

THE STARLING

CURIO COLLECTION
by Hilton™

Lantana

SERVICE HOURS

Mon – Thu Lunch 11a – 1p
Dinner 5p – 11p
Fri – Sat 11am – 12am
Sunday 11am – 11pm

A CONTINENTAL TABLE

FOOD MENU

SNACKS

CHILI GARLIC SHRIMP \$17
Garlic, crushed red pepper, served with focaccia

FOCACCIA & OLIVES VG \$11
House-made rosemary focaccia, marinated
Castelvetrano and Kalamata olives

LANTANA WINGS GF \$18
Choice of buffalo, lemon pepper, or Carolina gold,
served with celery

PIMENTO CHEESE CROQUETTES \$9
Pepper jelly, bacon jam

PARMESAN TRUFFLE FRIES V · GF \$12
White truffle oil and black truffle dust

SHORT RIB BITES \$19
Black garlic, B&B pickles

SMOKED FISH DIP \$16
Pickled okra, Old Bay chips

GREENS & VEGGIES

Add chicken 10 · five shrimp 12 · salmon 15

CLASSIC CAESAR SALAD \$15
Romaine, Caesar dressing, parmesan croutons, black
pepper, parmesan cheese

MIX GREEN SALAD VG · GF \$17
Mixed greens, red onion, cherry tomato, cucumber,
champagne vinaigrette

COBB SALAD \$19
Pickled red onion, bacon lardon, avocado, cherry
tomatoes, blue cheese dressing, chives, hard-boiled
eggs, mixed greens

BRUSSEL SPROUTS VG · GF \$12
Grain mustard, honey, piment d’Espelette

DESSERT \$14

DULCE DE LECHE CAKE
White chocolate, caramel

TRIPLE CHOCOLATE MOUSSE CAKE
Raspberry coulis

BASQUE CHEESECAKE
Fresh berries

CHOCOLATE TORTE GF
Fresh berries, Chantilly cream

SIGNATURE PLATES

CHICKEN SANDWICH \$19
Buttermilk chicken, pickles, lettuce, chipotle crema,
brioche bun

SALMON * \$32
Wild-caught salmon, Mediterranean couscous and
quinoa, beurre blanc, dill, parsley

STEAK FRITES * · GF \$51
10oz grass-fed NY strip, french fries, mixed greens
and citrus vinaigrette, chimichurri

CLASSIC WAGYU BURGER \$22
Bourbon BBQ sauce, cheddar cheese, arugula, crispy
onions

GF Gluten-Free · V Vegetarian · VG Vegan · * Consuming raw or undercooked items may increase risk of foodborne illness | 20% SERVICE CHARGE APPLIED · CASHLESS ONLY · ALL ALCOHOL SALES FINAL · NO MODIFICATIONS 071426
TO THE CHEF’S MENU