

VALENTINE'S MENU 2019

APPETIZERS

Chilled Shrimp with Cocktail Sauce gf

served in a martini glass with our spicy cocktail sauce. 8.99

Baked Artichoke Hearts gfa, v

Artichoke hearts baked with Gruyere cream sauce and topped with breadcrumbs. 8.99

Coconut Shrimp

Panko breaded and fried with a Dijon apricot sauce. 9.99

Kickin' Calamari

with hot cherry peppers, lemon zest, chipotle remoulade, and marinara. 9.99

Tuna Tataki gf

Seared rare with Cajun seasoning, served with wasabi and sesame soy sauce. 9.99

Baked Brie gfa

Served with apples & almonds. 8.99

Butternut Squash Soup gf,v

Creamy and sweet with brown butter, cream and sage. 5.99

French Onion Soup gfa

Homemade & steaming hot with melted cheese. 5.99



gf - gluten free
gfa - gluten free available
v - vegetarian
V - vegan
Va - vegan available



FROM THE STEAKHOUSE

Served with garlic smashed potatoes and seasonal veggies. Rolls available upon request. Substitute Potatoes Au Gratin for just 2.99.

Slow Roasted Prime Rib gf

Slow roasted for 14 hours, served with au jus. Queen Cut 25.99. King Cut 29.99

Filet Mignon gf

A 9 oz. tenderloin, juicy and tender. 37.99

New York Strip gf

A 12 oz. New York Strip, grilled to your liking. 31.99

Lamb Chops gf

A Hill Top favorite: two grilled domestic loin chops done to your liking. 36.99

Steak Toppers 1.99 gf

Sautéed Mushrooms

Sautéed Onions

Gorgonzola Cream Sauce

Peppercorn Brandy Sauce

Bearnaise 2.99

Make It A Surf N' Turf

Coconut Shrimp 7.99

Garlic Shrimp 8.99

Langostinos 9.99

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

Fresh Asparagus 4.99



ENTRÉES

Pan Seared Salmon gf

Fresh North Atlantic Salmon seared and served with a honey lime glaze, Jasmine rice and seasonal veggies. 26.99

Scallops au Gratin gfa

Fresh sweet scallops baked in a parmesan cheese and mouthwatering cream sauce with Jasmine rice and seasonal veggies. 32.99

Roasted Duck gf

½ roasted duck with a mango chutney glaze with seasonal veggies and wild rice. 26.99

Shrimp and Scallop Pescatore gfa

Large shrimp & sea scallops sautéed with onions, garlic, mushrooms, and tomatoes, then tossed with cream and served over linguine. 25.99

Grilled Chicken Oscar gf

Medallions of chicken breast, garnished with crab meat and Bernaise sauce. Served with rice pilaf and asparagus. 21.99

Wild Mushroom and Gruyere Risotto gf,v

Made with wild mushrooms, Gruyere cheese, and vegetable stock. 17.99

Herb Crusted Pork Tenderloin with Gorgonzola gf

Pork tenderloin seasoned with herbs and baked, served with a Gorgonzola cheese sauce, garlic mashed potatoes and seasonal veggies. 25.99

Mike's Fettuccine

Grilled chicken, mushrooms, tomatoes, & broccoli on a bed of fettuccine tossed with our homemade Alfredo sauce. 19.99

Langostinos gf

Sometimes referred to as miniature lobster, served with drawn butter. 28.99

Curried Vegetables with Wild Rice V

Fresh vegetables sautéed with coconut milk and curry seasoning served with wild rice. 17.99

Jambalaya Risotto gf

Risotto made with chicken, andouille sausage, onions, celery, carrots, tomato, and sweet peppers with a little kick. 21.99

DESSERTS

Crème Brûlée gf

Delicate warm custard served with a crunchy caramelized sugar topping. 8.99

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

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

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 for preparation of this item.

Homemade Cheesecake

Fresh baked in house, served with your choice of raspberry, chocolate or strawberry sauce. 5.99

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

