Eric's RESTAURANT & BAR — DINNER

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

BACON WRAPS 18
BACON WRAPPED JUMBO SHRIMP IN A BBQ GLAZE WITH CHIPOTLE RANCH

CHICKEN QUESADILLAS 18
GRILLED CHICKEN, PEPPERS, PICO DI GALLO, CHEDDAR & MOZZARELLA ON LARGE FLOUR TORTILLA SERVED WITH SALSA ROJO, SOUR CREAM & GUACAMOLE

COOG'S HOUSE WINGS 18
6 JUMBO WINGS TOSSED IN YOUR CHOICE OF BUFFALO, OR BBQ SAUCE SERVED WITH CARROTS CELERY AND RANCH DRESSING

SPINACH AND ARTICHOKE FIESTA Ⓥ 16
SPINACH AND ARTICHOKE IN CREAMY CHEESE SAUCE WITH TRICOLOR TORTILLA CHIPS

CRISPY CALAMARI 18
WITH THAI SWEET CHILI SAUCE

CRAWFISH DIP 18
SPICY CRAWFISH DIP WITH WARM FRENCH BREAD

FROM THE OVEN

MEAT LOVERS FLATBREAD PIZZA LG 27 SM 17
WOOD FIRED FLATBREAD TOPPED WITH PEPPERONI, ITALIAN SAUSAGE, GRILLED CHICKEN AND BACON

MARGARITA FLATBREAD PIZZA LG 27 SM 17
FRESH MOZZARELLA, BASIL, OREGANO AND VIRGIN OIL

GARDEN VEGGIE FLATBREAD PIZZA Ⓥ LG 27 SM 17
SPINACH, MUSHROOM, RED ONIONS AND PEPPERS

FROM THE GARDEN

PROTEIN ENHANCEMENTS
CHICKEN $7 / SHRIMP $9 / SALMON $12 / STEAK $12

CAESAR SALAD Ⓥ 13
ROMAINE MIX WITH SUN-DRIED TOMATOES, CAPERS, CROUTONS, SHAVED PARMESAN AND CLASSIC CAESAR DRESSING

ERIC'S GARDEN SALAD Ⓥ 14
MIXED GREENS WITH EGGS, FOCACCIA CROUTON, TOMATOES, CUCUMBERS, RED ONIONS, CARROTS AND BALSAMIC VINEGAR

GRECIAN SALAD Ⓥ 17
TOMATOES, OLIVES, ARTICHOKES, CUCUMBERS, RED ONIONS, FETA CHEESE AND CREAMY GREEK VINAIGRETTE

CHINOIS ASIAN SALAD Ⓥ 17
MANDARIN ORANGES, NAPA CABBAGE, WONTON STRIPS, MIXED GREENS, ENDIVE, CANDIED CASHEWS, PICKLED GINGER AND SPICY ASIAN SAUCE

JUMBO LUMP CRAB CAKE 19
ON MIXED GREENS, HEIRLOOM TOMATOES, CUCUMBERS, RED ONIONS, CARROTS AND REMOULADE

TORTILLA SOUP 10
TENDER SHREDDED CHICKEN SIMMERED IN A SAVORY TOMATO BROTH WITH TRADITIONAL MEXICAN SPICES, TOPPED WITH CRISPY TORTILLA STRIPS

ROASTED CORN CHOWDER 10
ROASTED CORN, POTATOES, CARROTS IN CREAM SAUCE

FROM THE DELI

ERIC'S BURGER 21
BRISKET BURGER TOPPED WITH BARBECUE SAUCE, PROVOLONE CHEESE, CANDIED BACON, TOMATOES, PICKLES, ONION STRAWS AND CREAMY HERB SPREAD

BLACK BEAN BURGER VEGAN 17
BLACK BEAN BURGER ON BRIOCHE BUN WITH BIBB LETTUCE, TOMATOES, RED ONION AND CHIPOTLE AIOLI

GRILLED CHICKEN AND AVOCADO SANDWICH 18
TOMATOES, BUTTER LETTUCE, PROVOLONE CHEESE, BASIL PESTO AIOLI ON A BRIOCHE BUN

ERIC'S SHRIMP OR FISH TACOS 19
GRILLED SHRIMP OR FRIED CATFISH, PICO DI GALLO, AVOCADO AND CHIPOTLE RANCH ON TWO FLOUR TORTILLAS

PORTOBELLO MUSHROOM BURGER Ⓥ 19
WITH SMOKED GOUDA CHEESE, PICKLED ONION, HERB AIOLI SPREAD ON A BRIOCHE BUN

TURKEY CLUB 18
TURKEY , BACON, BUTTER LETTUCE, CHEDDAR CHEESE, TOMATOES AND HERB AIOLI HERB AIOLI ON TOASTED SOURDOUGH.

FROM PEN, PASTURE,& SEA

CAJUN SEAFOOD PASTA 23
PENNE PASTA WITH CHICKEN, SAUSAGE, SHRIMP, ONIONS, PEPPERS AND LOUISIANA CREAM SAUCE

PASTA BOLOGNESE 19
SLOWED COOKED GROUND BEEF, WHITE WINE, TOMATO SAUCE OVER SPAGHETTI

ROMA CHICKEN PASTA 21
GRILLED CHICKEN BREAST IN A PARMESAN CREAM SAUCE, SUN-DRIED TOMATOES, ARTICHOKES, SPINACH ON PENNE PASTA

BRAISED SHORT RIBS 36
CHEFS DAILY STARCH AND VEGETABLE ,AND DEMI GLAZE

GRILLED PRIME CUT RIB-EYE 39
10-OUNCE PRIME CUT GRILLED RIB-EYE WITH HERB BUTTER AND TWO SIDES

BLACKENED SALMON 23
WITH SOUTHERN SUCCOTASH AND YUKON GOLD MASH POTATOES

CRISPY CATFISH 18
WITH FRENCH FRIES AND HUSHPUPPIES

ERIC'S CURRY 18
CHOICE OF HALAL CHICKEN, PORTOBELLO MUSHROOM OR TOFU WITH BASMATI RICE AND NAAN

PALAK PANEER 16
CURRIED CHEESE CUBES, FRESH SPINACH, ONIONS, SPICES AND HERBS WITH BASMATI RICE AND NAAN

ON THE SIDE

MAC & CHEESE 6
BROCCOLINI 5
GRILLED ASPARAGUS 6
BRUSSELS SPROUTS 5
YUKON GOLD MASH POTATOES 5