

SHORTS

GREAT FOR SHARING!

APPETIZERS

BAKED ARTICHOKE HEARTS GFA, V

ARTICHOKE HEARTS BAKED WITH GRUYERE CREAM SAUCE AND TOPPED WITH BREADCRUMBS. 8.99

SPINACH & ARTICHOKE DIP V

A DELICIOUS HOMEMADE CREAMY SPINACH & ROASTED ARTICHOKE DIP SERVED WITH CROSTINI. 9.99

TUNA TATAKI GF

SEARED RARE WITH CAJUN SEASONING, SERVED WITH WASABI AND SESAME SOY SAUCE. 9.99

KICKIN' CALAMARI

WITH HOT CHERRY PEPPERS, LEMON ZEST, CHIPOTLE REMOULADE, AND MARINARA. 9.99

GRILLED BUFFALO WINGS

OUR FANS SAY THEY'RE THE BEST IN THE AREA. YOU BE THE JUDGE. 11.99

BAKED BRIE GFA

SERVED WITH APPLES & ALMONDS. 8.99

COCONUT SHRIMP

PANKO BREADED AND FRIED WITH A DIJON APRICOT SAUCE. 9.99

FRENCH ONION SOUP GFA

HOMEMADE & STEAMING HOT WITH MELTED CHEESE. 5.99

BUTTERNUT SQUASH SOUP GF, V

A DELICIOUS SOUP WITH A CREAMY SWEET FLAVOR. 5.99

TACOS

SERVED IN PAIRS. YOUR CHOICE OF FLOUR OR CORN TORTILLAS.

BLACKENED TUNA

SEARED TUNA, SHREDDED LETTUCE, TEQUILA-LIME SLAW. 10.99

SHORT RIB

SHREDDED RED WINE BRAISED BONELESS SHORT RIB OF BEEF, RED CABBAGE SLAW. 9.99

CHICKEN POBLANO

SHREDDED CHICKEN, LETTUCE, SEARED CORN PEPPER SALSA. 9.99

FLATBREADS

GLUTEN-FREE CRUST ALWAYS AVAILABLE.

SHORT RIB GFA

SHREDDED RED WINE BRAISED BONELESS SHORT RIB OF BEEF, BALSAMIC ONIONS & GOAT CHEESE. 9.99

MARGHERITA GFA

TOMATOES, BASIL, INFUSED OIL, FRESH MOZZARELLA. 8.99

Tuesdays...

LIVER LOVER'S NIGHT
WITH BACON AND/OR ONIONS 16.99

Fridays...

IRISH FISH FRY
WITH FRENCH FRIES & COLESLAW 16.99

Saturdays...

PRIME RIB
SLOW ROASTED FOR OVER 14 HOURS
QUEEN 25.99 KING 28.99

FROM THE STEAKHOUSE

SERVED WITH GARLIC SMASHED POTATOES AND VEGETABLES, EXCEPT WHERE INDICATED WITH AN
*. ROLLS AVAILABLE UPON REQUEST. SUBSTITUTE POTATOES AU GRATIN FOR JUST 2.99

FILET MIGNON GF

JUICY & TENDER, GRILLED TO YOUR LIKING. 6 OZ 26.99 9 OZ. 37.99

GRILLED DELMONICO GF

A 12 OZ. DELMONICO GRILLED TO YOUR LIKING AND SERVED WITH BALSAMIC ONIONS.
32.99

BEEF BOURGUIGNON*

TRADITIONAL FRENCH RECIPE; PETITE CUTS OF BEEF TENDERLOIN WITH RED WINE AND
MUSHROOMS, SERVED OVER EGG NOODLES. 21.99

BRAISED SHORT RIBS GF

RED WINE BRAISED BONELESS SHORT RIB OF BEEF. 19.99

LAMB CHOPS GF

A HILL TOP FAVORITE: TWO GRILLED DOMESTIC LOIN CHOPS DONE TO YOUR LIKING.
36.99

STEAK TOPPERS 1.99 GF
PEPPERCORN BRANDY SAUCE
GORGONZOLA CREAM SAUCE
MAPLE DIJON GLAZE
SAUTÉED MUSHROOMS
SAUTÉED ONIONS
BALSAMIC ONIONS

