

TRESCA MENU

Starters

Artichoke Parmesan Dip
Flame roasted artichoke, parmesan cheese,
warm flat bread
9

Roasted Garlic
Cloves of garlic in virgin olive oil, served in
a rustic French batar bread
7

Blackened Chicken Nachos
Marinated chicken breast, black beans,
tomatoes, olives, cheese, sour cream and
guacamole
11

Crab Cakes
Sweet corn relish, baby arugula and
tarragon aioli
13

Gang Gari Gai
Yellow chicken curry
8

Garlic Shrimp Sautee
Garlic and olive oil
9

Crispy Panko Shrimp
Skewered, sweet and spicy thai chili sauce
11

Buttermilk Calamari
Garlic horseradish marinara and red chili
jelly
9

Beef Satay
Spicy hoisin sauce
9

Black & Blue Ahi
Sushi grade "A" hawaiian tuna, cajun spices,
seared RARE,
hot & spicy mustard sauce
11

****Shrimp Spring Rolls**
Fresh crab and grilled shrimp, mint, cilantro
and spring salad stuffed in soft rice
wrappers
glazed with a red bell pepper sauce
9

Lobster Bisque
Maine lobster, cognac, chive creme fraiche
C 6 / B 9

Clam Chowder
Clam Chowder prepared with roasted corn
and wild rice
C 5 / B 8

Soup D' Jour
Broth based soup of the day
C 4 / B 7

** Denotes Hilton "Eat Right" Program

Green Plates

Caesar
As it should be
S 6 / D 9

Iceberg Wedge
Upper ranch dressing, crisp bacon, tomato,
egg blue cheese
S 6 / D 10

Pear
Fall greens, candied pecans, gorgonzola,
champagne vinaigrette
S 7 / D 10

"Tresca" Chopped Salad
Iceberg Lettuce, chicken, bacon, Swiss
cheese, sun dried tomatoes,
marinated artichoke hearts, avocado,
roasted bell peppers
13

Flat Iron Steak Salad
Romaine hearts, herb jus and roquefort
dressing
15

Firecracker Shrimp Salad
Marinated shrimp teriyaki wrapped in
wonton crisp on mixed field green. Nut
crusted goat cheese and mexican papaya.
pineapple vinaigrette
15

Grilled Ahi Tuna Niçoise
(medium rare)
Field greens tossed with balsamic, kalamata
olives, haricots verts, hard-boiled egg and
tomatoes drizzled with whole-grain mustard
vinaigrette
16

****Mediterranean Chicken Salad**
Grilled chicken breast resting over a bed of
mix greens, feta cheese, garbanzo beans,
red and green bell peppers topped with a
lemon vinaigrette
D 14

Between the Bread

Kobe Burger
Choice of: Cheese, Grilled Onions, Sautéed
Mushrooms or Apple wood bacon
12

Open Face Tuna Melt
Fresh ahi tuna, seared and topped with
sprouts, tomatoes, asiago cheese
12

Roasted Beef Dip
Swiss cheese, caramelized onions
and herb jus
13

Parmesan Crusted Chicken
Grilled chicken breast served over parmesan
crusted sourdough bread with creamy
guacamole, garden fresh tomato, melted
Swiss cheese
13

Two Handed Wrap
Blackened chicken breast with Cajun spices,
wrapped in a tomato infused cream cheese,
lettuce, tomato and cucumbers in a tomato
basil tortilla
12

Fish of the Day Sandwich
Fresh fish of the day prepared accordingly
12

Ciabatta Club
Turkey, bacon, cranberry mayonnaise
11

Crab Cake Sandwich
Jumbo lump crab cake, broiled to a golden
brown, served on a fresh baked kaiser roll
14

****Roasted Vegetable and Sun Dried
Tomato Wrap**
Roasted red peppers, mushrooms, zucchini
and sun dried tomato hummus in a whole
wheat tortilla
11

Noodles

Artichoke Chicken
Grilled rosemary chicken, mushrooms,
artichoke hearts and roma tomatoes in an
asiago cream sauce
with penne
18

Linguini Fra Diablo
Sautéed prawns and scallops in a zesty
blend of ripe tomatoes and onions in a herb
cream sauce over linguini.
23

Lobster Yellow Corn Ravioli
Parmesan cream
18

Aglio e Olio
Garlic & olive oil
12

Entrees

**** Prosciutto Wrapped Chicken**
Seared chicken breast wrapped in
prosciutto and balsamic reduction drizzled
over top
18

Fire Chicken
Naturally raised, roasted crisp, chilies,
lemon, garlic
16

New York Steak 10 oz.
Peppercorn crusted, gruyère mashed
potatoes, port wine reduction and julian
style vegetable medley
26

Filet Mignon
Burgundy gorgonzola butter, beer batter
onion rings and garlic mashed potatoes
34

Double Cut Pork Chop
Maple infused with corn flan and sweet
potato fries
24

Baby Back Pork Ribs
Twice cooked, smoked ribs with hickory
BBQ sauce, crispy onions and roasted garlic
mashed potatoes
Half rack / Full rack
16 22

Alaskan Halibut
Pistachio crusted, with mexican papaya
relish, a duo of sauces, roasted garlic
mashed potatoes
24

Chilean Seabass
Black sesame crusted, with stir-fry
edamame, ginger vegetables and carrot
broth
28

**** Salmon with a Roasted Red Pepper
Sauce**
Grilled salmon served with carrots pinot
pilaf and asparagus
20

Black & Blue Ahi
Sushi grade "A" hawaiian tuna, cajun spices,
seared RARE,
hot & spicy mustard sauce
24

Macadamia Nut Crusted Mahi Mahi
Mahi mahi is coated in macadamia nuts and
breadcrumbs and lightly fried, then baked,
and served with a sauce featuring tropical
fruit, hot pepper, shallots
26

Lobster Tail
Oven roasted Australian "cold water"
lobster tail
Market