

MONDAY-THURSDAY

APPETIZERS		SANDWICHES	
CHICKEN WINGS PLATTER OF 6 SERVED PLAIN, BBQ, HOT, OR ASIAN SERVED WITH CELERY AND BLUE CHEESE DRESSING	\$15	ALL SERVED WITH OUR HOMEMADE MESQUITE BBQ CHIPS ADD \$2 FRENCH FRIES OR \$3 ONION RINGS	
MOZZARELLA STICKS SERVED WITH RANCH OR MARINARA	\$10	BUILD YOUR OWN BURGER* YOUR CHOICE OF BEEF, TURKEY OR CHICKEN BREAST	\$15
PEROGIES PAN SEARED IN A CREAMY MUSHROOM AND ONION SUACE	\$12	LETTUCE, TOMATO, ONION, PICKLE WITH YOUR CHOICE OF AMERICAN, CHEDDAR, SWISS OR PROVOLONE CHEESE	
CHICKEN QUESADILLA STUFFED WITH PEPPERS, ONIONS AND CHEESE SERVED WITH SALSA AND SOUR CREAM	\$14	PHILLY CHEESESTEAK CHOICE OF CHICKEN OR PHILLY MEAT, LOADED WITH PEPPERS AND ONONS TOPPED WITH PROVOLONE CHEESE ON A TOASTED HOAGIE BUN	\$15
NACHOS GROUND BEEF, NACHO CHEESE, LETTUCE, TOMATOES, JALEPENOS, SALSA AND SOUR CREAM	SMALL \$12 LARGE \$16	CLASSIC CLUB TURKEY, HAM, BACON, LETTUCE, TOMATO, AMERICAN CHEESE AND MAYONNAISE ON WHITE OR WHEAT TOAST	\$14
LOADED TOTS CRISPY TATOR TOTS TOPPED WITH CHEESE SAUCE, BACON, SOUR CREAM AND SCALLIONS	\$10	TRIPLE DECKER GRILLED CHEESE AMERICAN, CHEDDAR AND SWISS CHEESE GRILLED ON 3 PIECES OF WHITE OR WHEAT BREAD, LOADED WITH BACON AND TOMATOES	\$13
CHICKEN TENDER BASKET BASKET OF 4 TENDERS SERVED WITH FRIES AND YOUR CHOICE OF SAUCE	\$14		
EMBASSY CRAB CAKES PAN SEARED CRAB CAKES SET ON BABY GREENS SERVED WITH CAJUN REMOULADE	\$16	SOUPS SERVED WITH FREH BAKED ROLLS AND CRACKERS	BOWL \$10
SAUCE		FRENCH ONION TOPPED WITH CROUTONS AND PROVOLONE CHEESE	
PIZZA 16"	\$14	HEADTY CHICKEN NOODLE	
CHEESE	\$14	HEARTY CHICKEN NOODLE	