SEAFOOD

SERVED WITH JASMINE RICE AND VEGETABLES EXCEPT WHERE DESIGNATED WITH AN *. ROLL
AVAILABLE UPON REQUEST. SUBSTITUTE POTATOES AU GRATIN FOR JUST 2.99

PAN SEARED SALMON GF

FRESH NORTH ATLANTIC SALMON SERVED WITH A MANGO CITRUS BEURRE BLANC.
25.99

SCALLOPS AU GRATIN GFA

DELICIOUS SWEET SCALLOPS LIGHTLY BAKED IN PARMESAN CHEESE AND MOUTH
WATERING CREAM SAUCE. 32.99

SEAFOOD PESCATORE* GFA

SHRIMP & SEA SCALLOPS WITH SAUTÉED ONIONS, GARLIC AND MUSHROOMS TOSSED
WITH LINGUINE IN A TOMATO SAUCE WITH A TOUCH OF CREAM. 29.99 VEGETABLE
NOODLES OR GLUTEN-FREE PASTA CAN BE SUBSTITUTED FOR JUST 2.00

SEA DEVIL SALMON GFA

FRESH NORTH ATLANTIC SALMON BAKED WITH A HORSERADISH CRUST, SERVED WITH A
SWEET RED-PEPPER JELLY. 25.99

BROILED HADDOCK GFA

TOPPED WITH SEASONED BREAD CRUMBS AND TOASTED ALMONDS, SERVED WITH WHITE
RICE AND VEGETABLES. 16.99

LANGOSTINOS GF

SOMETIMES REFERRED TO AS MINIATURE LOBSTER, SERVED WITH DRAWN BUTTER,
JASMINE RICE AND SEASONAL VEGGIES. 28.99

PAN SEARED CAJUN TUNA GF

PAN SEARED TUNA WITH CAJUN SPICES, SERVED WITH A LEMON CREAM SAUCE. 21.99

GF- GLUTEN FREE
GFA- GLUTEN FREE AVAILABLE
V- VEGETARIAN
VE- VEGAN
VA- VEGAN AVAILABLE

PORK & POULTRY

ROLLS AVAILABLE UPON REQUEST. SUBSTITUTE POTATOES AU GRATIN FOR JUST 2.99

PORK TENDERLOIN GF

HERB CRUSTED PORK TENDERLOIN WITH A GORGONZOLA CREAM SAUCE, SERVED WITH VEGETABLES AND GARLIC-SMASHED POTATOES. 26.99

JAMBALAYA RISOTTO GF

RISOTTO MADE WITH CHICKEN, ANDOUILLE SAUSAGE, ONIONS, CELERY, CARROTS, TOMATO, AND SWEET PEPPERS WITH A LITTLE KICK. 21.99

SPINACH AND ARTICHOKE CHICKEN GF

BONELESS BREAST OF CHICKEN TOPPED WITH A SPINACH AND ARTICHOKE CREAM SAUCE. SERVED WITH A GLUTEN-FREE WILD RICE BLEND AND SEASONAL VEGGIES. 18.99

ROASTED HALF DUCK GF

SERVED WITH A FIG ROSEMARY CHUTNEY, A GLUTEN-FREE WILD RICE BLEND AND SEASONAL VEGGIES. 26.99

SUNFLOWER CHICKEN GF

A GRILLED, MARINATED BREAST OF CHICKEN WITH ROASTED ASPARAGUS, GLUTEN-FREE WILD RICE BLEND AND TOPPED WITH TARRAGON BEURRE BLANC. 19.99

MIKE'S FETTUCCINE

GRILLED CHICKEN, MUSHROOMS, TOMATOES, & BROCCOLI ON A BED OF FETTUCCINE TOSSED WITH OUR HOMEMADE ALFREDO SAUCE. 21.99 VEGETARIAN 18.99

GF- GLUTEN FREE
GFA- GLUTEN FREE AVAILABLE
V- VEGETARIAN
VE- VEGAN
VA- VEGAN AVAILABLE

VEGETARIAN

EGGPLANT PARMESAN V

TEMPURA BATTERED SLICES OF DELICATE EGGPLANT, LAYERED WITH RICOTTA, AND SERVED WITH LINGUINE AND OUR HOMEMADE MARINARA. 16.99

