



IN ROOM DINING

MOBILE ORDERING



4:00p - 10:00p daily

SHAREABLES

HOUSE-SMOKED WINGS 18

one pound of seasoned bone-in wings
buffalo, bbq, house dry-rub, or plain
served with veggies and ranch

COCONUT SHRIMP 19

citrus horseradish sauce

SPINACH ARTICHOKE DIP 17

creamy spinach and artichoke dip
served with warm pita points

CHEESE QUESADILLA 15

four-cheese blend, pico, sour cream
add blackened chicken +4

SOFT PRETZEL BITES 14

served with house-cheese sauce

WHITE CHEDDAR CHEESE CURDS 15

served with pepper jelly

BASKET 14

tots, fries, or rings

FLATBREADS

FARMERS 16

shaved parmesan, goat cheese, arugula,
grape tomato, balsamic reduction

GARLIC CHICKEN 17

alfredo, crispy garlic, marinated chicken,
mozzarella, oregano

FORAGED MUSHROOM 16

wild mushrooms, parmesan, truffle oil,
fresh herbs

MARGHERITA 17

red sauce, fresh mozzarella, tomato, basil

HANDHELDS

*all handhelds served with choice of fries or fruit

SHORT RIB GRILLED CHEESE 24

braised short rib, caramelized balsamic
onion, cheddar and smoked gouda,
horseradish aioli on grilled Italian sourdough

STEAK SANDWICH* 28

sliced coffee chili spiced steak, ambleu
cheese, pickled red onion, baby arugula,
horseradish aioli, on bahn mi baguette

EMERALD PESTO WRAP 21

herbed chicken, fire-roasted tomato,
shredded romaine, pesto aioli, shaved
parmesan, wrapped in spinach tortilla

PLYMOUTH BURGER* 23

half-pound broiled patty, cheddar cheese,
pecan wood smoked bacon, garlic aioli,
on brioche bun, lettuce, tomato, red onion,
house-made pickles

BEYOND BURGER 22

broiled vegan patty, vegan cheddar cheese,
gluten-free vegan bun, lettuce, tomato,
red onion, house-made pickles

MILL CITY SWEET & SPICY CHICKEN 22

hot sauce marinated double-breaded chicken
dipped in sweet & spicy sauce on brioche bun
with mayo, house-made pickles, butter lettuce

ENTREES

BLACKENED CHICKEN PENNE 22

blackened chicken, sun dried tomato,
roasted red peppers, basil pesto cream sauce

MAPLE CEDAR PLANK SALMON 24

maple glazed cedar grilled atlantic salmon
with seasonal vegetable, lemon, and
roasted rosemary red potatoes

STEAK FRITES* 26

10oz ny strip with peppercorn cream sauce
served with garlic-parmesan house-fries

HOUSE-MADE SOUP 12

served with baguette

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or eggs may increase your risk of foodborne illness*

***groups of eight or more are subject to eighteen percent gratuity*

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EMBASSY SUITES by Hilton™

MINNEAPOLIS
DOWNTOWN

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GREENS

THAI PEANUT SALAD 18
romaine, napa cabbage, bell pepper,
carrot, rice noodle, wonton crisp,
peanut, cilantro, thai peanut dressing
add grilled chicken +6

STRAWBERRY AVOCADO SALAD 18
baby kale and arugula, strawberry,
mandarin orange, avocado, feta,
candied pistachio, tahini dressing
add grilled chicken +6

HOUSE SALAD half 12 | 18
local greens, red onion, goat cheese,
candied walnut, white balsamic vinaigrette
add grilled chicken +6

SWEETS

SEASONAL CHEESECAKE 14
ask your server for details

WARM BROWNIE S'MORE 14
chocolate chip brownie, raspberry,
chocolate sauce, toasted marshmallow

MINI DONUTS 14
made fresh with cinnamon sugar

CHOCOLATE TORTE 14
dense rich chocolate delight

ICE CREAM SUNDAE 12

KIDS CORNER

chicken nuggets 13
mac 'n cheese 13
grilled cheese 13
grilled chicken breast 13
grilled salmon 13

WINE

CANYON ROAD 10 | 30
Moscato, Sauv Blanc, Pinot Grigio,
Chardonnay, White Zinfandel,
Pinot Noir, Merlot, Cabernet

SPARKLING
LaMarca prosecco split 10
Risata prosecco 28

WHITE
Three Thieves pinot grigio 11 | 33
Cup Cake moscato 12 | 36
Eco Bay sauv blanc 12 | 36
Murphy Goode sauv blanc 40
Josh SeaSwept white blend 11 | 36
Sterling chardonnay 12 | 36
Joel Gott unoaked chard 42

ROSE
Erath pinot noir rosé 12 | 36
Joel Gott grenache rosé 14 | 42
Rainstorm pinot noir rosé 42

RED
A to Z pinot noir 12 | 36
Complicated pinot noir 54
R Collection merlot 14 | 42
J. Lohr cabernet 14 | 42
Joel Gott 815 cabernet 14 | 42
Sterling cabernet 36
Los Cardos malbec 38

DRAUGHT BEER

Guinness	Sam Adams
Northeast	Blue Moon
Surly Furious	VooDoo Ranger
Hazy Little Thing	Bud Light
Modelo	Budweiser

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