

## AMERICAN BREAKFAST 45

*Eggs Your Way,  
Choice of: Bacon, Pork Sausage, Canadian Bacon  
Fingerling Potato Hash  
Served with Butter and Preserves  
Selection of Juice, Freshly Brewed Coffee or Tea*

## THREE CAGE FREE EGGS OMELET 30

*Choice of Three: Spinach, Ham, Onion, Pepper, Mushroom,  
Cheddar, Swiss, Feta, Tomatoes, Bacon, Sausage, Goat Cheese  
Served with Fingerling Potato Hash  
Choice of Toast*

## TRADITIONAL BENEDICT 30

*Canadian Bacon, Hollandaise, Toasted English Muffin*



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**SMOKED SALMON BENEDICT 32**

*Wilted Spinach, Hollandaise, Toasted English Muffin*

**CRAB CAKE BENEDICT 35**

*Asparagus, Horseradish Hollandaise, Toasted English Muffin*

**CAGE FREE EGG WHITE FRITTATA 30**

*Roasted Peppers, Mushroom, Mesclun Greens Salad,  
Balsamic Vinaigrette*

**SHAKSHUKA 28**

*Two Cage Free Fried Eggs, Feta, Scallion, Pita Bread*

**BUTTERMILK PANCAKES 30**

*Roasted Cinnamon Apples, Candied Pecans, Maple Syrup*



**ORWASHER'S BAKERY CHALLAH FRENCH TOAST 30**

*Tropical Fruit Salsa, Toasted Coconut, Meyer Rum Maple Glaze*

**GOLDEN WAFFLE 26**

*Berries, Vanilla Whipped Cream, Maple Syrup*

**BREAKFAST SANDWICH 30**

*Scrambled Eggs, Cheddar, Bacon, Brioche Bun*

**AVOCADO TOAST 24**

*Sliced Tomato, Pickled Red Onion, Mesclun Salad,  
Balsamic Glaze, Multigrain Toast*

**BREAKFAST SIDES**

*Maple-Pepper Bacon 8*

*Turkey Bacon 8*

*Chicken Apple Sausage 8*

*Pork Sausage 8*

*Fresh Berries 8*

*Bagel/Cream Cheese 12*



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# ALL DAY MENU

11:00AM - 10:30PM



## SOUP

### CHICKEN RAMEN SOUP 16

*Noodle, Scallion, Baby Bok Choy, Wakame*

## SALADS

### BABY ROMAINE 17

*Pecorino Romano Cheese, Focaccia Crouton, Caesar Dressing*

### GREEK BABY WEDGE 18

*Cherry Tomatoes, Pepperoncini, Roasted Peppers, Kalamata Olives, Cucumbers, Feta Dressing*

### ROAST VEGETABLE CHOP SALAD 18

*Petite Greens, Carrots, Roasted Peppers, Hearts of Palm, Cherry Tomatoes, Artichokes, Basil Balsamic Dressing*

## ADD ON

*Jumbo Shrimp 11*

*Herb Marinated Chicken 9*

*Angus New York Strip Steak 15*

## SANDWICHES

### AVOCADO TOAST 24

*Sliced Tomato, Pickled Red Onion, Mesclun Salad, Balsamic Glaze, Multigrain Toast*