MUSHROOM RISOTTO V, GF, VA

MADE WITH FRESH VEGETABLE STOCK, CRIMINI MUSHROOMS, BROCCOLI AND ROMANO CHEESE. 15.99

TEMPEH BOLOGNESE V, GFA, VA

TEMPEH CRUMBLES WITH RICH MARINARA AND A TOUCH OF CREAM SERVED OVER ZUCCHINI NOODLES. 15.99

SIDES

GARDEN SALAD GF

A BLEND OF FRESH GREENS WITH CARROTS, CUCUMBERS, AND TOMATOES. 2.99 WITH ENTRÉE, 5.99 WITHOUT.

CAESAR SALAD GFA

FRESH ROMAINE, TOMATOES, HOMEMADE CROUTONS & SHAVED PARMESAN. 3.99 WITH ENTRÉE, 6.99 WITHOUT.

POTATOES AU GRATIN

IF THERE'S ONE ITEM WE'RE KNOWN FOR, THIS IS IT! 4.99

FRENCH FRIES AU POIVRE

PEPPERCORN BRANDY SAUCE. 6.99

FRESH ASPARAGUS 4.99

AS A SUBSTITUTE FOR SEASONAL VEGETABLES 2.99

FRENCH FRIES 4.99

DRESSINGS CHOICES...

ITALIAN
HOUSE
POPPY SEED
BLEU CHEESE .99
BALSAMIC VINEGAR & OIL
ROASTED GARLIC BALSAMIC
LIGHT RASPBERRY VINAIGRETTE

BURGERS & SANDWICHES

INCLUDES CHIPS & A PICKLE. LETTUCE WRAP ALWAYS AVAILABLE. ANY BURGER MAY BE SUBSTITUTED FOR A BREAST OF CHICKEN. FRIES MAY BE SUBSTITUTED FOR JUST 2.99.

BACON & BLEU BURGER GFA

A HALF-POUND BURGER WITH ROQUEFORT CHEESE, BACON & STONE GROUND MUSTARD. 13.99

HILL TOP BURGER GFA

A HALF-POUND BURGER CHAR-GRILLED AND SERVED WITH LETTUCE, TOMATO, YOUR CHOICE OF CHEESE AND TOPPED WITH HOMEMADE ONION RINGS. 9.99

GRILLED CHICKEN SANDWICH GFA

GRILLED MARINATED CHICKEN BREAST TOPPED WITH PROVOLONE & BACON, SERVED WITH LETTUCE & TOMATO ON A BRIOCHE ROLL. 10.99

SLICED TENDERLOIN SANDWICH GFA

GRILLED TENDERLOIN WITH SAUTÉED ONIONS AND SMOKED GOUDA ON A FRENCH BAGUETTE. 15.99

SUBSTITUTE ANY BURGER WITH A "BEYOND" VEGGIE BURGER FOR JUST 1.00 MORE.

DINNER SALADS

HILL TOP BEET SALAD V, GFA

A FRESH SALAD WITH SEASONAL BEETS, ARUGULA, CHEVRE, ORANGES, PISTACHIOS, BLACK-EYED PEAS, FRIED ONIONS, AND A TAMARIND-BALSAMIC DRIZZLE. 12.99

ASIAN NOODLE SALAD V

JULIENNE VEGETABLES TOSSED IN A SESAME SOY DRESSING OVER CRISPY ROMAINE. 12.99

HILL TOP CAESAR GFA, V

ROMAINE, TOMATOES, CROUTONS, SHAVED PARMESAN. 10.99

GREEK SALAD GF, V, VA

ROMAINE, KALAMATA OLIVES, TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, ROASTED RED PEPPERS, FETA AND A GREEK VINAIGRETTE. 13.99

TOP ANY SALAD WITH
CHICKEN 4.99
SALMON 7.99
GRILLED SHRIMP 7.99

FOR THOSE NOT YET IN HIGH SCHOOL

THICK SPAGHETTI GFA

LINGUINE WITH HOMEMADE MARINARA SAUCE & A SIDE OF VEGETABLES. 5.99

CHICKEN FINGERS

SERVED WITH FRIES. 6.99

CRISPY OR GRILLED CHICKEN SALAD GFA

YOUR CHOICE OF CRISPY OR GRILLED CHICKEN BREAST OVER MIXED GREENS. 6.99

SORRY, WE DO NOT SPLIT CHECKS FOR GROUPS OF 7, OR MORE.

