

## Hilton Buffet Breakfast

**Buffet breakfast with scrambled eggs, bacon, sausage, griddled entrée, corned beef hash, home fried potatoes, hot oatmeal and cream of wheat. Bagels, buttery croissants, pastries, cereals, fresh seasonal fruits, cottage cheese, yogurts, meats & cheeses. Chilled juices, fresh-brewed coffee and assorted fine teas.**

**\$22**


### Morning Classics





<b>All American</b>	Two eggs, any style, with choice of bacon, sausage or ham. Served with home fried potatoes and toast	\$15
<b>Three Egg Omelet</b>	Add your choice of peppers, onions, mushrooms, spinach, tomato, sausage or bacon Swiss, Cheddar or Monterey Jack cheese. With breakfast potatoes and toast	\$15
<b>Eggs Benedict</b>	Two poached eggs, Canadian bacon & English Muffin topped with Hollandaise Sauce	\$15
<b>Smoked Salmon Benedict</b>	Two poached eggs on toasted English Muffin with smoked salmon and a caper-Hollandaise sauce	\$17
<b>Maine Lobster Benedict</b>	Two poached eggs on toasted English Muffin with Maine lobster and a chive-Hollandaise sauce	\$19
<b>Steak &amp; Eggs</b>	Grilled petite filet mignon with two eggs any style, breakfast potatoes and toast	\$18
<b>Smoked Atlantic Salmon Plate</b>	Thin sliced salmon with chopped onion, capers, sliced tomatoes. Served with a bagel & cream cheese	\$16
<b>Fresh Fruit Breakfast Platter</b>	Assorted seasonal melons and berries. Served with a bran muffin and yogurt or cottage cheese	\$14

### From The Griddle

<b>Malted Belgian Waffles</b>	Served with savory Country Sausage, warm maple syrup, fresh strawberries and chopped walnuts	\$14
<b>Buttermilk Pancakes</b>	Plain or with fresh blueberries. Served with crisp Cured Bacon, warm maple syrup and whipped sweet butter	\$14
<b>Cinnamon Roll French Toast</b>	Served with Sliced Virginia Ham, warm maple syrup and whipped sweet butter	\$14

### Hilton Eat Right™

Items with this symbol  are part of Hilton's Eat Right™ Program. The recipes were created by Hilton's Eat Right Culinary Team in conjunction with Johnson & Wales University. They encourage a nutritional concept of balance, variety and moderation

 <b>Mango Tango Breakfast Shake</b>	A smooth blend of fresh pineapple, orange, mango and low-fat yogurt <i>Fat 1g Saturated Fat 0.5g Cholesterol 5mg Carbohydrates 48g Protein 5g Calories 210</i>	\$9
 <b>Mixed Vegetable Frittata</b>	Traditional frittata with red onions, mushrooms, dill, asparagus, spinach, Roma tomatoes with a low-fat egg substitute <i>Fat 2.5g Saturated Fat 0g Cholesterol 0mg Carbohydrates 24g Protein 23g Calories 210</i>	\$14
 <b>Greek Omelet</b>	Scrambled eggs with sautéed tomatoes and feta cheese. Topped with fresh oregano. <i>Fat 25g Saturated Fat 10g Cholesterol 470mg Carbohydrates 5g Protein 19g Calories 320</i>	\$15
 <b>Whole Grain Pancakes</b>	Homemade whole wheat and oat pancakes with maple syrup and Granny Smith apple compote and low-fat yogurt <i>Fat 7g Saturated Fat 1g Cholesterol 0mg Carbohydrates 129g Protein 15g Calories 620</i>	\$14

### Side Orders

Yogurt, Granola & Berry Parfait	\$9	Half Indian River Grapefruit	\$6
Link Sausage, Bacon or Grilled Ham	\$6	Two Eggs (any style)	\$6
Breakfast Potatoes	\$4	Yogurt or Cottage Cheese	\$4
House Made Granola \$8 with Berries	\$10	Chilled Juice	\$4
Toast or English Muffin	\$4	Milk, Chocolate Milk	\$3
Bagel with Cream Cheese	\$5	Bottomless Cup of Coffee	\$4
Irish Steel-cut Oatmeal	\$6	Assorted Bigelow Teas	\$4

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

18% Gratuity will be added to checks for parties of six or more for your convenience

A 5% Massachusetts State Meal Tax will be added