### ROAST TURKEY 22

*Lettuce, Tomato, Onion, Gruyere, Avocado Ranch Mayo, Multigrain Toast*

### OPEN FACE ROASTED VEGETABLE 20

*Red Pepper Hummus, Feta, Cucumber, Tomato, Whole Wheat Naan*

### 10 OZ. STEAKHOUSE BURGER 28

*Lettuce, Tomato, Onion, Chipotle Mayo, Brioche Bun*



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## ENTRÉES

### ORGANIC KING SALMON 35

*Asparagus, Spinach, Potato, Lemon Caper Cream*

### ROASTED HALF CHICKEN 34

*Goat Cheese Polenta, Broccolini, Honey Truffle Jus*

### GARGANELLI PASTA 30

*Mushroom Bolognese, Pecorino Romano Cheese*

### ANGUS NEW YORK STRIP STEAK 45

*Asparagus, Horseradish Bordelaise Sauce, Sour Cream Chive Mash*



## KIDS MENU

Petite Grilled Chicken Breast Mac & Cheese, Broccolini 12

Chicken Tenders, French Fries 12

Mini Cheeseburgers, French Fries 12

Kid's Garganelli Pasta with Tomato sauce 10

## DESSERTS

Dark Chocolate Mousse 14

White Chocolate Mousse 14

Strawberry Rhubarb Cheesecake 14



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## OVERNIGHT

10:30PM - 5:30AM



### **BABY ROMAINE 17**

*Pecorino Romano Cheese, Focaccia Crouton, Caesar Dressing*

### **ROAST TURKEY SANDWICH 22**

*Lettuce, Tomato, Onion, Gruyere, Avocado Ranch Mayo, Multigrain Toast*

### **ROAST VEGETABLE CHOP SALAD 18**

*Petite Greens, Carrots, Roasted Peppers, Hearts of Palm, Cherry Tomatoes, Artichokes, Basil Balsamic Dressing*

### **10 OZ. STEAKHOUSE BURGER 24**

*Lettuce, Tomato, Onion, Chipotle Mayo, Brioche Bun*

### **GARGANELLI PASTA 30**

*Mushroom Bolognese, Pecorino Romano Cheese*

### **CAGE FREE EGG WHITE FRITTATA 30**

*Roasted Peppers, Mushroom, Mesclun Greens Salad, Balsamic Vinaigrette*



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# B E V E R A G E S



## HOT BEVERAGE

Small Pot of Coffee 12

Large Pot of Coffee 18

Espresso, Cappuccino, Cafe Latte 10

Hot Chocolate 9

Choice of Milk: Whole Milk, Half- &-Half, Low Fat, Skim,  
Soy, Almond

## ASSORTED PREMIUM TEA SELECTIONS 8

Earl Grey Supreme, Fresh Mint, Japanese Sencha Green  
Tea, Chamomile, Organic Peppermint, Decaffeinated Ceylon

## JUICES 8

Orange, Grapefruit, Cranberry, Apple

## WATER

Voss (750mL) 7

Saratoga (1L) 10

## SPARKLING

Saratoga (1L) 10

## BEER 10

### DOMESTIC

Blue Moon

Budweiser

Bud Light

Samuel Adams Boston Lager

Sierra Nevada Pale Ale

Lagunitas IPA

### IMPORT

Becks Non-Alcoholic

Corona Extra

Amstel Light

Dos Equis Lager

Guinness Stout

Heineken

Stella Artois

### LOCAL

Brooklyn Lager

Coney Island Lager

Mermaid Pilsner

Rockaway ESB

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## WINE

### SPARKLING | CHAMPAGNE

	BTL	GLASS
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Brut, Chandon, California NV	\$75	\$21
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Champagne, Veuve Clicquot	\$155	\$41
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“Yellow Label”, Reims, France NV

Rosé, Etoile, Napa, California NV	\$115	\$31
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Imperial Brut, Moet and Chandon	\$105	\$28
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Epernay, France NV

### PINOT GRIGIO

Terlato, Friuli, Italy	\$67	\$19
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### SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand	\$110	\$13
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### CHARDONNAY

Sonoma - Cutrer	\$66	\$19
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Russian River Ranches, Sonoma, California

Stag’s Leap Wine Cellars	\$93	\$25
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Karia, Napa Valley, California

### PINOTNOIR

La Crema, Sonoma Coast, California	\$78	\$13
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### MERLOT

Ferrari – Carano, Sonoma County, California	\$78	\$13
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### CABERNET SAUVIGNON

Conn Creek, Napa Valley, California	\$69	\$21
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Oberon, Napa County, California	\$78	\$22
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Silver Oak, Alexander Valley, California	\$117	\$31
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### HALF BOTTELS 375 ML

Brut, Chandon, California NV		\$58
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Sauvignon Blanc, Duckhorn, Napa Valley, California		\$62
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Pinot Noir, Sonoma Cutrer, Sonoma, California		\$69
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