

All Day Menu

Served daily 11:00 a.m. – midnight

Pastas & Pizza

(Come with a tiny house salad and choice of dressing)

Penne 17

with Chicken, Peppers, Asparagus, Spinach in a light tomato cream

Angel Hair 19

with Shrimp, Crabmeat, Tomatoes, Basil and Garlic

Pizza 13

16 inch Pizza with Litre of Soda

Entrees

(Come with a tiny house salad and choice of dressing and freshly baked bread)

BBQ Grilled Salmon 16

with Mash Potatoes and Creamed Spinach

Shrimp 17

with Lemon Garlic, Jasmine Rice and Broccolini

Crabcakes 17

with Lemon Garlic Aioli, Mash Potatoes and Asparagus

Pan Seared Tilapia with Bearnaise 16

Sauteed Tomatoes and Basil with Asparagus

Herb Roasted Chicken Breast 16

with Peppercorn Glaze, Jasmine Rice and Broccolini

Filet of Beef 22

with Red Wine Sauce, Mash Potatoes and Asparagus

Prime Rib with Au Jus 21

Fries, Onion Rings, or Baked Potato and Green Beans

NY Strip with Bearnaise 21

Fries, Onion Rings, or Baked Potato and Creamed Spinach

Desserts

Florida Key Lime Pie 7

Seasonal Fruit Tart 7

Chocolate Cake 7

NY Cheesecake 7

DESSERT WINE

COGNAC - PORT/SHERRY

	glass
Courvoisier VSOP	12
Hennessy XO	29
Remy Martin VSOP	15
Fonseca Bin 27 Porto	8
Taylor Fladgate 10 year old Tawny Porto	11
Dows 20 year old Tawny Port	13
Dry Sack Sherry	11
Tio Pepe Sherry	11

BEER

Ask your server for our latest Domestic and Import Bottled Beer Selection. We serve 8 Draught Beers on Tap.

A 20% service charge and a 6% Sales Tax plus \$2.00 delivery charge will be added to your guest check.

WHITE

When ordering Alcoholic Beverages, proof of age will be required upon delivery. Alcoholic Beverages are only available between 11:00 a.m. to midnight.



ROSE

	glass	bottle
Barboursville Rose	7.50	28

CABERNET

14 Hands	7.50	28
Kenwood		28
Mont Gras Reserve	8	32

MERLOT

El Portillo	8	32
Mad House Wife		24

PINOT NOIR

Steele		48
Hob Nob	8	32

SHIRAZ

Penforlids "Thomas Hyland"	8	32
St. Hallet's Faith Shiraz		36

RED ZINFANDEL

Four Vines	7.75	30
L ayer Cake Primitivo	10	40

BLENDS

7 Daughters Winemaker		36
Jarhead Red . . . Note, made by Marines	10	40

(All sales go to the Marine Corps Scholarship Foundation)

WDH /2-11

Wine List

CHARDONNAY

	glass	bottle
BV Century	6	24
Arnold Palmer	11	46
J. Lohr Riverstone		28
Screw Kappa Napa		46
Barboursville	7	26

SAUVIGNON BLANC

Villa Maria	9	36
St. Supery	10	40

RIESLING

Fess Parker	10	40
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HALF BOTTLE

	(375ml)	bottle
Korbel Brut, Champagne		25
Meridian Chardonnay		16
Louis Jadot Macon Villages		18
Kenwood, Pinot Noir, Sonoma		24
Ruffino Chianti DOCG		18
Robert Mondavi Private		18
Rutherford Ranch, Cabernet Sauvignon		21

ANYTHING BUT CHARDONNAY

	glass	bottle
Chateau Ste Michelle Riesling	6	24
Folie A Deux Menage A Trois	8	32
Woodbridge Moscato	6	24
Parducci Pinot Grigio	9	36

CHAMPAGNE & SPARKLING WINE

Dom Perignon Brut		299
Veuve Clicquot Rose		228
Gloria Ferrer Brut, Sonoma		60
Korbel Brut		40
Segura Viudas Aria		28

RED



IN-ROOM MENU

We are pleased to offer our In-Room Dining Menu. In-Room Dining is available 6:00 a.m. to midnight Daily.

Contact Extension 1033 to place your order

Old Ox
GRILLE

Breakfast

Join us daily in the Old Ox Grille.

6:00 a.m. – 11:00 a.m.

In addition to our In-Room menu, we offer two breakfast buffets that are right for you.

Dulles Hilton Breakfast Buffet & Dulles Hilton Continental Buffet.

Dulles Hilton Breakfast Buffet includes all of your breakfast favorites as well as our Chef preparing eggs, omelettes and waffles to order. Dulles Hilton Continental Buffet includes your favorite cold selections.

Lunch

Served Monday – Friday in the Old Ox Grille.



Casual Dining

Join us daily in the Cardinal Lounge.

Monday – Friday: 3 p.m. – Close

Saturday – Sunday: 12 p.m. – Close

Set in our lobby, the Cardinal Lounge is the perfect place to start your evening.

Enjoy a glass of wine, a cold beer or one of our bartender's cocktail creations with a tasty appetizer or entree.

A 20% service charge and a 6% Sales Tax plus \$2.00 delivery charge will be added to your guest check.

Breakfast Menu

Served daily 6:00 a.m. – 11:00 a.m.

Eggstraordinary

All Egg Dishes may be made with Fresh Eggs, Low Cholesterol Eggs or Egg Whites and are served with Breakfast Potatoes and your choice of Toast or English Muffins.