YOUR CHOICE OF TOPPINGS
SAUSAGE, PEPPERONI, GREEN PEPPERS, ONIONS,
BACON, HAM, MUSHROOMS



\$16

CHILI TOPPED WITH CHEESE AND ONION

EMBASSY
SUITES
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ENTRÉES		SALADS SERVED WITH FREH BAKED ROLLS AND	
ADD A HOUSE SALAD OR SIDE CAESAR SALAD \$5 GRILLED PORTERHOUSE* 16 OZ STEAK TOPPED WITH A GARLIC HERB COMPOUND BUTTER SERVED WITH MASHED POTATOES AND STEAMED BROCCOLI	\$46	DRESSINGS: BLEU CHEESE, RANCH, CAESAR, ITALIAN, HONEY MUSTARD, 1000 ISLAND, FRENCH, BALSAMIC VINEGRETTE, RASPBERRY VINEGRETTE ADD CHICKEN \$6 ADD SALMON \$8	
GRILLED DELMONICO* 12 OZ STEAK TOPPED WITH A GARLIC HERB COMPOUND BUTTER SERVED WITH MASHED POTATOES AND STEAMED BROCCOLI	\$36	MICHIGAN SALAD MIXED GREENS, TOPPED WITH MOZZARELLA CHEESE, APPLES, RED ONIONS, DRIED CHERRIES AND CANDIED PECANS	\$14
JUMBO STUFFED SHELLS CHEESE STUFFED SHELLS SERVED ON A BED OF SPINACH TOPPED WITH A TOMATO SAUCE	\$30	CLASSIC CAESAR ROMAINE LETTUCE TOSSED WITH PARMESEAN CHEESE, CAESAR DRESSING AND CROUTONS	\$11
CHICKEN SCALLOPINI THINLY CUT CHICKEN, SEARED AND SERVED IN A MUSHROOM, ONION, AND GARLIC CREAM SAUCE TOSSED IN ANGEL HAIR PASTA	\$32	GARDEN MIXED GREENS, TOMATOES, CUCMBERS, ONIONS, SHREDDED CARROT, SHREDDED CHEESE AND CROUTONS	\$10
BLACKENED SALMON* SEARED TO PERFECTION, SERVED WITH RED BEANS AND RICE, TOPPED WITH A CREOLE SAUCE	\$34	DESSERTS ASK SERVER FOR CURRENT SELECTIONS	\$8

HOURS

MONDAY-SATURDAY 5PM-10PM *LAST ORDER* 9:45 SUNDAY 5PM-9PM

EVENING RECEPTION

DAILY 5:30 PM-7:00 PM

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE 10% SERVICE FEE ADDED TO CARRYOUT ORDERS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNEILLNESS





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\$4

\$5

\$7

\$6

\$7

BOTTLED BEER

DOMESTIC
BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
MICHELOB ULTRA
WHITE CLAW
NUTRL
TWISTED TEA

PREMIUM
CORONA
HEINEKEN
LABATT BLUE
LABATT BLUE LIGHT
BLUE MOON
MODELO
STELLA

CRAFT
ROAK- LIVE WIRE (IPA)
BELL'S AMBER ALE
BELL'S OBERON ECLIPSE

DRAFT BEER

DOMESTIC BUD LIGHT FAT TIRE BLUE MOON

PREMIUM
BELLS- TWO HEARTED
THE MITTEN- TRIPLE CROWN BROWN
BLAKES- TRIPLE JAM CIDER
ATWATER- DIRTY BLONDE
SWEETWATER- HAZY IPA
PERONI- ITALIAN LAGER
SAM ADAMS- SEASONAL

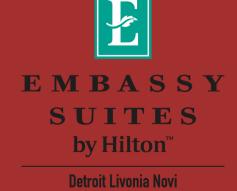
WINE

ASK YOUR SERVER ABOUT UPGRADING TO A PREMIUM WINE FOR \$12 A GLASS

\$7

HOUSE WINE- SUTTER HOME CABERNET MERLOT CHARDONNAY PINOT GRIGIO WHITE ZINFANDEL







EMBASSY SUITES BY HILTON DETROIT- LIVONIA/NOVI



PREMIUM WINE SELECTION \$12 A GLASS

RED
JOEL GOTT- CABERNET ST. FRANCIS- CABERNET 14 HANDS - CABERNET HAHN- MERLOT KENDALL JACKSON- PINOT NOIR A TO Z- PINOT NOIR ALAMAYA- MALBEC MENAGE A' TROIS-DARK RED BLEND CONUNDRUM- RED BLEND

WHITE

LA PERLINA- MOSCATO TERRA D'ORO- MOSCATO GRAND TRAVERSE- SEMI-DRY RIESLING GRAND TRAVERSE- SWEET RIESLING KENDALL JACKSON- CHARDONNAY 14 HANDS- PINOT GRIGIO WHITEHAVEN- SAUVIGNON BLANC NOBILO- SAUVIGNON BLANC LA MARCA- PROSECCO







