

Kid's Menu

Chicken Tenders All-White Meat, Served with Fries or Fresh Fruit	\$10.00
Tomato Rigatoni Pasta (V) Tomato Sauce, Grilled Toast	\$9.00
Grilled Cheese (V) Served with Fries or Fresh Fruit	\$10.00
Kid's Burger* All-Beef Patty, Cheese, Served with Fries or Fresh Fruit	\$10.00
Grilled Chicken Sandwich Served with Fries or Fresh Fruit	\$11.00
Kid's Flatbread (V) Tomato Sauce, Fresh Mozzarella	\$12.00
Mac & Cheese (V) Housemade Cheese Sauce	\$8.00

Bottled Beer

Miller Lite	\$4.00
Bud Light	\$4.00
Heineken	\$6.00
Lagunitas IPA	\$6.00
Corona	\$6.00
Stella Artois	\$7.00

Wine By The Glass or Bottle

Rodney Strong Cabernet Aromas of Blackberry, Cocoa, Currant.	\$12.00 \$44.00
William Hill Chardonnay Vibrant Citrus, Caramel Apple, Lemon Shortbread.	\$10.00 \$36.00
Kim Crawford Sauvignon Blanc Citrus, Tropical Fruits, Crushed Herbs.	\$12.00 \$44.00
Torsella Pinot Grigio Well-Balanced Fruit Overtones.	\$10.00 \$36.00

Soft Drinks

Coke products are available in the can.

Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00



EMBASSY SUITES by Hilton™

Rockford Riverfront

SUITE SERVICE MENU

All-Day Dining Service From The Tower Kitchen & Bar

Served from 11:00 am - 10:00 pm Daily.
Please Dial Extension 5015 for Service.

**All in Suite Deliveries are Subject to a \$3.00
Delivery Fee and a 20% Service Charge.**

 TWO-ROOM SUITES  COMPLIMENTARY DRINKS  FREE MADE-TO-ORDER BREAKFAST

Shareables

Fruit Board (V, GF)	\$14.00
Seasonal Fresh Fruit, Yogurt, Housemade Granola	
Chicken Wings	\$18.00
(8) Chicken Wings Plain or Your Choice of: BBQ, Buffalo, Mango Habanero, Garlic Parmesan, Kickin' Bourbon, or Sweet Red Chili. With Fresh Vegetables and Ranch, Bleu Cheese, or Honey Mustard	
Spinach Artichoke Dip (V, GF)	\$16.00
Served with Garlic Confit Bread	
Chef's Board	\$20.00
Meats, Cheeses, Nuts, Seasonal Berries, Stone Ground Mustard, Habanero Bacon Jam, Grilled Bread	

Greens & Seasonal

Chicken Caesar Salad*	\$15.00
Fresh Romaine, Grilled Chicken, Heirloom Tomatoes, Shaved Parmesan, Croutons, Caesar Dressing	
Salmon Quinoa Salad*	\$18.00
4oz. Seared Salmon, Spring Mix, Quinoa, Pickled Corn, Red Onions, Heirloom Tomatoes, Honey Garlic Vinaigrette	
The Tower Cob*	\$16.00
Crispy Chicken, Fresh Romaine, Heirloom Tomatoes, Bacon Pieces, Hard Boiled Egg, Avocado Slices, Diced Onions, Feta Cheese, Fresh Parsley, Choice of Dressing	
The Lite Delight (V)	\$15.00
Arugula, Radish, Edamame, Cucumbers, Avocado, Mandarin Oranges, Toasted Almonds, Honey Garlic Vinaigrette	
Southwest Steak Salad*	\$18.00
8oz. Seasoned Sirloin, Romaine, Cheddar, Black Beans, Corn, Tomatoes, Tortilla Crisps, Chipotle Ranch Dressing Drizzle	
Salmon Poke Bowl*	\$17.00
4oz. Cured Smoked Salmon, Chilled Jasmine Rice, Diced Cucumber, Radish, Edamame, Sriracha Aioli, Fried Onions, Toasted Sesame Seeds	

Flatbreads

Substitute for Gluten-Free Cauliflower Crust

The Godfather	\$15.00
Tomato Sauce, Spicy Pepperoni, Fresh Mozzarella, Basil	
The Waldorf (V)	\$15.00
Olive Oil, Shredded Gruyere Cheese, Sliced Fuji Apples, Red Grapes, Toasted Walnuts, Fresh Celery	
Hawaiian	\$15.00
Tomato Sauce, Smoked Ham Bits, Sliced Pineapple, Bacon Pieces, Fresh Parsley, Fresh Mozzarella	
Margherita (V)	\$15.00
Olive Oil, Garlic, Sliced Tomato, Fresh Mozzarella, Basil, Balsamic Glaze Drizzle	

*Please notify us any food allergies. Consuming raw or undercooked food may increase your risk of food borne illness. Most items can be substituted for dietary needs, please ask your server for special requests.

Handhelds

Substitute for Gluten-Free Bun
Substitute for Vegan Beyond Meat Patty +\$2
Substitute French Fries for Onion Rings +\$3

All-American Burger*	\$18.00
8oz. Burger, American Chese, Shredded Lettuce, Tomato, Special Tower Sauce, Brioche Bun, French Fries	
Mushroom N' Swiss*	\$18.00
8oz. Burger, 2oz. Grilled Mushroom, Swiss Cheese, Garlic Aioli, Brioche Bun, French Fries	
Crispy Chicken Sandwich	\$15.00
Pepper Jack Cheese, Lettuce Tomato, Honey-Sriracha Aioli, Brioche Bun, French Fries	
Chicken Bacon Avocado Sandwich*	\$15.00
8oz. Grilled Chicken Breast, Bacon, Sliced Avocado, Swiss Cheese, Shredded Lettuce, Tomato, Garlic Aioli, Brioche Bun, French Fries	

From The Grill

Salmon Piccata*	\$29.00
7oz. Seared Salmon, Garlic Risotto, Grilled Asparagus, Creamy Piccata Sauce, Grilled Lemon	
Fried Fish & Wedges*	\$18.00
Two 6oz. Fried Cod Pieces in Andy's Red Fish Breading, Breaded Potato Wedges, Housemade Coleslaw, Grilled Lemon	
10oz. Ribeye Steak*	\$32.00
Seasoned Ribeye, Baked Potato, Grilled Corn, House Side Salad	
Shrimp & Grits*	\$18.00
Cajun Shrimp, Savory Grits, Seasoned Green Beans, Grilled Toast	

Pastas

Substitute for Gluten-Free Pasta

Creamy Lemon Shrimp Rigatoni	\$16.00
Seared Shrimp, Creamy Garlic Lemon Rigatoni, Grilled Artisan Bread	
Buffalo Chicken Mac & Cheese	\$12.00
Spicy Cheddar, Buffalo Chicken, Housemade Breadcrumbs	
Rigatoni Aglio Olio (V)	\$15.00
Olive Oil, Seasoned Heirloom Tomatoes, Garlic, Parmesan, Red Pepper Flakes, Italian Parsley, Grilled Artisan Bread	

Desserts

Mixed Berry Cobbler (V)	\$9.00
Baked with Fresh Seasonal Berries, Vanilla Ice Cream	
Chocolate & Caramel Sundae (V)	\$9.00
Vanilla Ice Cream, Whipped Cream, Cherry, Two Churros	
Tower Chocolate Cake (V)	\$9.00
Decadent 3-Tier Cake, Vanilla Ice Cream	
New York Cheesecake (V)	\$9.00
Served with Fresh Seasonal Berries	