



Starters

French Onion Soup gfa

Homemade & steaming hot with melted cheese. 7.99

Seared Brussels Sprouts Va, gfa, v

Fresh Brussels seared with garlic, oil, shallots, breadcrumbs, bacon, and Parmesan. 10.99

Margherita Flatbread gfa v

Tomatoes, basil, infused oil, fresh mozzarella. 12.99 GF crust add 1.99

Kickin' Calamari

With hot cherry peppers, lemon zest, chipotle remoulade, and marinara. 14.99

Spinach & Artichoke Dip v, gfa

Homemade creamy spinach & roasted artichoke dip served with crostini. 10.99

Coconut Shrimp

Panko breaded and fried, served with a Dijon apricot sauce. 11.99

Grilled Buffalo Wings

Our fans say they're the best in the area. You be the judge. 14.99

Seafood

Served with colcannon potatoes and vegetable except where designated with an *. Substitute Potatoes au Gratin (gf) for just 2.99. Rolls available upon request.

Pan-Seared Cajun Tuna gf

Pan-seared tuna with Cajun spices, served with a mango salsa. 29.99

Flash-Baked Salmon gf

Fresh salmon fillet, flash-baked and served with a lemon-caper butter sauce. 29.99

Scallops Au Gratin gfa

Delicious, sweet scallops baked with a light cream, garlic, and Pecorino Romano cheese sauce. 39.99

Baked Stuffed Haddock

Baked Haddock topped with a shrimp and scallop stuffing; finished with a lemon Beurre-Blanc. 23.99

Seafood Fra Diavolo

Sautéed Shrimp & Scallops with a spicy fire-roasted tomato sauce; served over linguine. 35.99

From the Steakhouse

Served with colcannon potatoes and vegetable except where designated with an *. Substitute Potatoes au Gratin (gf) for just 2.99. Rolls available upon request.

Braised Short Ribs gf

Boneless beef short ribs, seared and braised with red wine, tomatoes, and a vegetable trinity, then served with a root vegetable puree, roasted carrots and brussels sprouts. 8 oz - 29.99 16 oz - 39.99

New York Strip gf

A 16 oz., USDA Choice New York Strip steak, grilled to your liking. 37.99

Filet Mignon gf

Juicy & tender, grilled to your liking. 6oz 34.99 8oz 42.99

Beef Bourguignon*

Using a traditional French recipe; petite cuts of beef tenderloin are sautéed with red wine and mushrooms then served over egg noodles. 32.99

Slow-Roasted Prime Rib gf

Saturdays Only - USDA Choice Prime Rib, slow-roasted overnight for 16 hours, served au jus.

Queen cut (12oz) 37.99 King cut (16 oz) 44.99

Steak Toppers 2.99 gf
Sautéed Mushrooms
Sautéed Onions
Dijon Cream Sauce

Make it a Surf & Turf

Scallops Au Gratin add on gfa

Jumbo Scallops in a Pecorino cream sauce. 17.99

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

Burgers, Sandwiches & Salads

Includes chips & a pickle. Lettuce wrap always available. Fries may substituted for just 3.99. Substitute any Burger with a "Beyond" veggie burger for just 1.99 more. Gluten Free bun available for 2.99.

Grilled Chicken Sandwich gfa

Grilled marinated chicken breast topped with provolone & bacon, served with lettuce & tomato on a Brioche roll. 14.99

Hill Top Burger gfa

A half-pound burger char-grilled and served with lettuce, tomato, your choice of cheese and topped with onion rings. 15.99

Smokey Jam Burger gfa

A half-pound char-grilled burger with smoked bacon jam, pickled red cabbage, provolone, and whiskey mayo. 16.99

French Onion Burger gfa

A half-pound of ground beef, sherry-caramelized onions, roasted garlic and thyme aioli; topped with Swiss, Provolone, and mixed greens. 16.99

Hill Top Caesar Salad gfa, v

*Romaine, tomatoes, croutons, shaved Parmesan. 13.99
+ Add Chicken 5.99, Salmon 9.99 +*

