

THE HILLTOP COLLECTION

RESTAURANT & BANQUET CENTER

EXECUTIVE CHEF | ANSELMO SORIANO

DINNER

STARTERS

SPINACH & ARTICHOKE DIP 14
House-made tortilla chips

JUMBO SHRIMP COCKTAIL 17
Citrus poached, zesty cocktail sauce & lemon wedge

CRISPY BRUSSEL SPROUTS 14
Pepitas, parmesan, balsamic glaze

CRISPY CALAMARI & JALAPEÑO 16
Spiced marinara sauce

BUFFALO CHICKEN WINGS 13
Carrots, celery, Hilltop buffalo sauce, ranch dressing

CAULIFLOWER WINGS 14
Jalapeño & siracha aioli sauce

SOUPS & SALADS

CLAM CHOWDER 10
New England Style

CAESAR SALAD 9|13
Romaine lettuce, caesar dressing, parmigiano cheese, crostini

HILLTOP WEDGE SALAD 15
Bacon, tomatoes, chives, blue-cheese crumbles, blue cheese-dressing

HOUSE MIXED GREENS 8|14
Candied walnuts, apples, grapes, raspberry vinaigrette dressing

Add chicken +6 | Add shrimp +12 | Add salmon +12

3-COURSE PRIX FIXE MENU

FIRST COURSE

Choose one

Mixed Green
Caesar Salad
Clam Chowder

ENTRÉE

Choose one

Filet Mignon 8 oz 56
Fresh Salmon Fillet 8 oz 48
Chicken Fettuccine Alfredo 38

DESSERT

Choose one

Crème Brûlée
New York Cheesecake
Chocolate Ganache Cake

ENTRÉES

THE HILLTOP BURGER 19
Signature aioli, lettuce, tomato, onion straw, cheese, brioche bun, french fries

HERB ROASTED PRIME RIB 39|43
Queen cut (12 oz) | King cut (16 oz)
Mashed potatoes, aju sauce, creamy horseradish

PRIME NEW YORK STRIP STEAK 42
12 oz Prime New York Strip Steak, roasted potato, compound butter

FILET MIGNON CENTER CUT 42
*Add shrimp +12 | 8 oz Filet Mignon Center Cut, onion straws, mashed potatoes, cabernet demi-glaze sauce

FRESH SALMON FILLET 34
Lemon beurre blanc sauce, tropical relish, rice pilaf, seasonal vegetables

PAN ROASTED CHICKEN BREAST 32
Garlic mashed potatoes, vegetables, lemon tarragon sauce

HILLTOP PRIMAVERA PASTA 19
Mushroom, fresh herbs, tomato sauce

  *Options Available

CHICKEN FETTUCCINE ALFREDO 24
Fettuccine tossed in creamy alfredo sauce with grilled chicken breast, parmesan cheese

SIDES

MASHED POTATOES 8

SAUTÉED MUSHROOM 10

RICE PILAF 6

GARLIC FRIES 10

DESSERTS

NEW YORK CHEESECAKE 10
Classic preparation topped with caramel & fresh berries

CHOCOLATE GANACHE CAKE 10
Raspberry sauce

CRÈME BRÛLÉE 10
Creamy vanilla bean custard served with fresh seasonal berries

FRESH FRUIT 10
Chef's choice of fresh seasonal fruit

Gratuity of 18% will be charged for parties of six or more
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if you have allergies or food sensitivities.

WWW.HILLTOPBANQUET.COM

BAR MENU

SPECIALTY COCKTAILS

Berry Fusion Mojito 12
Bacardi Rum, Seasonal Berries, Sweet Syrup, Lime Juice, Mint

Top of the Hill Mai Tai 14
Bacardi Rum, Malibu Coconut Rum, Dark Rum, Orange Juice, Pineapple Juice, Grenadine

VIP Appletini 15
Grey Goose Vodka, Apple Liqueur, Triple Sec

Traditional Old Fashion 12
Bourbon, Sweet Syrup, Bitters, Orange

Irish Mule 12
Jameson, Ginger Beer, Lime Juice

Raspberry Rush 14
Bourbon, Cranberry Juice, Lime Juice, Sweet Syrup

Comes With A View Martini 12
Bombay Gin, Vermouth, Olives

Classic Skinny Margarita 14
Casa Amigos Tequila, Lime Juice, Sweet and Sour, Club Soda

Spiked Arnold Palmer 12
Tennessee Honey, Brewed Ice Tea, Fresh Lemonade

BEER

Budweiser 5

Bud Light 5

Coors Light 5

Michelob Ultra 5

Corona Light 6

Corona Extra 6

Dos Equis Lager 6

Modelo Especial 6

Heineken 7

Guinness 7

Lagunitas 8

DRINKS

Soft Drinks 4

Sparkling Water 5

Mineral Water 5

Bottled Water 4

Iced Tea 4

Red Bull 5

Tea 4

Coffee 4

WINE

Sparkling **Gls Btl**

Willam Wycliff Brut, California 8 32
Veuve Clicquot, France 140

Pinot Grigio
Canyon Road, California 8 32
Campagola, Italy 10 38

Sauvignon Blanc
Canyon Road, California 8 32

Chardonnay
Proverb, California 9 34

Other White Varietals
Canyon Road Zinfandel, California 8 32
Joel Gott Riesling, California 8 32
Barefoot Moscato, California 9 34

Rosé
Proverb, California 9 34
La Playa Estate, Chile 10 38

Pinot Noir
Chessman Vineyards, California 8 32
Canyon Road, California 8 32
LWC Kessler-Haukita, Oregon 120
Torii Mor, Oregon 150

Merlot
Canyon Road, California 8 32
La Joya Grand Reserve, Chile 9 34
Bollini, Italy 64

Cabernet
Langetwins, California 8 32
Canyon Road, California 8 32
Terranoble, Chile 9 34
Tolosa, California 34

Other Red Varietals
Cheese Blend, California 8 32
Salvetine P. Malbec, Argentina 9 34
Province Pwave, California 64