DESSERTS

HOMEMADE BOURBON BREAD PUDDING

TRADITIONAL HOMEMADE BREAD PUDDING DEEP-FRIED AND SERVED WITH VANILLA ICE CREAM, BOURBON SAUCE, & WHIPPED CREAM. 7.99

BREAD PUDDING BITES

OUR SHARABLE PORTION OF OUR FAMOUS BREAD PUDDING, SERVED IN BITE-SIZED PIECES. 9.99

BROWNIE FUDGE SUNDAE

A FRESH BAKED CHEWY CHOCOLATE BROWNIE (NO NUTS!) SITS UNDERNEATH VANILLA ICE CREAM SMOTHERED WITH HOT FUDGE AND WHIPPED CREAM. 6.99

KENTUCKY PIE

WARM CHEWY CHOCOLATE CHIP COOKIE DOUGH PIE WITH PECANS COVERED IN HOT FUDGE. 6.99 EXCELLENT ALA MODE! 1.69

HILL TOP MUD PIES

OUR FAMOUS MUD PIES ARE MADE RIGHT HERE. TRY "THE ORIGINAL" (COFFEE ICE CREAM) OR VANILLA. BOTH ARE SURROUNDED WITH OUR CHOCOLATE COOKIE CRUST AND SMOTHERED WITH HOT FUDGE AND WHIPPED CREAM. 6.99

FLOURLESS CHOCOLATE MOCHA TORTE GF

A RICH, DENSE HOMEMADE CHOCOLATE TORTE SERVED WITH A SWEET RASPBERRY SAUCE. 6.99

HOMEMADE CHEESECAKE

FRESH BAKED IN HOUSE, SERVED WITH YOUR CHOICE OF RASPBERRY, CHOCOLATE OR STRAWBERRY SAUCE. 5.99

"CAMPFIRE" S'MORES

WE BRING THE CAMPFIRE TO YOUR TABLE. ENJOY ROASTING MARSHMALLOWS RIGHT AT YOUR SEAT AND ENJOY WITH OUR CHOCOLATE COVERED GRAHAM CRACKERS. 6.99

APPLE RASPBERRY CRISP

GRANNY SMITH APPLES TOSSED WITH CINNAMON SUGAR, OUR HOMEMADE RASPBERRY SAUCE, AND TOPPED WITH OATS, BROWN SUGAR AND BUTTER. 6.99

+ PLEASE ALLOW A FEW ADDITIONAL MINUTES OF PREPARATION OF THIS ITEM +

CHOCOLATE PEANUT BUTTER PIE

LAYERS OF CHOCOLATE AND A RICH PEANUT BUTTER FILLING, WITH DRIZZLED CHOCOLATE AND PEANUT BUTTER CUPS ON TOP. 6.99

SPECIAL EVENTS

HOLIDAYS

CELEBRATE WITH US VALENTINE'S DAY, ST. PATRICK'S DAY, EASTER, MOTHER'S DAY, THANKSGIVING, ANNUAL WREATH LIGHTING (MONDAY AFTER THANKSGIVING,) AND NEW YEAR'S EVE. ASK FOR MORE DETAILS OR CHECK OUT OUR WEBSITE!

CATERING AND EVENTS

WEDDINGS, SPECIAL DINNERS, MEETINGS, OR ANY OTHER REASON TO CELEBRATE. WE HAVE PRIVATE ROOMS AVAILABLE BOTH ON OUR MAIN LEVEL AND UPSTAIRS AND ALSO CATER OFF PREMISES. CHECK OUT OUR WEBSITE OR ASK TO SPEAK WITH OUR EVENT COORDINATOR.

NOT SURE YOU CAN DRINK THE WHOLE BOTTLE???

DON'T FRET. NYS LAW ALLOWS YOU TO TAKE HOME THE REST OF YOUR WINE! JUST LET US KNOW SO WE CAN RE-CORK IT, BAG IT, AND SEND IT HOME FOR YOU TO ENJOY LATER.