Vegetarian

Veggie Fettuccine Alfredo v

Mushrooms, tomatoes, & broccoli on fettuccine, then tossed with our homemade Alfredo sauce. 21.99

Ratatouille with Wild Rice gf, V

*Fresh made ratatouille and black beans served over wild rice blend. 19.99
+ Add Chicken 5.99, Balsamic Glaze 1.99, +*

Pork & Poultry

Pork Tenderloin gf

Herb-crusted pork tenderloin with a shallot and garlic Dijon cream sauce; served with colcannon potatoes and seasonal veggies. 28.99

Mike's Fettuccine

Grilled chicken, mushrooms, tomatoes, & broccoli on a bed of fettuccine tossed with our homemade Alfredo sauce. 24.99

Spinach & Artichoke Chicken gf

Boneless breast of chicken topped with a spinach and artichoke cream sauce; served with colcannon potatoes and seasonal veggies. 23.99

Sides/Kids

Garden Side Salad gf

A blend of fresh greens with carrots, cucumbers, and tomatoes. 3.99 w/entrée, 6.99 w/out.

Caesar Side Salad gfa, v

Fresh romaine, tomatoes, homemade croutons, & shaved Parmesan. 4.99 w/entrée 8.99 w/out

Potatoes Au Gratin gf

If there's one item we're known for, this is it! 5.99

Colcannon Potatoes gf

Fresh mashed potatoes with butter, cream, garlic, cabbage, and leeks. 4.99

Wild Rice gf, V

Long grain and wild rice blend finished with fresh wilted spinach. 6.99

French Fries

Lightly coated and served crispy. 5.99

Chicken Fingers

Served with fries. 12.99

Kids Thick Spaghetti

Linguine with butter or homemade marinara sauce. 7.99

Crispy or Grilled Chicken Salad gfa

Sized & available for youth under 12, choose crispy or grilled chicken breast over mixed greens. 9.99

Open March - Dec

Tues - Sat beginning at 5pm

Holidays Open include:

Valentine's Day, Easter Sunday, Mother's Day,

Thanksgiving, and New Year's Eve

Tuesdays.....

Liver Lover's Night

with bacon and/or onions 24.99

Fridays.....

Irish Fish Fry

Fried or Broiled

French Fries & Coleslaw 18.99

Saturdays.....

Prime Rib Night gf

USDA Choice-Slow roasted for 16 hours

Queen 37.99 King 44.99

Dressings
Italian
House (Peppercorn Ranch)
Bleu Cheese 1.99
Roasted Garlic Balsamic
Balsamic Vinegar and Oil
Light Raspberry Vinaigrette

Desserts

Jeremie's Mint Ice Cream Pie

Layers of green and white mint chip ice cream (homemade at Maple Lawn Dairy!) topped with creme de menthe-infused whipped cream in a chocolate crumb crust with hot fudge. 9.99

Hill Top Mud Pie

Our famous Mud pie includes two layers of coffee ice cream (one from Maple Lawn Dairy) surrounded with our chocolate cookie crust and smothered with hot fudge and whipped cream. 9.99

Flourless Chocolate Mocha Torte gf

A rich, dense homemade chocolate torte with a sweet raspberry sauce. 8.99

Homemade Cheesecake

Fresh baked in house, served with your choice of raspberry or chocolate sauce. 9.99

Chocolate Peanut Butter Pie

Layers of chocolate and peanut butter filling, with drizzled chocolate and peanut butter cups on top. 9.99

Brownie Fudge Sundae

A fresh baked chewy chocolate brownie (no nuts!) sits beneath vanilla ice cream smothered with hot fudge and whipped cream. 8.99

Apple Crisp

Cinnamon and cider poached apples topped with a brown sugar and oat crisp, then finished with vanilla ice cream and a cider, orange, & ginger sauce. 9.99

** Cooked to order. Please allow a few extra minutes of preparation for the apple crisp.*

We would love to assist with your next special event. Full-service catering available!

Scan below to see more information. Restaurant take out available Tues-Sat 5-8pm.



Holiday & Restaurant Menus



Video



Wedding Menus



Event Menus