

Dinner

STARTERS

Spinach & Artichoke Dip	16
House-made tortilla chips	
Jumbo Shrimp Cocktail	21
Citrus poached, zesty cocktail sauce	
Crispy Brussels Sprouts	15
Pepitas, parmesan, balsamic glaze	
Crispy Calamari & Jalapeño	17
Spiced marinara sauce	
Buffalo Chicken Wings	17
Carrots, celery, Hilltop buffalo sauce, ranch dressing	
Cauliflower Wings	15
Tossed in Hilltop Buffalo Sauce with side of sriracha aioli	

SOUPS & SALADS

Clam Chowder	12
New England Style	
Caesar Salad	12 17
Romaine lettuce, caesar dressing, parmigiano cheese, crostini	
Hilltop Wedge Salad	16
Bacon, tomatoes, chives, blue-cheese crumbles, blue cheese-dressing	
House Mixed Greens	12 17
Candied walnuts, apples, grapes, raspberry vinaigrette dressing	
Add Chicken	+10
Add Salmon	+12
Add Shrimp	+14

3 COURSE PRIX FIXE MENU

FIRST COURSE

Select One

Mixed Greens
Caesar Salad
Clam Chowder

ENTRÉE

Select One

Filet Mignon (8 oz) 67
Prime Rib (12 oz) 64
Fresh Salmon Fillet (8 oz) 55
Chicken Fettuccine Alfredo 49

DESSERT

Select One

Crème Brûlée
New York Cheesecake
Chocolate Cake

ENTRÉES

The Hilltop Burger	22	Fresh Salmon Fillet	36
Signature aioli, lettuce, tomato, onion straw, cheese, brioche bun, french fries		Lemon beurre blanc sauce, tropical relish, rice pilaf, seasonal vegetables	
Herb Roasted Prime Rib	45 49	Pan Roasted Chicken Breast	34
Queen cut (12 oz) King cut (16 oz) Garlic mashed potatoes or rice with aju sauce & creamy horseradish		Garlic mashed potatoes, vegetables, lemon tarragon sauce	
Prime New York Strip Steak	45	Hilltop Seafood Pasta	34
12 oz Prime New York Strip Steak, roasted potato, compound butter		Shrimp, mussels, calamari, parmesan cheese with vodka cream sauce	
Filet Mignon Center Cut	48	Chicken Fettuccine Alfredo	32
8 oz Filet Mignon Center Cut, onion straws, mashed potatoes, cabernet demi-glace sauce Add shrimp +14		Fettuccine tossed in creamy alfredo sauce with grilled chicken breast, spinach, parmesan cheese	
Lobster Tail	MP	Rib Eye Steak	49
Garlic mashed potatoes or rice with vegetables & garlic butter		Garlic mashed potatoes or rice with vegetables & garlic butter	

SIDES

Mashed Potatoes	8	Rice Pilaf	6
Sautéed Mushroom	12	Garlic Fries	11

DESSERT

New York Cheesecake	12	Crème Brûlée	12
Classic preparation topped with caramel & fresh berries		Creamy vanilla bean custard served with fresh seasonal berries	
Chocolate Cake	12	Fresh Fruit	12
Raspberry sauce		Chef's choice of fresh seasonal fruit	

* Gratuity of 18% Will Be Charged for Parties of 6 or more & 20% for Parties of 15+*

Prices are subject to change without notice. Menu subject to change based on availability.

*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.

Drinks

SPECIALTY COCKTAILS

Berry Fusion Mojito	15
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	14
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	6
Bud Light	6
Coors Light	6
Michelob Ultra	6
Miller Lite	6
Corona Light	7
Corona Extra	7
Dos Equis Lager	7
Modelo Especial	7
Heineken	8
Guinness	8
805	8
Lagunitas	9

DRINKS

Soft Drinks	4
Sparkling Water	5
Mineral Water	5
Bottled Water	4
Iced Tea	4
Red Bull	5
Tea	4
Coffee	4

Sparkling

	Gls	Btl
Willam Wycliff Brut, California		34
La Marca Prosecco Split, Italy		12
Veuve Clicquot, France		140
Moet & Chandon, France		150

Pinot Grigio

Canyon Road, California	10	35
Campagnola, Italy		38

Sauvignon Blanc

Canyon Road, California	10	35
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Chardonnay

Canyon Road, California	10	35
J. Lohr Riverstone Cuvee, California	14	45

Other White Varietals

Canyon Road Zinfandel , California	12	38
Blu Riesling , Germany	12	38
J Lohr Bay Mist White Riesling		43
Canyon Road Moscato , California	12	35
Mirassou Moscato , California		40

Rosé

Proverb, California	12	40
La Playa Estate, Chile		45

Pinot Noir

Canyon Road, California	12	38
J. Lohr Falcons Perch C., California		45
LWC Kessler-Haukita, Oregon		90
Torii Mor, Oregon		150

Merlot

Canyon Road, California	12	38
Proverb, California	13	40
J. Lohr Los Osos Cuvee, California		45
Bollini, Italy		64

Cabernet

Canyon Road, California	12	38
Old Soul, California	12	38
J. Lohr Seven Oaks Cuvee		45
Louis Martini, California		45

Other Red Varietals

Llama Malbec , Argentina	13	40
Don Rodolfo Malbec , Argentina		45
Leese-Fitch RedBlend , California	13	40
Province Pwave RedBlend , California		64