Corned Beef Hash 13

Served with Two Eggs prepared any style topped with Cheddar Cheese

Crab Eggs Benedict 17

Poached Eggs and Crab Meat on a toasted English Muffin topped with Hollandaise Sauce

Eggs Benedict 15

Poached Eggs and Canadian Bacon on a toasted English Muffin topped with Hollandaise Sauce

Egg Sandwich 12

Two Eggs Any Style with your choice of Cheese, Breakfast Ham, Bacon or Sausage served on a Kaiser Roll

American Breakfast 15

Two Eggs Any Style, choice of Bacon, Sausage Links or Breakfast Ham, choice of Juice and Coffee or Tea

Country Eggs Prepared to Order

One Egg 5.50

Two Eggs 9.75

Three Egg Omelet 14

Fluffy Three-Egg Omelet with your choice of the following: Broccoli, Tomato, Spinach, Peppers, Onions, Asparagus, Mushrooms, Breakfast Ham, Bacon, Panchetta Ham, Smoked Salmon and American, Swiss Cheddar, Bleu or Feta Cheese

From the Griddle

These Selections include your choice of Bacon, Sausage Links, or Breakfast Ham.

Blueberry Pancakes 14.50

Buttermilk Pancakes with Blueberries

Traditional French Toast 14

Served with Sliced Fruit Bread

Traditional Buttermilk Pancakes 14

Served with Warm Syrup

Belgian Malted Waffle 14

Waffle served with fresh Strawberries and Whipped Cream



On a Lighter Note

Cold or Hot Cereal 6.25

Cold choices are Rice Krispies, Shredded Wheat, Frosted Flakes, Special K or Raisin Bran served with 1% or Skim Milk.

Hot choices are Oatmeal or Cream of Wheat
\$8.25 with Seasonal Fresh Fruit

Smoked Salmon and Bagel 13.50

Smoked Salmon on your choice of Bagel with Tomatoes, Sliced Red Onions and Capers.
Bagel choices are Plain, Sesame, and Poppy Seed.

From the Bakery

Fruit Bread Festival 6.25

Peach, Blueberry and Cranberry Fruit Breads served with a garnish of Berries and Mixed Berry Cream Cheese

Danish, Muffin or Croissant (Choice of Two) 5.75

Please ask your server for the assortment of Freshly Baked Muffins and Danish Pastries of the day.

On Your Side

Sliced Bananas 4.75 Half a Grapefruit 4.75

Chilled Melons 4.75 Breakfast Potatoes 4.75

Bacon, Sausage Links, or Breakfast Ham 5.25

Toasted Bagel 4.75

Sesame, Poppy Seed, Cinnamon Raisin or Plain served with your choice of Plain, Garden Vegetable or Mixed Berry Cream Cheese

Toast or English Muffin 4.75

Served with Butter and Assorted Fruit Jams

Beverages

Fresh Brewed Coffee or Decaf:

Small pot 6 - Large pot 8

Selection of Hot Tea with Lemon and Honey 6

Whole, Skim or Chocolate Milk 3.50

Fresh Squeezed Orange or Grapefruit Juice 5

Chilled Cranberry, Apple, Pineapple, Tomato or V-8 Juice 5

Coke, Diet Coke, Sprite 3.50

Bottled Water 9oz. 3.50 - liter 7 (Aqua Panna or San Pellegrino)



All Day Menu

Served daily 11:00 a.m. – midnight

Starters

Quesadillas 9

Caramelized Onions and Peppers with Vermont Cheddar
Choice of Chicken, Beef or Crab

Beer Battered Shrimp 10

with Chipotle Tarter Sauce

Soup of the Moment 7

Caesar Salad 6

with Romaine, Parmesan Crisp, Crouton Sticks and Creamy Dressing
(add more Romaine, Chicken, Crab or Salmon for \$5 more)

Filet, Crabmeat and Bearnaise 11

Baby Greens, Tomatoes, Pecans and Gorgonzola 6
(add more Baby Greens, Chicken, Crab or Salmon for \$5 more)

Crispy Rock Shrimp and Calamari 11

with Spicy Chipotle Sauce

Nachos Fried & Loaded 9

Wings 9
with Blue Cheese and Celery Sticks

Sandwiches

Philly Cheese 12

Stacked high with Peppers, Onions and Cheese with Fries

Chicken Wrap 12

Tomatoes, Lettuce, Chipotle Sauce and Fries

Burger 12

on a Brioche Bun and Fries

Crab Cake 13

Lime Caper Tarter Sauce, Slaw and Fries

Cabo Fish Tacos 14

Blackened White Fish, blended corn and Flour Tortillas,
Pico de Gallo, Chipotle Aioli, Lime Sour Cream and Asian Slaw



Late Night Menu

Available from 12:00 a.m. to 6:00 a.m.

Assorted Cereal 6.25

All Bran, Special K, Corn Flakes, Rice Krispies, Shredded Wheat
served with Whole or Skim Milk

Chicken Wrap 12

Tomatoes, Lettuce, Chipotle Sauce and Chips

Chicken Caesar 11

with Romaine, Parmesan Crisp, Crouton Sticks, and Creamy Dressing

Box Snack 10

Turkey or Ham Sandwich with Chips, Cookie and Fruit

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♥ Please alert your Server to any ingredients that you are allergic to. *Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness.