

Executive Chef: Anselmo Soriano

### STARTERS

<b>Spinach &amp; Artichoke Dip</b> House made tortilla chips and salsa	<b>14</b>	<b>Crispy Calamari</b> Spiced marinara sauce	<b>16</b>
<b>Jumbo Shrimp Cocktail</b> Lime cocktail sauce and lemon wedge	<b>16</b>	<b>Jumbo Coconut Shrimp</b> Oriental coleslaw & sweet chili sauce	<b>16</b>
<b>Buffalo Chicken Wings</b> Carrots, celery, Hilltop buffalo sauce & ranch dressing	<b>13</b>	<b>Mozzarella Caprese Stuffed Mushroom</b> Topped with balsamic glaze	<b>13</b>

### SOUPS & SALADS

<b>Clam Chowder</b> New England Style	<b>9</b>	<b>French Onion Soup</b> Gruyère cheese	<b>8</b>
<b>Caesar Salad*</b> Romaine lettuce, parmigiano cheese & crostini Regular <b>9</b> Entree <b>12</b>		<b>House Mixed Greens</b> Candied walnuts, apples, grapes and raspberry vinaigrette dressing Regular <b>8</b> Entree <b>11</b>	
Meat: Chicken <b>+9</b> Jumbo Shrimp <b>+12</b>		Salmon <b>+12</b> Seared Ahi Tuna* <b>+14</b>	
<b>Ahi Tuna Salad*</b> Napa cabbage, pineapple, avocado, cucumber, bell pepper, crispy wonton and sesame ginger dressing	<b>16</b>	<b>Cobb Salad*</b> Lettuce, crispy bacon, hard boiled egg, avocado, tomato, red onion, ham and choice of dressing	<b>16</b>

### CERTIFIED ANGUS BEEF BURGER

<b>The Hilltop Burger</b> Signature blend butter, lettuce, tomato, onion straw, cheese, brioche bun and french fries	<b>17</b>
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### STEAKS & CHOP

All of our steaks are corn fed served with fresh local market vegetables

<b>Herb Roasted Prime Rib*</b> Queen cut (12 oz) <b>34</b> King cut (16 oz) <b>43</b> Mash potatoes, aju sauce and creamy horseradish		<b>Filet Mignon Center Cut* (8 oz)</b> <b>39</b> Onion straws, mash potatoes & cabernet demi-glace sauce	
<b>Cowboy Steak* (14 oz)</b> <b>45</b> <b>USDA Prime Bone-in Ribeye</b> Sautéed onion, mushroom, deglazed sauce and baked potatoes		<b>Sizzling Top Sirloin Steak* (10 oz)</b> <b>35</b> Sautéed mushrooms, onions, bell peppers and red wine sauce	
		<b>Prime New York Strip Steak* (12 OZ)</b> <b>42</b> Roasted potato and compound butter	

## SPECIALITIES

<b>Fresh Salmon Fillet*</b> Lemon beurre blanc sauce, tropical relish rice pilaf and seasonal vegetables	<b>33</b>	<b>Fresh Fish of the Day</b> Garlic mashed potato, seasonal vegetables, chef's choice sauce	<b>31</b>
<b>Jumbo Crab Stuffed Shrimp</b> Crab lemon sauce, rice pilaf, seasonal vegetables	<b>30</b>	<b>Lobster Tail</b> <b>Market Price</b> Fresh seasonal vegetables, choice of baked potato or garlic mashed potato and drawn butter	
<b>Pan Roasted Chicken Breast</b> Garlic mashed potato, vegetables, lemon tarragon sauce	<b>28</b>	<b>Chicken Fettuccine Alfredo Pasta</b> <b>23</b> Grilled chicken breast, parmesan cheese and garlic cream sauce	
<b>Hilltop Estate Primavera Pasta</b> <b>19</b> (Vegan & gluten friendly) Zucchini noodles, mushroom, fresh herbs and tomato sauce			

## SIDES

Lobster Bacon White Mac n Cheese	<b>14</b>	Creamed Spinach	<b>9</b>
Sautéed Mushrooms	<b>8</b>	Grilled Asparagus	<b>9</b>
Salt Baked Potato	<b>8</b>		

## KIDS MENU

<b>Cheese Burger</b> <b>11</b> Toasted brioche bun and french fries		<b>Hilltop Fried Chicken Tenders</b> <b>10</b> Fried chicken tender with side of french fries or fresh fruit	
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**White Mac and Cheese** **9**

## DESSERT

<b>New York Cheesecake</b> <b>10</b> Classic preparation topped with caramel and fresh citrus		<b>Hilltop Carrot Cake</b> <b>11</b> Served with vanilla cream cheese and caramel sauce	
<b>Chocolate Butter Cake</b> <b>11</b> Honeycomb brittle chocolate sauce and caramel		<b>Banana Cheesecake</b> <b>10</b> Fried banana xango, vanilla ice cream and fresh fruit	
<b>Red Velvet Cake</b> <b>12</b> Chef's choice of sauce and fresh fruit		<b>Crème Brûlée</b> <b>10</b> Creamy vanilla bean custard served with fresh seasonal berries	

\*Undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please alert your server about food allergies.

Prices subject to change without further notice.