

APPETIZERS

Heart of Romaine Salad

Blue Ridge blue cheese crouton, blackberry vinaigrette
\$9.50

Maryland Crab Bisque

(prepared with local sustainable ingredients)

Chesapeake Bay crab with Shenandoah Valley cream,
Maryland Talbot Reserve white cheddar pop over
\$9

Capital Hilton Salad

Frisee, radicchio, mizzuna, beluga lentils, radish,
chive, truffle vinaigrette
\$8

Onion Soup Gratin

Red and yellow onions with
Vermont Tarentaise cheese
\$8

ENTRÉE SALADS

Flat Iron Steak

.....\$17
Radicchio, frisee, mizzuna, radish, tear drop tomatoes, chive, crumbled blue cheese, 3 mustard vinaigrette

Chicken and Cashews

.....\$17
Radicchio, bok choy, napa cabbage, carrot, candied cashews, glass noodles, ginger soy dressing

Roasted Organic Chicken

\$17
Batesville apples, dried cranberries, Vermont crumbled goat cheese, field greens, champagne vinaigrette

Statler Seafood

.....\$22
Seared scallops, lump crabmeat, sautéed jumbo shrimp, organic greens, baby spinach, roasted mini bell peppers, white balsamic vinaigrette

SANDWICHES

Hilton Steakhouse Burger or Turkey Burger

.....\$17
Create your own burger with your favorite toppings and a side house salad

Maryland Style Crab Cake

.....\$19
White corn relish on an olive bun with sweet potato fries

Signature Turkey Club

.....\$17
Artisan sourdough bread, turkey breast, green tomato chutney, pickled onions and house made potato chips

Grilled Chicken

\$17
Vermont Tarentaise cheese, avocado, basil mayonnaise, olive bun with fresh fruit salad

Grilled Cheese and Bacon Sandwich with Tomato Soup

\$17
Maryland Talbot Reserve white cheddar, apple wood bacon on artisan sourdough bread with tomato bisque

TWIG'S FAVORITES

Bistro Steak

.....\$30
Risotto cake, cipollini onions, glazed baby carrots, fried basil

Butternut Squash Ravioli

.....\$20
Sautéed in brown butter, beefsteak tomato coulis, pea shoots

Stuffed Organic Chicken

\$22
Filled with Vermont goat cheese and roasted bell pepper, Israeli cous cous, herb broth

Rock Fish (prepared with local sustainable ingredients)

\$21
Chesapeake Bay favorite with basil oil and pickled mushrooms over Hummingbird Farm beefsteak tomato salad

Side Items

Asparagus	\$6	Sweet Potato Fries	\$5
Sautéed Mushrooms	\$5	Whipped Potatoes	\$5

Wine by the Glass

Chalone Vineyard, Chardonnay	\$13	Cellar 8, Merlot	\$10
Brancott, Sauvignon Blanc	\$11	Beringer, Cabernet Sauvignon	\$10
Jacobs Creek, Pinot Grigio	\$10	Echelon, Pinot Noir	\$10
Beringer, White Zinfandel	\$10	Fetzer-Valley Oaks, Shiraz	\$11

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Party of 6 or more will subject a 16% gratuity paid to the server