HOURS

MONDAY-SATURDAY 5PM-10PM
LAST ORDER 9:45
SUNDAY 5PM-9PM



\$15

\$14

\$10

\$14

\$24

SMALL \$12

LARGE \$16

EVENING RECEPTION

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNEILLNESS

\$15

\$15

\$14

\$10

\$11

\$14

APPETIZERS

CHICKEN WINGS PLATTER OF 8 BREADED WINGS YOUR CHOICE OF PLAIN, BBQ ASIAN, OR BUFFALO SERVED WITH CELERY AND BLUE CHEESE DRESSING

CHICKEN QUESADILLA STUFFED WITH CHEESE, PEPPERS, AND ONIONS SERVED WITH SOUR CREAM AND SALSA

NACHOS GROUND BEEF, LETTUCE, TOMATO, NACHO CHEESE, SOUR CREAM AND SALSA

BEER BATTERED ONION RINGS SERVED WITH CAJUN REMOULADE

CHICKEN TENDER BASKET
BASKET OF 4 TENDERS AND FRIES WITH YOUR
CHOICE OF SAUCE

PIZZA 16"

CHEE2E
YOUR CHOICE OF TOPPINGS
SAUSAGE, PEPPERONI, GREEN PEPPERS, ONIONS,
BACON, HAM, MUSHROOMS

ENTRÉES

GRILLED DELMONICO*

12 OZ STEAK TOPPED WITH A GARLIC HERB
COMPOUND BUTTER SERVED WITH MASHED
POTATOES AND STEAMED BROCCOLI

BLACKENED SALMON*
SEARED TO PERFECTION, SERVED WITH RED BEANS
AND RICE, TOPPED WITH A CREOLE SAUCE

ALFREDO SAUCE TOSSED WITH BROCCOLI AND MUSHROOMS ADD CHICKEN \$6 ADD SALMON \$8

DESSERTS

CREAMY ALFREDO

ASK SERVER FOR CURRENT SELECTIONS

SANDWICHES

SERVED	WITH	OUR H	НОМЕМА	DE N	MESQUITE	BBQ	POTATO	CHIPS
ADD \$2 FRI	ENCH FR	IES OR	\$3 ONION	RINGS				

BUILD YOUR OWN BURGER*

YOUR CHOICE OF BEEF, TURKEY OR
CHICKEN BREAST

LETTUCE, TOMATO, ONION, PICKLE WITH YOUR CHOICE OF CHEESE

PHILLY CHEESESTEAK
CHOICE OF CHICKEN OR PHILLY MEAT LOADED WITH
PEPPERS AND ONONS TOPPED WITH PROVOLONE CHEESE
ON A TOASTED HOAGIE BUN

CLASSIC CLUB TURKEY, HAM, BACON, LETTUCE, TOMATO, AMERICAN

SALADS SERVED WITH FREH BAKED ROLLS AND CRACKERS

CHEESE AND MAYONNAISE ON WHITE OR WHEAT TOAST

DRESSINGS: BLEU CHEESE, RANCH, CAESAR, ITALIAN, HONEY MUSTARD, 1000 ISLAND, FRENCH, BALSAMIC & RASPBERRY VINEGRETTE

\$14 ADD CHICKEN \$6 ADD SALMON \$8

GARDEN
MIXED GREENS, TOMATOES, CUCMBERS, ONIONS,
SHREDDED CARROT SHREDDED CHEESE AND CROUTONS

SHREDDED CARROT, SHREDDED CHEESE AND CROUTONS

\$36 CLASSIC CAESAR
ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS
TOSSED IN CAESAR DRESSING

MICHIGAN SALAD
TOPPED WITH MOZZARELLA CHEESE, APPLES,
RED ONIONS, DRIED CHERRIES AND CANDIED

RED ONIONS, DRIED CHERRIES AND CANDIED PECANS

SOUP SERVED WITH FREH BAKED ROLLS AND BOWL \$10

\$8 CHILI TOPPED WITH CHEESE AND ONION

HEARTY CHICKEN NOODLE





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