

Eric's

RESTAURANT & BAR

LUNCH

FOUNDED IN HONOR OF CONRAD N. HILTON, WHOSE LEGACY BEGAN WITH THE MOBLEY HOTEL IN CISCO, TEXAS, OUR COLLEGE WAS ESTABLISHED IN 1969 THROUGH A \$1.5 MILLION GIFT FROM HIS SONS, ERIC AND BARRON HILTON. NOW KNOWN AS THE CONRAD N. HILTON COLLEGE OF GLOBAL HOSPITALITY LEADERSHIP, IT CONTINUES TO SHAPE THE FUTURE OF OUR INDUSTRY. ERIC’S RESTAURANT, NAMED FOR CONRAD’S YOUNGEST SON, PROUDLY CARRIES ON THE HILTON TRADITION OF WARMTH, SERVICE, AND HOSPITALITY.

FOR THE TABLE

KETTLE POTATO CHIPS HERB RANCH DIPPING SAUCE	13
TORTILLA CHIPS WITH SALSA AND QUESO	13
BACON WRAPS BACON WRAPPED JUMBO SHRIMP IN A BBQ GLAZE WITH CHIPOTLE RANCH	18
SPINACH AND ARTICHOKE FIESTA SPINACH AND ARTICHOKE WITH TRICOLOR TORTILLA CHIPS	16
CRISPY CALAMARI WITH THAI SWEET CHILI SAUCE	18
CRAWFISH DIP SPINACH CRAWFISH DIP WITH WARM FRENCH BREAD	18

FROM THE OVEN

MEAT LOVERS FLAT BREAD PIZZA WOOD FIRED FLATBREAD TOPPED WITH PEPPERONI, ITALIAN SAUSAGE, GRILLED CHICKEN AND BACON	LG \$24 SM \$14
MARGARITA FLAT BREAD PIZZA FRESH MOZZARELLA, BASIL, OREGANO AND VIRGIN OIL	LG \$24 SM \$14
GARDEN VEGGIE FLAT BREAD PIZZA SPINACH, MUSHROOM, RED ONIONS AND PEPPERS	LG \$24 SM \$14

FROM THE GARDEN

PROTEIN ENHANCEMENTS CHICKEN \$6 / SHRIMP \$8 / SALMON \$11 / STEAK \$11	
CAESAR SALAD V ROMAINE MIX WITH SUN-DRIED TOMATOES, CAPERS, CROUTONS, SHAVED PARMESAN AND CLASSIC CAESAR DRESSING	12
ERIC’S GARDEN SALAD V MIXED GREENS WITH EGGS, FOCACCIA CROUTON, HEIRLOOM TOMATOES, CUCUMBERS, RED ONIONS, CARROTS AND BALSAMIC VINEGAR	13
GRECIAN SALAD V TOMATOES, OLIVES, ARTICHOKE, CUCUMBERS, RED ONIONS, FETA CHEESE AND CREAMY GREEK VINAIGRETTE	15
CHINOIS ASIAN SALAD V MANDARIN ORANGES, NAPA CABBAGE, WONTON STRIPS, MIXED GREENS, ENDIVE, CANDIED CASHEWS, PICKLED GINGER AND SPICY ASIAN SAUCE	15
JUMBO LUMP CRAB CAKE ON MIXED GREENS, HEIRLOOM TOMATOES, CUCUMBERS, RED ONIONS, CARROTS AND REMOULADE	18
SOUP DU JOUR CHECK WITH YOUR SERVER ON THE DAILY SOUP OFFERING	10
TOMATO BASIL SOUP WITH CRÈME FRAÎCHE AND PARMESAN CROUTONS	10

ON THE SIDE

BROCCOLINI	5
GRILLED ASPARAGUS	6
GRILLED VEGETABLE MEDLEY	5
BRUSSELS SPROUTS	5
BASMATI RICE	5
TWISTED MAC & CHEESE	6
YUKON GOLD MASH POTATOES	5

FROM THE DELI

ERIC’S BURGER BRISKET BURGER TOPPED WITH BARBECUE SAUCE, PROVOLONE CHEESE, CANDIED BACON, TOMATOES, PICKLES, ONION STRAWS AND CREAMY HERB SPREAD	19
GRILLED CHICKEN AND AVOCADO SANDWICH HEIRLOOM TOMATOES, BUTTER LETTUCE, PROVOLONE CHEESE, BASIL PESTO AIOLI ON A BRIOCHE BUN	18
ERIC'S SHRIMP TACOS GRILLED SHRIMP, PICO DI GALLO, AVOCADO AND CHIPOTLE RANCH ON TWO FLOUR TORTILLAS	18
PORTOBELLO MUSHROOM BURGER V WITH SMOKED GOUDA CHEESE, PICKLED ONION AND MARINATED VEGETABLE HERB SPREAD ON A BRIOCHE BUN	16
SMOKED TURKEY CLUB TURKEY WITH BACON, BUTTER LETTUCE, CHEDDAR CHEESE, HEIRLOOM TOMATOES AND HERB AIOLI ON TOASTED SOURDOUGH.	17
BLACK BEAN BURGER VEGAN BLACK BEAN BURGER ON BRIOCHE BUN WITH BIBB LETTUCE, TOMATOES, RED ONION AND CHIPOTLE AIOLI	15

FROM PEN, PASTURE,& SEA

CAJUN CHICKEN PASTA PENNE PASTA TOSSED WITH CHICKEN, ANDOUILLE SAUSAGE AND PEPPERS IN A SPICY CREAM SAUCE	18
TUSCAN CHICKEN PASTA BREADED CHICKEN BREAST SALUTED IN PARMESAN CREAM SAUCE WITH SUN-DRIED TOMATOES, ARTICHOKES, AND SPINACH ON FETTUCCINE.	18
BRAISED SHORT RIBS PARMESAN POLENTA, GARLIC BROCCOLINI AND DEMI GLAZE	29
BLACKENED SALMON SERVED WITH SOUTHERN SUCCOTASH AND YUKON GOLD MASH POTATOES	21
CRISPY CATFISH WITH FRENCH FRIES AND HUSHPUPPIES	18
ERIC'S CURRY CHOICE OF HALAL CHICKEN, PORTOBELLO MUSHROOM OR TOFU WITH BASMATI RICE AND NAAN	17
PALAK PANEER VEGAN CURRIED CHEESE CUBES, FRESH SPINACH, ONIONS, SPICES, PANEER AND HERBS WITH BASMATI RICE AND NAAN	16
CHEF'S SPECIAL CHEF'S DAILY CREATION FOCUSING ON FRESH LOCAL SOURCED INGREDIENTS	18