

raspberries

California Bistro Dinner

Raspberries California Bistro has been developed to serve individuals "on the go" who strive to live a healthy lifestyle. Featuring Hilton Eat Right™ recipes using the freshest ingredients available, this menu proves that "Eating Right" does not mean having to "Eat Less". Not all items are to be considered "low cal" or "low-carb"; some are quite the opposite. But with any lifestyle choice, sometimes it's important to be "good" and sometimes it's fun to be a little "naughty"!

Appetizers & Soups

Olewine's Chicken and Sun-Dried Tomato Sausage
Served on Grilled Sour Dough with Pesto
\$8

"SLO" San Luis Obispo Chips and Salsa
Lightly Salted Whole Tortilla Chips with Black Bean Salsa, Guacamole, Sour Cream and Tomato Salsa.
Great for Sharing!
\$5

Grilled Tequila Lime Shrimp
Served with an Avocado-Tomato Salsa.
\$9.5

Baby Calamari Fritte
Stuffed with Pancetta, Mozzarella and Olives with a Caper, White Wine and Red Pepper Aioli.
\$7

Raspberries House Salad
Served with Fresh Berries, Almonds and a Raspberry Vinaigrette.
\$4

New England Clam Chowder
The House Specialty for those a bit "Bi-Coastal".
Cup \$4 Bowl \$5

Spago's Chicken Soup
Roasted Vegetables and Chicken in a Rich Chicken Stock.
Served with a Matzo Ball
Cup \$3 Bowl \$4

Dungeness Crab Soup
Spicy Tomato Broth with Potatoes, Celery and Carrots
Cup \$4 Bowl \$5

Soup of the Day
Cup \$3 Bowl \$4

Pastas & Pizza

Mushroom Risotto
Served with PA Mushrooms and Shaved Romano.
Full Portion \$10.5 Half portion \$7.5
Suggested Wines: Alhan Vineyards Viognier, North Coast \$9/30
Castle Rock Chardonnay, Central Coast \$7/20

Angel Hair Primavera
Tossed with Pesto, Fresh Vegetables, Fava Beans and Shaved Romano.
Full Portion \$10 Half portion \$7
Suggested Wines: Montevina Vineyards Pinot Grigio, Amador \$6.5/21
St. Supery Sauvignon Blanc, Napa \$10/32

Rock Shrimp and Farfalle
Sautéed Shrimp with Diced Tomatoes, Garlic and Fresh Basil. Tossed with Bow Tie Pasta and Garnished with Grated Romano.
Full Portion \$12 Half portion \$9
Suggested Wines: Chateau St. Jean Tume Blanc, Sonoma \$8/26
Beringer Vineyards Chardonnay, Napa \$10/30

Margherita Pizza
Thin Crust Shell with Extra Virgin Olive Oil, Roasted Garlic, Fresh Tomatoes, Mozzarella and Basil.
\$9

Peppered Shrimp Pizza
Thin Crust Shell topped with Extra Virgin Olive Oil, Roasted Garlic, Pepper Shrimp, Sun-Dried Tomato and Mozzarella.
\$11

Pizza of the Day
Thin Crust Shell topped with our Chef's Daily Creation.
\$8

Entrees

Sideboard

All Entrees include a bountiful selection of healthy salads and cold appetizers such as grilled asparagus, marinated artichokes, fresh mozzarella, mixed greens and salad toppings as well as peel-and-eat shrimp and homemade soups.

Also included are low fat and sugar free desserts, fresh fruit, frozen fat free yogurt and warm fruit cobbler.

A NUTRITIOUS ALL-YOU-CAN-EAT ACCOMPANIMENT TO ALL ENTREES.

California Seafood Specialties

Grilled Swordfish \$23
Lightly Brushed with Olive Oil and Topped with Grilled Eggplant, Tomato and a Raisin Caponata.
Suggested Wines: Frog's Leap Leapfrogmilch Riesling, Napa \$10.5/35
Hawk Crest Chardonnay, Napa \$7/23

Oven-Poached Ginger Salmon \$20
Marinated in a Tamari Ginger-Sesame Glaze with Roasted Bell Pepper, Couscous and Grilled Asparagus.
Suggested Wines: Frog's Leap Leapfrogmilch Riesling, Napa \$10.5/35
Castle Rock Pinot Noir, California \$8/26

Dungeness Crab Cake \$22.5
Pan Seared with a Roasted Corn Salsa, Fingerling Potatoes and a Pesto Aioli.
Suggested Wines: Girard Sauvignon Blanc, Napa \$10/29
Montevina Vineyards Pinot Grigio, Amador \$6.5/21

Pacific Style Cioppino \$23.5
Bay Scallops, Shrimp, Mussels and Market Fresh Fish, Poached with Fresh Tomatoes, Roasted Garlic and Fresh Herbs.
Suggested Wines: Talbot Vineyards Sleepy Hollow Chardonnay, Monterey \$12/40
King Estate Lorraine Valley Pinot Noir, Oregon \$8.5/28

Grilled And Roasted Meats

Garlic and Rosemary Rubbed Free Range Chicken \$19
Rotisserie Half Chicken served with Lemon Orzo, PA Grown Fresh Vegetables and a Chardonnay Garlic-Dijon Broth
Suggested Wines: Beringer Vineyards Chardonnay, Napa \$10/30
Montevina Vineyards Pinot Grigio, Amador \$6.5/21

Pepper-Crusted Flat Iron Steak \$22
Served with Balsamic Glazed Cipollini Onions, Roasted Garlic and Arugula-Tomato Salad
Suggested Wines: Clos Du Val Cabernet Sauvignon, Napa \$9/28
Stolpman Sangiovese, Central Coast \$12.5/49

Grilled Thyme-Marinated Shrimp \$24
Served on a Bed of Rice and Edamame Beans with a Roma Tomato and Red Onion Salsa.
Suggested Wines: Honig Sauvignon Blanc, Napa \$10/30
Morgan Sauvignon Blanc, Monterey \$8.5/28

Roasted Halibut \$24
Chili Basted with Celeriac Puree, Grilled Asparagus, Capers and Grapefruit Sections.
Suggested Wines: King Estate Signature Pinot Gris, Oregon \$10/30
Firestone Riesling, Central Coast \$6/19

Grilled Yellow Fin Tuna \$21.5
Served with Braised Fennel, Arugula, Onions and a Mango & Papaya Salsa.
Suggested Wines: Bernardus, Monterey \$9/29
Deloach Vineyards Chardonnay, Russian River Valley \$10/35

Grilled Jumbo Shrimp and Mustard-Rubbed Tenderloin of Beef \$25
Grilled Tenderloin and Garlic Marinated Shrimp with Roasted Fingerling Potatoes and Asparagus.
Suggested Wines: Hawk Crest Merlot, Napa \$8.5/28
Bonny Doon Big House Red, California \$7/25

Roasted Breast of Veal \$22
Stuffed with Prosciutto, Basil and Mozzarella with a Roasted Garlic au Jus and accompanied by Sun-Dried Tomato Orzo.
Suggested Wines: Castle Rock Pinot Noir, California \$8/26
Cafaro Cellars Syrah, Napa \$12/40

Balsamic Marinated Pork Tenderloin \$19.5
Served on Grilled Tomato and Portobello Mushroom with a Rosemary-Thyme Balsamic Vinaigrette.
Suggested Wines: Folie A Deau Menage A Trois Red, Napa \$8/25
Rosenblum Cellars Vintner's Cuvee, California \$9/25

Sandwiches And Salads

Raspberries Smoked Chicken Salad \$9.5
Mesclun, Mixed Greens and Smoked Chicken with Toasted Almonds. Served with a Raspberry-Balsamic Vinaigrette.

Grilled Tuna Nicoise Salad \$14
Yellow Fin Tuna with Creekside Farms Greens, Fingerling Potatoes, Haricot Verts, Eggs, Roasted Peppers, Nicoise Olives and an Herbed Vinaigrette.

Steak Salad \$13.5
Grilled Flat Iron Steak served with fresh Creekside Farm Greens, Tomatoes and Cucumbers. Tossed with Bleu Cheese Dressing and Caramelized Onions.

Mediterranean Grilled Chicken Salad \$9.5
Skinless Chicken Breast Grilled and Tossed with Lettuce, Vegetables and Feta Cheese. Topped with a Lemon Vinaigrette.

Roasted Vegetable and Sun-Dried Tomato Hummus Wrap \$9.5
Roasted Portobello, Red Pepper, Zucchini, Red Onion, Sun-Dried Tomato Hummus, and Mesclun Greens on a Whole Wheat Tortilla. Served with Low-Carb Pasta Salad

Half Pound Black Angus Burger \$10
Cooked to Order with Lettuce, Tomato & Red Onion, with your Choice of Cheese.

Grilled Chicken Club Sandwich \$9
Grilled Chicken Breast, Pancetta, Roma Tomatoes and Swiss Cheese on Sour Dough Bread.

Smoked Turkey and Avocado Wrap \$9.5
Smoked Turkey Breast, Spring Salad Mix, Sliced Roma Tomatoes and Fresh Avocado Slices wrapped in a Low-Carb Tortilla.

Grilled Steak and Fresh Mozzarella Panini \$12
On Asiago Bread with Roasted Peppers, Grilled Red Onions and a splash of Balsamic Vinaigrette.

* Sandwiches served with a side of Roasted Vegetables or Marinated Orzo Salad.

Beverages

Seattle's Best Regular / Decaf Coffee -- \$3
Coke * Diet Coke * Sprite * Root Beer --- \$2.50
Plain or Raspberry Iced Tea ----- \$2.50
Selection of Tazo Teas ----- \$3
Lemonade ----- \$2.5
Espresso ----- \$3
Cappuccino ----- \$3.5

Desserts

"Undoubtedly the Naughtiest Part of the Menu"

Raspberries' Napoleon \$6
Fresh Raspberries, Pastry Cream and Chantilly layered between Puff Pastry.

Pecan Pie \$5
A Southern Specialty served with Vanilla Ice Cream

Bananas Foster Delights \$5.5
Deep-Fried Bananas served with Caramel Sauce and Banana Gelato.

New York Style Cheese Cake \$6
Topped with a Fresh Fruit Compote and Whipped Cream.

Old-Fashioned Key Lime Pie \$5.5
Topped with a Fresh Whipped Cream.

Cold Stone Strawberry Passion \$6
Red Velvet Cake topped with Strawberry Ice Cream mixed with crushed Graham Cracker and a layer of Strawberry Puree.

Chocolate Decadence \$6
A Flourless yet Rich Chocolate Cake sure to Please all Chocolate Lovers.

Cold Stone Midnight Delight \$6
Layers of Devil's Food Cake and Chocolate Ice Cream with Chocolate Shavings and a Chocolate Ganache.

*There is a significant increase of illness associated with highly susceptible populations eating foods in a raw or undercooked form.

